PRODUCT DATA SHEET

Organic Fresh-Frozen Banana Puree

Ingredients
Organic Banana and ascorbic acid.

Product Description
Fresh-Frozen banana puree is processed from ripe organic bananas, which are hand cut, peeled, and pulped through a 0.5 mm screen. The puree is then filled and frozen. The puree has no added sugar, preservatives, and sulfur. It contains 500 ppm of ascorbic acid.

General Requirements
The puree is prepared under strict sanitary conditions in accordance with Good Manufacturing Practices. Deliveries conform to United States FDA regulations and the Food, Drug and Cosmetic Act. Our facility does not use or process any of the major food allergens as defined in Section 201(qq) of the Federal Food, Drug, and Cosmetic Act (FDA) or in Regulation (EU) No 1169/2011.

Variety	Gros Michel (Musa acuminata)

Chemical Properties

Brix	21°–25°
pH	4.60–4.90
Acidity (% as Citric Acid - titratable)	0.20–0.50
B/A Ratio	20–50

Physical Properties

Color	Cream; typical of banana variety used
Size	Puree, run through a 0.5 mm screen size
Foreign Materials	Foreign matter not detected
Consistency at 20ºC	2-8 cm/30 sec
Flavor	Acidified sweet; No objectionable flavors
Odors	Characteristic banana aroma; No objectionable odor

Microbiology

Total Plate Count cfu/g	≤100,000 cfu/g*
Mold cfu/g	≤10,000 cfu/g**
Yeast cfu/g	≤10,000 cfu/g**
Total Coliforms cfu/g	≤100 cfu/g**

*Salmonella spp., E. coli and Listeria spp. testing is performed if Aerobic Plate Count >100,000 cfu/g. Lot is released only if these results are negative.
**Salmonella spp. and E. coli testing is performed if Total Coliforms >100 cfu/g and mold and yeast counts >10,000 cfu/g. Lot is released only if these results are negative.

Country of Origin	Nicaragua
Season	Year round
Storage	Frozen at ≤ 0° F (-18° C)
Shelf Life	24 months at 0° F (-18° C); Best by date reflects 24 months from date of production

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Pack Style

Bulk: 37.5lb (17.0kg); 419lb (190kg)

Packaging

Bulk: 5 gallon plastic pail; 51 gallon drum

Labeling

Best buy date, lot code, manufacturer's name and address, product description, net weight, country of origin shall be affixed to the pail or drum.

Palletization

Bulk:

Case Description	Pack Size	Gross Weight	Net Weight	Dimensions	Shelf Life	Ti	Hi	Cs
5 gal pail	1 pail	40.3lb (18.3kg)	37.5lb (17.0kg)	15"high x 12"diameter	24 mo	12	3	36
51 gal drum	1 drum	442lb (200.5kg)	419lb (190kg)	39"high x 22.7"diameter	24 mo	4	1	4

Nutrition / Product Image

Nutrition Facts

4 Servings per container

Serving size **1 Pack (100g)**

Amount per serving

Calories **90**

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 25mg	**1%**
Total Carbohydrate 22g	**8%**
Dietary Fiber 1g	**4%**
Total Sugars 18g	
Includes 0g Added Sugars	**0%**
Protein 1g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.4mg	2%
Potassium 360mg	8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.







Certifications

1. USDA Organic
2. EU Organic
3. Regenerative Organic Certified® (ROC ™) (optional)
4. Fair Trade USA (optional)
5. Kosher
6. Verified Vegan

1 2 3 4 5 6

Analysis we perform on finished product – Fresh frozen purees and juices

Analysis	aximum acceptable limits	Method
Total Aerobic Count	≤100,000 ufc/g	FDA/BAM or AOAC (Using appropriate matrix for the product to be analyzed)
Total Coliforms	≤ 100 ufc/g	
Molds	≤ 10,000 ufc/g	
Yeast	≤ 10,000 ufc/g	

*If the Total Aerobic Count is ≥ 100,000 cfu/g the following analyses shall be performed for the lot(s) that are identified as having an out-of-specification BAM result:

Analysis	Maximum acceptable limits	Method
Salmonella spp.	Negative in 25 g	FDA/BAM or AOAC (Using appropriate matrix for the product to be analyzed)
E. Coli	≤3 NMP/g o ≤10 ufc/g	

** If the total coliform result is ≥ 100 cfu/g, the following analyses will be performed for the lot(s) identified with this out-of-specification total coliform result the lot(s) identified with this total coliform result out of specification:

Analysis	Maximum acceptable limits	Method
Salmonella spp.	Negative in 25 g	FDA/BAM or AOAC (Using appropriate matrix for the product to be analyzed)
Listeria spp.	Negative in 25 g	
E. Coli	≤ 3 NMP/g o ≤10 ufc/g	