

PRODUCT: Banana Puree CODE: BAOO16

BAOO16.01

DESCRIPTION

Banana puree made from sound, fully ripe Cavendish bananas that is pasteurised, homogenised, and aseptically packed.

• INGREDIENTS

Banana puree (99%), Ascorbic Acid (300), Malic Acid (296)

<u>COUNTRY OF ORIGIN</u>

Packed in Australia from imported ingredients.

SENSORY

- Colour: Creamy yellow
- Flavour: Typical of banana

ANALYTICAL

- Soluble Solids: 20 23 Brix @ 20°C
- Acidity: 0.3 1.2 (%ACA)
- pH: 3.8 4.1

<u>MICROBIOLOGY</u>

- Total Plate Count: <100 cfu per gram
- Yeast & Mould: <10 cfu per gram</p>

SHELF-LIFE, STORAGE AND PACKAGING

- Ambient Storage (< 20°C): 6 months from date of packing. Product may darken over time with ambient storage. Chilled storage is recommended.
- Refrigerated Storage (< 10°C): 12 months from date of packing.
- Packaging: 15kg Aseptic Bag in Carton

<u>CERTIFICATIONS</u>

- Allergen Status Contains no allergens as per Food Standards Code 1.2.3
- GMO Status Does not require GM labelling.
- Contaminants & Chemical Residues Conforms to Australian Food Standards Code.
- Kosher Status Certified
- Halal Status Certfied
- Organic Status Product is not Organic certifiable

Parameters supplied are based on laboratory tests. Information is given in good faith, we do not accept any responsibility or offer any warranty.

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• <u>NUTRITIONAL INFORMATION</u> – PER 100g SAMPLE ONLY

Energy (kJ)		420.5
Protein (g)		0.97
Fat	Total (g)	0.1
	Saturated (g)	0.04
Carbohydrate	Total (g)	23.72
	Sugars (g)	19.02
Sodium (mg)		2

* Seasonal variations may apply. Results are averages only, calculated from NUTTAB and other sources.

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