

DRIED CONVENTION & ORGANIC

TECHNICAL SHEET

Identification

Product Name Dried Banana - Conventional, Organic and Organic Fair Trade
 Scientific Name Musa paradisiaca
 Variety Cavendish

Product

Flavor Typical of banana, without any off-flavor
 Texture Soft, Chewy
 Color Dark, Light to Golden Brown
 Odor Self, typical banana
 Ingredients 100% Fresh Banana
 Drying Method Hot air flow
 General Defect Tolerance: Size 2%



General Information

Foreign Objects None
 Moisture 16-18%
 Pesticides : according to 86/362/EU
 Heavy metals : according to 466/2001/EU
 Aflatoxins : according to 466/2001/EU
 Ocratoxin A : max. 2.0 ug/kg

Microbiology

E.Coli.: none
 Staphylococcus aureus: none
 Enterobacteriaceen: none
 Fungi: 10.000 ufc/g Fat 1.8g
 Yeasts: 10.000 ufc/g
 Mesófilos Aerobios: 10.000 ufc/g
 Total Coli: < 3 microorganisms /g
 Fecal Coli: < 3 microorganisms /g

Nutritional Info

Energie	1310kj/309kcal
Glucides	69
Proteines	3.3

Presentations

Coins	Chunks with and w/o oil	250grs packs	Wholes
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Storage

It should always be stored in a dry place. Avoid storing in moist places since product may gain moisture.
 Keep product inside the plastic bags and corrugated cardboard cartons, avoiding direct sun light and air.
 Use a cold / fresh room at a temperature of 10 to 15°C., in places without off-odors
 The useful life of the product is of 18 months as long as the storage conditions are kept.

bulk	trays	pouches(chunks)
20k/box	6k	6k
5k/4packages	24units/250GR	30units/box
		