

PRODUCT SPECIFICATION SHEET

BANANA FLAKES

CODE

BF
B = Banana
F = Flakes

GENERAL SPECIFICATION

Banana Flakes are produced from ripe, fresh bananas in good condition from varieties developed in Ecuador (Cavendish). The process for the production of organic banana flakes includes cleaning, exfoliating, crushing, deseeding, pasteurization, dehydration, sieving, filling, packaging and storage.

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

APPLICATION

Banana Flakes are used in bakeries, production of ice creams, fruit preserves, baby foods, snack foods, desserts and many more food industries.

INGREDIENTS

100% Fresh Bananas

ORGANOLEPTIC CHARACTERISTICS

Parameter	Description
Color	light yellow.
Odor	Characteristic of sweet, ripe bananas. Free of foreign odors.
Flavor	Characteristic of sweet, ripe bananas. Free of off flavors.

CHEMICAL AND PHYSICAL PARAMETERS

Parameter	Values
Humidity (%)	< 3
pH	4 - 5
Acidity (% citric acid)	1.2 - 1.8

NUTRITION FACTS

Amount per container: 200 g
 Servings size: 12 g (2 tbsp)
 Servings per container: Approx 17

Amount per Servings	% DV*
Energy (Calories): 210 kJ (50 kcal)	3%
Energy from fat (Calories from Fat): 0 kJ (0 Kcal)	

% Daily Value*		
Total Fat	0 g	0 %
Saturated fat,	0 g	0 %
Trans fat	0 g	----
Monounsaturated Fat	0 g	----
Polyunsaturated Fat	0 g	----
Cholesterol	0 mg	0 %
Sodium	0 mg	0 %
Potassium	150 mg	4 %
Total Carbohydrates	11 g	4 %
Dietary fiber	less than 1 g	4 %
Sugars	6 g	---
Protein	less than 0 g	0 %

% DV*		% DV*	
Vitamin A	0 %	Calcium	0 %
Vitamin C	0 %	Iron	0 %
Folic acid	0 %	Manganese	35 %
		Magnesium	4 %

*% DV= Percent Daily Values are based on diets of 8380 kJ (2000 kcal) diet. Your daily values may be higher or lower depending on your calorie needs.
 Calories per gram: Carbohydrates 4, Proteins 4, Fat 9
 Note: 4,19 kJ = 1 Cal = 1kcal

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Values
Total Aerobes (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
Staphylococcus Aureus (cfu/g)	< 10

< 10 = absence in dilution 1:10

PACKING

Banana Flakes are packed in thermo-sealed high density polyethylene bags. The bags are in a corrugated carton box.

The standard packaging is a 20 kg. per box. Custom packaging is available upon request.

CONTAINER FCL 20''

- PALLETIZED: 10 pallets. 48 boxes per pallet (9600 kg. Net weight).

CONTAINER FCL 40''

- PALLETIZED: 20 pallets. 48 boxes per pallet (19200 kg. Net weight).

STORAGE CONDITION AND LIFE AVERAGE

The shelf life is 24 months in areas with suitable conditions of temperature between 22° C to 32° C, in dry places and in its original packaging.

Use contents immediately upon opening.

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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