Name of Product:	BANANA PUREE SPECIFICATION			
Description:	Banana Puree is a product obtained by selecting, ripe, sound, banana fruits, cover separating them, milling, pasteurization, running through turbo finishers and filling them into the packing.			
Physical, physicochemical & chemical characteristics	**Criteria**			**Standards**
	oBrix @20°C			Min.20.00
	Acidity, % citric acid			0.20 - 1.00
	pH			4.00 - 5.00
	Bostwick (SS@20°C@30sec/cm)			2.0 - 8.0
Microbiological characteristics				**Aseptic**
	Total viable count, cfu/mL			<100
	Mold, cfu/mL			<10
	Yeast, cfu/mL			<10
	Thermophilic Acidophilic Bacteria (TAB), cfu/mL			<1000
	Coliform, cfu/mL			Negative
Sensorial characteristics	Typical of fresh fruit			
		Ambient (24 °C)	Chilled (0-5 °C)	Frozen (-18 °C)
Storage Conditions & Shelf Life*	Aseptic	2 years	2 years	2 years
Shipment Condition	Aseptic	Shipment condition can be different from the recommended storage condition which is specified on product label. Shelf life is independent from shipment condition.		

**Indicated storage time is valid only in case of unopened bags at recommended storage conditions*

Logistic Standards

Packaging	Standard steel or conical drum. Aseptic: An aseptic bag inside and poly liner bag outside. In addition to these regular packaging, upon customer requests different packaging, seals and shrink wraps can be used.
Pallets	According to contract/purchase order, clean, not damaged and suitable for food application.
Labelling	Business name and address, Product Name, Net weight, Batch number, Best before date, Country of origin, Shelf life, Storage conditions

Quality According to Food Regulations

Heavy Metals	Heavy metals shall not exceed limits established by AIJN also have complied with regulation (EC) No 1881/2006, unless specified.
Pesticide Residues	Supplier certifies that it has complied with regulation (EC) No 396/2005 and regulation as imposed by U.S. FDA, unless specified.
GMO	All products are free from Genetically Modified Organisms. This also includes genetically modified ingredients and processing aids
Allergen	Typically, products are free from nuts, peanuts, milk, celery, crustaceans, mollusks, fish, egg, gluten, lupine, sesame seeds, soya and mustard. More detailed information is available upon request.
Legal and Regulatory Compliance	All products are manufactured in accordance with the principles of HACCP and Turkish Food Codex. All ingredients and packaging materials are compliant with all current European, UK and FDA regulations and legal standards. Fruit ingredients, unless otherwise specified, are fully compliant with the AIJN Code of Practice
Certificates	ISO 9001, ISO 22000, BRC, Kosher, Halal

PHYSICOCHEMICAL CHARACTERISTICS				
Description	**Unit**	**Minimun**	**Maximum**	**Testing Method**
Soluble Solids to 20ºC	°Brix	27.5	28.5	NTC 440 Year 1971
pH TO 20ºC	-	3.70	4.30	NTC 440 Year 1971
Acidity	% Citric acid m/m	0.5	1.15	NTC 440 Year 1971
Black Specks Count	Unit/10g	-	80	NTC 440 Year 1971
Brown Specks Count	Unit/10g	-	80	NTC 440 Year 1971
% Insoluble Solids	g/100g	2,00	7,00	GRAVIMETRY
Consistency	Cm/ Sec	3	6	BOSTWICK

MICROBIOLOGICAL CHARACTERISTICS			
Description	**Especification**	**Unit**	**Testing Method**
Commercial sterility test (Aerobic and Anaerobic Microorganisms)	Satisfactory	Qualitative	NTC 4433
L.monocytogenes	Absence	Absence/Presence (Qualitative)	AOAC 061506
Salmonella sp	Absence	Absence/Presence (Qualitative)	AOAC 061203
Coliforms and E. Coli count	<10	CFU/g Quantitative	AOAC 070901
Yeast and mould	<10	CFU/g Quantitative	AOAC 111401
Sulphite reducting Clostridium	<10	CFU/g Quantitative	ISO 15213:2003
Total plate count	<10	CFU/g Quantitative	AOAC 091702
Thermoduric bacteria count	<10	CFU/g Quantitative	Plate Count
Alicyclobacillus Count	Absence	CFU/g Qualitative	IFU Method No. 12
Lactobacilli count	<10	CFU/g Quantitative	NTC 5034: 2002
Heat resistant mold count	<10	CFU/g Quantitative	APHA CAP. 22
Recuento de Staphylococcus aureus coagulasa positiva	<100	CFU/g Quantitative	ISO 6888-1:1999

ORGANOLEPTIC CHARACTERISTICS		
Description	**Especification**	**Testing Method**
AROMA	Intense and characteristic of the ripe and healthy fruit	Sensory Analysis
FLAVOR	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor	Sensory Analysis
APPEARANCE	Uniform, free of foreign matters, admitting the minimum presence of pieces, dark particles inherent to the fruit * No greater than 1 mm in a 10 g sample	Sensory Analysis
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.	Sensory Analysis
TEXTURE	Fluid and homogenous. Free of strange particles.	Sensory Analysis

