



August 19th, 2011

DRIED BANANA

PRODUCT DESCRIPTION

VARIETY:

ORIGIN:

DESCRIPTION:

APPEARANCE:

MOISTURE:

FLAVOUR AND AROMA:

TEXTURE:

METHOD OF MANUFACTURE:

Cavendish and Williams

Machala or Quevedo, Ecuador

Whole Bananas: 10-16.5 cm of length and 1.7-2.6 cm of width

Banana slices or coins: 3 to 5 mm of thickness and 2 to 2.5 cm of diameter.

Chunks: 2-3 cm of length.

Cubes: 5 to 10 mm.

Banana strips: 30-50 mm of length.

Angle Cut: 2 to 2.5 cm of thickness and 4 to 5 cm of length.

Very light brown for the coins and dark brown for the rest of the cuts.

13 - 17%

Typical of banana

Soft and dried

Dehydration with dry air. All our products are 100% natural (Without sugar or preservatives).

GENERAL CONDITIONS

PACKAGING:

METHOD OF TRANSPORTATION:

WAY OF TRANSPORTATION :

CAPACITY OF THE FRUIT:

MINIMUM SHELF LIFE:

Polypropylene bags from 250 grs. to 5 Kgs.
In cardboard boxes of up to 20 Kgs.

Dry containers

By air or by sea

In one 20' container: 6-9 MT depending on the product.

13 months

NUTRITION FACTS (100 gr)

TOTAL FAT	0%
SODIUM	0%
TOTAL CARBOHYDRATES	81g
DIETARY FIBER	1g
SUGARS	60g
PROTEINS	10g
VITAMIN C	10%
CALCIUM	8%
IRON	10%

MICROBIOLOGICAL ANALYSIS

MICROORGANISM	ACCEPTABLE B2B	METHODOLOGY	LABORATORY
Aerobic Count	<1000 cfu/g	3M Petrifilm AOAC 17 th 966.23	Internal External
Total Coliform	<100 cfu/g	3M PETRIFILM AOAC 18 TH 991.14	Internal External
Moulds	<100 cfu/g	3M Petrifilm FDA-BAM, CHAPTER 18	Internal External
Yeasts	<5000cfu/g	3M Petrifilm FDA-BAM, CHAPTER 18	Internal External
Salmonella spp.	Negative in 375g	AOAC 18 th 967.26 FDA-BAM, CHAPTER 5	External

CHEMICAL ANALYSIS

PARAMETER	ACCEPTABLE B2B	METHODOLOGY	LABORATORY
Moisture (g%)	13 - 17	BM035 Electronic Analyzer AOAC 17 th 934.06	Internal External
Solids Soluble (°Brix)	80 - 90	AOAC 17 th 983.17	External

PHYSICAL ANALYSIS

PARAMETER	ACCEPTABLE B2B	METHODOLOGY	LABORATORY
Water activity	Aw < 0.7	Equipment:Rotronic	Internal