



915 Harger Rd.  
Suite 110  
Oak Brook, IL. 60523

Main Number  
630-286-1500  
Fax Number  
630-574-2001  
FDA Reg #18528888534

## Product Specification

### *Banana Puree – minimum 20 Brix Aseptically Packed*

Aseptic Banana Puree is a single strength puree obtained from mature, fresh, hand-sorted and properly washed bananas. Fruit is peeled and fed to a stainless steel disintegrator which mashes the entire fruit. A series of finishers press the fruit puree through fine stainless steel screens which strain out fibrous material and bring the product to a smooth and uniform consistency. The product is then packed aseptically in boxes and drums.

<b><u>INGREDIENT LISTING:</u></b>	Bananas
<b><u>SOLUBLE SOLIDS (%):</u></b>	20 minimum (corrected) Refractometer corrected to 20° C.
<b><u>pH:</u></b>	4.6 – 5.2
<b><u>COLOR:</u></b>	Creamy white
<b><u>FLAVOR:</u></b>	Delicate and sweet flavor, typical of fresh banana
<b><u>APPEARANCE:</u></b>	Smooth, homogeneous pulp of uniform consistency
<b><u>MICROBIOLOGY:</u></b>	Commercially sterile.
<b><u>TOTAL PLATE COUNT:</u></b>	< 50 cfu/gm.
<b><u>YEAST AND MOLD:</u></b>	< 50 cfu/gm.
<b><u>STORAGE:</u></b>	Ideal storage is 40-50° F. It is recommended that the storage temperature not exceed 80° F for an extended period. Product is best within 1 year when stored under these conditions in the unopened, original container.
<b><u>GUARANTEE:</u></b>	Continuing USDA guarantee in effect.
<b><u>PACKAGING (aseptic):</u></b>	20 kilo bag in box; 220 kilo bag in drum
<b><u>APPLICATIONS:</u></b>	Breads, cakes, pies, muffins, fillings, sauces, milkshakes, fruit drinks, bar mixes, ice cream, pudding, baby food.