SAFETY REQUIREMENTS			
Heavy Metals	**Unit**	**Maximum**	**Testing Method**
Arsenic	mg/Kg ó ppm	0,05	AOAC 986.15. Ed. 21:2019
Iron	mg/Kg ó ppm	5	AOAC 985.35. Ed. 21:2019
Mercury	mg/Kg ó ppm	0,01	AOAC 977.15. Ed. 21:2019 Modified
Cadmium	mg/Kg ó ppm	0,05	AOAC 985.35. Ed. 21:2019
Zinc	mg/Kg ó ppm	5	AOAC 985.35. Ed 21:2019
Cooper	mg/Kg ó ppm	5	AOAC 985.35. Ed. 21:2019
Lead	mg/Kg ó ppm	0,05	AOAC 985.35. Ed. 21:2019
Selenium	mgSe/Kg	0,05	Atomic Absorption Spectrophotometry - Hydride Generator
PESTICIDES	Multi-waste method for 211 components, isomer, quantification of organochlorine pesticides, organophosphates, carbamates and pyrethrodes. Including Ditianon and Metidiation and multiresiduous method for the determination of Dithiocarbamates: Ferban, Mancozeb, Maneb, Metiram, Propineb, Thiram, Zineb and other dithiocarbamates, according to the Permissible Limits Codex Alimentarius, European Community (MRL, MLS).		

<table>
<tr><th colspan="3">AFETY REQUIREMENTS-PHYSICAL HAZAR</th></tr>
<tr><th>Description</th><th>Especification</th><th>Testing Method</th></tr>
<tr><td>Particles and objects such as glass, splinters, dust, plastic, others.</td><td>Absence of strange materials</td><td>Filters and sieves</td></tr>
<tr><td>GENETICALLY MODIFIED ORGANISMS (If the product is, contains or is made from GMOs)</td><td colspan="2">Does this product contain GMOs? Yes____ Not _X__ Are the GMOs supplied labeled to facilitate their management? Yes ___ Not _X_</td></tr>
<tr><td>ALERGENS</td><td colspan="2">Is this product considered an allergen? Yes: _ Not _X_ May contain traces of sulphytes coming from agricultural activities < 10 ppm</td></tr>
<tr><td>NUTRITIONAL INFORMATION</td><td colspan="2">Nutritional information
Amount per serving 80 g
Energy 48 kcal
Energy of fat 0 kcal
Amount per serving
Total Fat 0 g
Saturated Fat 0 g
Trans fat 0 g
Cholesterol 0 mg
Sodium 1 mg
Total Carbohydrate 11,98 g
Dietary Fiber 1,3 g
Total Sugars 10,93 g
Protein 0,66 g
Vitamin A 866 %
Vitamin C 29,1 %
Calcio 9 %
Iron 0,13 %</td></tr>
<tr><td>PACKAGING AND COMMERCIAL PRESENTATION.</td><td colspan="2">ASEPTIC: Cylindrical or conical metal drums, with double bag: polyethylene and aseptic bag. Net weight: 220 Kg. or 230 Kg. Bag in Box with aseptic bag. Net weight: 20 Kg.
FROZEN: Cylindrical or conical metal drums, with double polyethylene bag. Net weight: 200 Kg. ó 220 Kg.</td></tr>
<tr><td>SANITARY PERMIT</td><td colspan="2">PSA-0003330-2021</td></tr>
<tr><td>SHELF LIFE</td><td colspan="2">ASEPTIC 12 months: acceptable temperature 20ºC to 30ºC. Avoid direct sunlight exposure 18 months: optimal temperature 4ºC to 10ºC Avoid direct sunlight exposure FROZEN 24 months: stored frozen at -15ºC to – 18ºC. To consume immediately after having defrosted</td></tr>
<tr><td>IDENTIFICATION: BATCH – TRACEABILITY</td><td colspan="2">Each unit is labelled with: Manufacturer’s name and address, name and product type, production date and expiration date, storage conditions, batch or lot, drum Nr or box Nr, use, origin, net weight and gross weight.</td></tr>
<tr><td>FORM OF CONSUMPTION AND INTENDED USE</td><td colspan="2">Ingredient used as raw material of industrial use in the elaboration of nectars, jams, jellies, baby foods, ice creams, etc.</td></tr>
</table>

HANDLING AND TRANSPORTATION	Transported at ambient temperature or reefer depending of product type. The transport and distribution conditions are carried out in accordance with the specifications described in resolution 2674 of 2013.
HEALTH INFORMATION	Low-fat diets, rich in fruits and vegetables (foods which are low-fat and may contain dietary fiber, vitamin A or vitamin C) may reduce the risk of some types of cancer, a disease associated with multiple factors.

APPLICABLE REGULATIONS

NAME	ENTITY	YEAR
Resolution 3929	Ministerio de Salud y Protección Social	2013
Resolution 5109	Ministerio de Salud y Protección Social	2005
Resolution 2674	Ministerio de Salud y Protección Social	2013
Decree 60	Ministerio de Salud y Protección Social	2002
Resolution 333	Ministerio de Salud y Protección Social	2011
Resolution 2505	Ministerio de Transporte	2004
Resolution 2906	Ministerio de Salud y Protección Social	2007
Resolution 4506	Ministerio de Salud y Protección Social	2013
Resolution 4143	Ministerio de Salud y Protección Social	2012
Codex CAC/RCP 1-1969	Secretaría del Programa Conjunto FAO/OMS sobre Normas Alimentarias Organización de las Naciones Unidas para la Agricultura y la Alimentación	Rev. 2020