

PRODUCT SPECIFICATION SHEET

ACIDIFIED BANANA PUREE SEEDLESS

CODE

BPHNS

- B** = Banana
- P** = Puree
- H** = High acid
- NS** = Seedless

INGREDIENTS

- Fresh Bananas 99.65%
- Citric acid 0.30%
- Ascorbic Acid 0.05%

GENERAL SPECIFICATION

Banana Puree, is elaborated with fresh bananas of varieties developed in Ecuador (Cavendish), the bananas are selected and ripened; the process includes cleaning the fruit, peeling, crushing, deseeding, acidifying, homogenizing, sterilizing, aseptic packaging, packing and storage.

Our product is processed packed and transported under strict sanitary conditions and accordance with good manufacturing practices.

APPLICATION

This product is appreciated by the food industry for the preparation of diet foods, pasty ice creams, jams, jellies, instant desserts, etc.

ORGANOLEPTIC CHARACTERISTICS

| Parameter | Description |
|-----------|--------------------------------------------------------------------------|
| Color | Yellow |
| Odor | Characteristic ripe bananas, sweet. Free of foreign odors. |
| Flavor | Characteristic ripe bananas, sweet. Free of uncharacteristic flavors. |
| Texture | Pasty, viscous. |

CHEMICAL AND PHYSICAL PARAMETERS

| Parameter | Values |
|-----------------------------------|-------------|
| Acidity (% citric acid) | 0.50 - 0.80 |
| Ascorbic acid (mg/100g) | 40 - 60 |
| Soluble solids (°Brix) | 21 - 25 |
| pH | 4.1 - 4.5 |
| Consistency to 20°C (cm / 30 seg) | 3 - 9 |
| Seeds x 100g | 0 - 3 |
| Impurities x 100g | 0 - 10 |

NUTRITION FACTS

| | | |
|--------------------------------------|-----------------|--------------|
| Contents of Container: | 20 kg | |
| Serving Per Container: | 200 | |
| Serving Size | 100 g | |
| Amount Per Serving | | |
| Total Energy (calories): | 377 kJ (90Kcal) | |
| Energy from fat (calories from fat): | 0 kJ (0Kcal) | |
| | % Daily Value* | |
| Total Fat | 0g | 0% |
| Saturated Fat | 0g | 0% |
| Trans Fat | 0g | |
| Cholesterol | 0mg | 0% |
| Sodium | 20mg | 1% |
| Potassium | 410mg | 12% |
| Total Carbohydrate | 20mg | 7% |
| Dietary Fiber | 6g | 0% |
| Sugars | 10g | 4% |
| Vitamin A | 2% | Vitamin C 4% |
| Calcium | 1% | Iron 14% |

*Percent Daily Values are based on a 2.000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

MICROBIOLOGICAL CHARACTERISTICS

| Parameter | Values |
|---------------------------------|----------|
| Aerobic Plate Count (cfu/g) | < 10 |
| Total Anaerobic Count (cfu/g) | < 10 |
| Enterobacteriaceae (cfu/g) | Negative |
| Total Coliforms (MPN/g) | < 3 |
| Escherichia Coli | Absence |
| Yeast & Molds (cfu/g) | < 10 |
| Listeria Monocytogenes (/25 g)* | Absence |
| Salmonella (/25 g)* | Absence |
| Staphilococcus Aureus (cfu/g) | < 10 |

< 10 = absence in dilution 1:10

NOTE: Nutritional Facts Acidified Banana Puree

PACKING

Our Banana Puree is packed in aseptic bag of capacity:

- 5 Gl. BIB (20.45 Kg. NET WT.)
- 55 Gl. BIB and/or conical or cylindrical metal drums (230 Kg. NET WT.)
- 60 Gl. conical metal drums (250 Kg. NET WT.)
- 220 Gl. Tote (1.000 Kg. NET WT.)

CONTAINER FCL 20''

- 480 BIB 5 Gl. (9.600 Kg. NET WT.). 10 pallets x 48 BIB - 45Lb BIB - 21.000 Lds
- 80 BIB of 55 Gl. (18.400 Kg. NET WT.)
- 80 conical metal drums BIB 60 Gl. (20.000 Kg. NET WT.)
- 20 Totes 1.000 kg (20.000 Kg. NET WT.)

STORAGE CONDITION AND LIFE AVERAGE

The life average duration is 12 months in areas with suitable conditions of temperature between 22°C to 32°C and in its original packaging. Use contents immediately upon opening. It is recommended not to store below 12°C to avoid the possible separation of liquid (syneresis) and dimming. Do not freeze, to facilitate the pumping and handling.

LABEL

All the packing are labeled with the follow information:

Company name, Address company, Distributor, Product name, Lote code, Ingredients, Net weight, Gross weight, Elaboration date, Expiration date, Number of the unit, Contract, Origin country number, Certifications logos, Storage conditions.

TRANSPORTATION

The shipping container is subject to inspection and approval upon arrival at the prior to loading. This inspection is to ensure that the container is cleared, and free of odor, infestation, foreign material, or anything that may cause a degradation of the product quality.

CERTIFICATIONS

- Kosher Certification.
- Organic Certification EU / NOP
- GlobalSTD - HACCP Certification
- AIB International
- BPM Certification
- FDA Certification
- BASC Certification



Certified by:
Kiwa BCS ÖKO Garantie GmbH



BUSINESS ALLIANCE FOR SECURE COMMERCE

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