



ASEPTIC NON ACIDIFIED BANANA PUREE

Product Description

Aseptic Non Acidified Banana Puree is obtained from fresh ripened bananas from Costa Rica, from NOT genetically manipulated plants, processed in accordance with the AIJN Code of Practice. Product is suitable for human consumption and it is free from allergens and GMO, foreign materials, microbiological contamination and toxic substances. In addition, it complies with relevant legal and safety requirements.

Ingredients

Bananas (Cavendish): 100 %

Applications

Ideal as premium ingredient for smoothies, fruit compote, preserves or to be used as “couli” for desserts and decoration.

Storage & Transport

Recommended storage temperature is between 15°C to maximum 28° C (59.0 – 82.4°F). Do not freeze. Unopened product, which has been handled properly and stored at the recommended temperature, has a shelf life of 12 months. Sensorial characteristics will be better maintained at cool temperatures it is recommended that the product should not be stored in the original containers after opening. However, unused portions may be transferred to smaller containers and frozen. Some liquid separation may occur upon thawing.

Product characteristics

Sensory

Color / appearance

Cream (can suffers slight changes when near to the end of shelf life)

Flavor

Typical banana

Taste

Sweet banana





Chemical and physical characteristics

Brix	21 - 25
pH	4.7 – 5.2
Acidity (% as citric acid)	0.2 - 0.4
Specks	15/100 g
Consistency (Bostwick)	2.5 – 7 cm/in 15 sec

Microbiological characteristics

Total aerobic count	<10 CFU/g
Anaerobic count	<10 CFU/g
Coliform	<10 CFU/g
Yeast & Molds	<10 CFU/g
E. coli	negative (CFU/g)
Staphylococcus	negative (CFU/g)
Salmonella negative (CFU/g)	

Packaging

Product is packed in aseptic bag with a polyethylene liner inside a metal drum or big container. Materials used are suitable for food contact. Each unit is labeled with a unique serial number, net weight, production date, codes and manufacturer's address, country of origin, used by, traceability data and other relevant information.

Presentations:

	Bag in Metal Boxes of carboard 5 gal	Bag in Metal Drum 55 gal	Bag in Metal Conic Drum	Bag in Metal Good Pack
Product Code	1038	1057	1062	1017
Net Weight	21 kg	233 kg	235 Kg	1500 kg
Gross Weight	21.9 Kg	248 Kg	246 Kg	1625 Kg
FCL 20'	900 units*	80 units	80 units	14 units
FCL 20' Net Weight	18.90 MT*	18.64 MT	18.80 MT	21.00 MT
FCL 20' Gross Weight	19.71 MT*	19.84 MT	19.68 MT	22.75 MT

*FCL 40'