

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Spec. Code:	<b>BANA037</b> <b>BANA033</b>
	<b>BANANA PUREE ASEPTIC</b>	Issue No:	5
		Change Notice No:	4
		Date Issued:	02.09.2023
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<b>Product Name</b>	Banana Puree Aseptic
<b>Country of Origin</b>	Ecuador / Costa Rica / Guatemala
<b>Description</b>	The aseptic banana puree is prepared from fully ripened, mature <i>Cavendish</i> banana variety. The bananas are pureed and sieved. The pulp is then de-aerated, sterilised and packed in pre-sterilised bags at room temperature.
<b>Intended Use</b>	Food Ingredient
<b>Ingredients Listing</b>	Bananas (≥ 99.2%), Ascorbic Acid (≤ 0.75%), Citric Acid (≤ 0.06 %)

<b>Halal Accreditation</b>	Banana Puree Aseptic is Halal certified.
<b>Kosher Accreditation</b>	Banana Puree Aseptic is Kosher certified.
<b>Allergens</b>	Banana Puree Aseptic contains no known allergens.
<b>GMO Statement</b>	Banana Puree Aseptic is a non-GM product.
<b>Regulatory Requirements</b>	<ol style="list-style-type: none"> <li>All processing must be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations.</li> <li>Shall meet and conform to all current food legislations.</li> </ol>

Chemical and Physical Requirements		
Analytical	Specifications	Units
Soluble Solids (Brix at 20 °C)	20 – 24	° Brix
pH	4.0 – 4.5	
Acidity (as Citric Acid)	0.25 – 0.75	%
Ascorbic Acid	500 – 700	mg/kg
Consistency (Bostwick 20 °C)	2.5 – 7.5	cm/30sec
Seeds	≤ 3	pcs/100 g
Colour (Hunter Colorimeter)		
L	58 – 72	
a	- 3 – 5	
b	13 – 27	

Nutritional Information		
Nutrients	Amount per 100g	Units
Ash, Total	0.91	g
Moisture	75.77	g
Energy	368.5	kJ
Protein	0.95	g
Fat	Total	0.57
	Saturated	< 0.57
Carbohydrate	Total	19.8
	Sugar	16.4
Dietary Fibre	2	g
Sodium	21	mg
Potassium	382	mg

*Information obtained from the supplier*

Quality: L. Gorgos	Signature:	Date: 02.09.2023
Authorised by: L. Gorgos	Signature:	Date: 02.09.2023

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Organoleptic Requirements	
Test / Parameter	Specifications
Colour	Natural white to creamy yellow
Flavour	Typical of ripe banana, free of any off flavours
Odour	Fully ripe banana

Microbiological Requirements		
Test / Parameter	Specification	Units
Commercially sterile		

Packaging Requirements	<ol style="list-style-type: none"> <li>Product shall be packed in aseptic bladders inside cardboard cartons.</li> <li>The carton is to be clearly marked with: manufacturer's name, product description, product code, additives, acidity, lot no., soluble solids, gross weight, net weight, country of origin, storage conditions, fill date and best before date.</li> <li>Delivery temperature is ambient temperature.</li> </ol>
<b>Pack Size</b>	BANA037 - 22.22 kg BANA033 - 1 kg
<b>Storage and Shelf-Life</b>	<ol style="list-style-type: none"> <li>Optimum quality will be maintained when the product stored at temperatures (&lt; 10 °C), in dry, clean conditions.</li> <li>If store as requested the shelf life of the product is minimum twenty-four (24) months from the date of production.</li> </ol>

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification. We cannot, however, assume any guarantee against liabilities or risk involved from the use of the product.

Product is insect free when dispatched. Insects have a life cycle of 21 to 40 days, depending on the species, weather and storage conditions. The product may attract insects and there is nothing in the product or packaging to deter cross contamination.

Frutex accepts no liability for product condition if stored outside of the advised temperature and humidity ranges (For e.g. under high temperature and high humidity). Any discrepancy of quality should be reported within 24 hours of product receipt.

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