



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.

<u>INGREDIENT LISTING:</u>	Bananas
<u>SOLUBLE SOLIDS (%):</u>	20 minimum (corrected) Refractometer corrected to 20° C.
<u>pH:</u>	4.6 – 5.2
<u>COLOR:</u>	Creamy white
<u>FLAVOR:</u>	Delicate and sweet flavor, typical of fresh banana
<u>APPEARANCE:</u>	Smooth, homogeneous pulp of uniform consistency
<u>MICROBIOLOGY:</u>	Commercially sterile.
<u>TOTAL PLATE COUNT:</u>	< 50 cfu/gm.
<u>YEAST AND MOLD:</u>	< 50 cfu/gm.
<u>STORAGE:</u>	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.
<u>GUARANTEE:</u>	Continuing USDA guarantee in effect.
<u>PACKAGING (aseptic):</u>	20 kilo bag in box; 220 kilo bag in drum
<u>APPLICATIONS:</u>	Breads, cakes, pies, muffins, fillings, sauces, milkshakes, fruit drinks, bar mixes, ice cream, pudding, baby food.