



GENERAL SALES PRODUCT SPECIFICATION – ORGANIC CERTIFIED 100% NATURAL ASEPTIC BANANA PUREE – BABY FOOD APPROVED



PRODUCT DESCRIPTION

Produced in accordance with the A.I.J.N. Code of Practice, Regulation (EC) No 178/2002 and Directive 2001/122/EC.

Parameter	Description
General	Pure and natural product, made from sound and ripe fruits.
Production process	Produced by crushing, deseeding and pasteurization of the bananas (<i>Musa x paradisiaca L.</i>). No additives.
Ingredients	100% banana

CHEMICAL CHARACTERISTICS

Parameter	Unit	Value
Brix (refracted)	°	22,0 ± 2,0
Acidity (citric acid)	%	0,25 – 0,45
pH	-	4,6 – 5,2
Consistency (Bostwick)	cm/30s at 20 °C	2,5 – 9,0
Seeds	/100g	Max. 1

HEAVY METALS, PESTICIDE RESIDUES, RADIOACTIVITY & IONIZATION

Parameter	Description
Heavy metals (cadmium, arsenic, lead, mercury, etc.)	§14 - Verordnung über diätische Lebensmittel
Pesticides residues and contamination	According to Regulations (EC) No 834/2007 – 889/2008.
Radioactivity (cesium-134, cesium-137)	According to Regulation (EC) No 733/2008.
Ionization	Not treated with ionized rays.

PACKAGING

Packaging and transportation complies with Regulations (EU) No 1935/2004, No 2023/2006 and No 10/2011 on food contact materials and Directive 94/62/EC on packaging waste.

Parameter	Description
Net weight	<ul style="list-style-type: none"> Drum: min. 210 kg Bin: min. 900 kg Tank truck: on request
Packaging material	Open head 55 US Gallon steel/conical drums and/or wooden/carton bins, with 1 polyliner and 1 aseptic inner bag inside.

PHYSICAL CHARACTERISTICS

Parameter	Description
Colour	White-yellow
Texture	Natural creamy, homogenous, viscous
Flavour	Characteristic, sweet, without any off-flavours
Odour	Characteristic, sweet, without any off-odours

MICROBIOLOGICAL PARAMETERS

The product is produced conform Regulation (EC) No 852/2004 on food hygiene and Regulation (EC) No 2073/2005 on microbiological criteria of food.

Parameter	Unit	Value
Total plate count	cfu/g	Max. 10
Mold count	cfu/g	Max. 10
Yeast count	cfu/g	Max. 10
Alicyclobacillus (TAB)	cfu/g	Negative (IFU 12 & guaiacol tested)
E. coli	/g	Absent
Salmonella	/25 g	Absent

GMO & ALLERGEN STATEMENTS

Parameter	Description
Genetic modified organisms (GMO)	The product is not genetically modified and not derived from a genetically modified organism conform Regulations (EC) No 1829/2003 and No 1830/2003.
Allergens	The product doesn't contain allergens as listed in Regulation (EU) No 1169/2011.

SHELF LIFE, TRANSPORTATION & STORAGE

Parameter	Description
Shelf life	If delivered in original packaging: 24 months after production. If delivered in tank truck: product processing recommended within 24 hours after loading.
Transportation	Can be arranged upon special request.
Storage	In suitable storage facility: 0 – 6 months: best between 0 & +5 °C 0 – 12 months: best around 0 °C 0 – 24 months: best between -5 & -20 °C



Version: **1.3.2/BAN7/1**

Accorded by Product Manager:

*The specifications shown here are for orientation only. They cannot be considered as commitment of supply.
If further specifications are required, please contact Verbruggen Juice Trading Sustainable Products BV.*

It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.