

## 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.

	Criteria	Standards		
<b>Physical, physicochemical &amp; chemical characteristics</b>	°Brix @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		
<b>Microbiological characteristics</b>	<b>Aseptic</b>			
	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		
<b>Sensorial characteristics</b>	Typical of fresh fruit			
<b>Storage Conditions &amp; Shelf Life*</b>		<i>Ambient</i> (24 °C)	<i>Chilled</i> (0-5 °C)	<i>Frozen</i> (-18 °C)
	<b>Aseptic</b>	2 years	2 years	2 years
<b>Shipment Condition</b>	<b>Aseptic</b>	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

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### LOGISTIC STANDARDS

<b>Packaging</b>	<p>Standard steel or conical drum.</p> <p style="padding-left: 40px;">Aseptic: An aseptic bag inside and poly liner bag outside.</p> <p>In addition to these regular packaging, upon customer requests different packaging, seals and shrink wraps can be used.</p>
<b>Pallets</b>	According to contract/purchase order, clean, not damaged and suitable for food application.
<b>Labeling</b>	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

<b>Heavy Metals</b>	Heavy metals shall not exceed limits established by AIJN also have complied with regulation (EC) No 1881/2006, unless specified.
<b>Pesticide Residues</b>	Supplier certifies that it has complied with regulation (EC) No 396/2005 and regulation as imposed by U.S. FDA, unless specified.
<b>GMO</b>	All products are free from Genetically Modified Organisms. This also includes genetically modified ingredients and processing aids.
<b>Allergen</b>	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.
<b>Legal and Regulatory Compliance</b>	<p>All products are manufactured in accordance with the principles of HACCP and Turkish Food Codex.</p> <p>All ingredients and packaging materials are compliant with all current European, UK and FDA regulations and legal standards.</p> <p>Fruit ingredients, unless otherwise specified, are fully compliant with the AIJN Code of Practice.</p>
<b>Certificates</b>	ISO 9001, ISO 22000, BRC, Kosher, Halal