



Name of Product:	NATURAL BANANA PUREE
Batch Code	VFIC/290423/202

Chemical, Organoleptic & Physical Chemistry			
S.	Test/Parameter	Methods	Results
1	TSS (0 Brix)	IFU Method No- 8	20.0 - 21.4
2	Acidity % as C.A anhydrous W/W	IFU Method No-3	0.26 - 0.30
3	pH	IFU Method No- 11	4.82 - 4.92
4	FI-1-QA-I8.4-12	FI-1-QA-I8.4-12	7.5 - 11.0
5	Colour Visual	FI-1-QA-I8.4-11	Creamy white
6	Flavour	FI-1-QA-I8.4-11	Typical of Freshly Extracted Ripe Banana
7	Taste	FI-1-QA-I8.4-11	Wholesome and Characteristics
8	Appearance	FI-1-QA-I8.4-11	Homogenous & Free flowing
9	Black Specks / 10 gm	FI-1-QA-I8.4-13	00
10	Brown Specks / 10 gm	FI-1-QA-I8.4-13	01 - 03
Microbiological Analysis			
1	TPC(cfu/gm)	FDA BAM Chapter - 03	<10
2	Yeast & Mould (cfu/gm)	FDA BAM Chapter - 18	<10
3	Coliforms (CFU/gm)	FDA BAM Chapter - 04	Absent
4	Thermophilic Acidophilic Bacteria /10 gm	IFU Method No:12:2007	Absent
5	E.coli / gm	FDA BAM Chapter - 04	Absent

CONDITION OF SAMPLE BAGS: Impeccable

ADDITIONAL DECLARATION: The product is commercially sterile, free from any added sugar, preservatives, stabilizer, synthetic flavour, & dyestuff and is fit for human consumption