

PRODUCT SPECIFICATION SHEET

BANANA PUREE LOW ACIDITY SEEDLESS

CODE

BPLNS

- B** = Banana
- P** = Puree
- L** = Low acid
- NS** = Seedless

INGREDIENTS

- Fresh Bananas 99.95%
- 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.

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.

ORGANOLEPTIC CHARACTERISTICS

Parameter	Description
Color	Cream
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)	0.35 - 0.45
Ascorbic acid (mg/100g)	< 30
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

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Values
Aerobic Plate Count (cfu/g)	< 10
Total Anaerobic Count (cfu/g)	< 10
Enterobacteriaceae (cfu/g)	< 10
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 Flacts 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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