

GCF INTERNATIONAL CO., LTD.

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THAILAND LEADING EXPORTER & PRODUCER OF DEHYDRATED VEGETABLE & FRUIT, CANNED SEAFOOD, CANNED FRUIT & VEGETABLE



Specification of Dried Banana

Production process :

Dried Banana prepared from fresh Banana and dehydrated in hot air oven, packed in polyethylene bag.

Quality standards :

Color	: Natural Yellow Brown color
Size	: Dices style, thickness 5mm., length & width 8-10mm.
	: Slices style, Length > 90mm
	: Coin style : Diameter 1.5-2cm
Texture	: Tender not hard
Ingredients	: Fresh Banana and sulfur dioxide as a preservative.
% Moisture	: Less than 18 %
pH	: 3.5-4.5
Brix%	: Natural Brix
Metal Detector	: Fe = > 1.5mm, NON Fe = > 1.5mm, S/S = >2.0mm

Microbiological Standard

Standard plate count	5,000 cfu./g. max
Yeast & Mold	10 cfu./g. max
Coliform	Not Detected in 1g
E.coli	Not Detected in 1g
Salmonella	Nil
Staphylococcus aureus	Nil

Packaging :

The product packed in polyethylene bag which is protected by corrugated carton.

Storage instruction :

All products must be clean, sound and suitable for human consumption. The products shall be packed in tightly closed carton of 5kgs, with an inside polyethylene bag. Carton paper must be clearly identified products description, net weight, lot number, production date and the shelf life 12months stored in a cool (less than 75F) dry (less than 65%) place. This product has been Kosher-approved.

QC.MANAGER