

## PRODUCT SPECIFICATION

**Product Description:** ASEPTIC NON ACIDIFIED BANANA PUREE, produced from sound, Cavendish

bananas that have been properly ripened to optimum maturity to possess a

fully developed flavor, and packed in aseptic bags.

**Average Composition:** Brix (ref.)

рΗ 4.5 - 5.0 Total acidity: 0.2 - 0.6

**Physical Properties:** Color.- Light creamy to golden yellow, typical of fully ripened bananas.

Taste/Odor.- Typical sweet mature flavor of banana, free from off flavors.

Texture.- Creamy smooth puree, free from hard gritty particles.

Seeds.- Seedless puree with no more than 5 seeds per 100 gram of puree.

FREE FROM FOREIGN MATTER

Commercially sterile. The product has been sterilized under aseptic Microbiology:

conditions for its normal storage.

Packing: Packed in 200 liters (55 gallon) steel drums (cylindrical) of a minimum of 0.7

> mm (22 gauges) thickness, full-removable-head, with ring closure and internal food grade coating. Each drum with one polyethylene bag and aseptic bag individually closed. For bag-in-box, the aseptic bag is packed in

carton box.

Bag-in-cylindrical drum Bag-in-box

Net weight 230 +/- 1 Kg 25 +/- 0,5 Kg Gross weight 244 +/- 1 Kg 26 +/- 0,5 Kg

Storage & Shelf life: Aseptically packed Banana Puree has a shelf life of one year if store at

ambient temperature. If drums are not exposed to direct sunlight and are stored at refrigeration temperature between 0°C to 5°C (32°F to 41 °F) the

shelf life could be prolonged for another 12 months, total 24 months.

**Container Load:** Bag-in-cylindrical drum: 80 cylindrical drums per 20 ft container; equivalent

to a gross weight of 20,074 kg. Including pallets

Bag-in-box: 840 boxes per 20 ft container; equivalent to a gross weight of

22,220 kg. Including pallets.

**Shipment Temperature:** Ambient

Kosher & Halal Certificate: Copy of certificates available on request.

Origen: Ecuador

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