

GENERAL SALES PRODUCT SPECIFICATION ORGANIC CERTIFIED (ACIDIFIED) ASEPTIC BANANA PUREE



PRODUCT DESCRIPTION

Produced in accordance with the A.I.J.N. Code of Practice, Regulation (EC) No 178/2002 and Directive 2001/122/EC.

Parameter	Description
General	Pure and natural product, made from sound and ripe fruits.
Production process	Produced by crushing, deseeding and pasteurization of the bananas (<i>Musa x paradisiaca L.</i>). No additives.
Ingredients	Min. 99,95% banana, Max 0,05 % ascorbic acid

CHEMICAL CHARACTERISTICS

Parameter	Unit	Value
Brix (refracted)	°	22,0 ± 2,0
Acidity (citric acid)	%	0,25 – 0,45
pH	-	4,6 – 5,2
Consistency (Bostwick)	cm/30s at 20 °C	2,5 – 9,0
Seeds	/100g	Max. 1

HEAVY METALS, PESTICIDE RESIDUES, RADIOACTIVITY & IONIZATION

Parameter	Description
Heavy metals (cadmium, arsenic, lead, mercury, etc.)	According to Regulation (EC) N°1881/2006
Pesticides residues and contamination	According to Regulations (EC) No 834/2007 – 889/2008
Radioactivity (cesium-134, cesium-137)	According to Regulation (EC) No 733/2008.
Ionization	Not treated with ionized rays.

PACKAGING

Packaging and transportation complies with Regulations (EU) No 1935/2004, No 2023/2006 and No 10/2011 on food contact materials and Directive 94/62/EC on packaging waste.

Parameter	Description
Net weight	<ul style="list-style-type: none"> Drum: min. 210 kg Bin: min. 900 kg Tank truck: on request
Packaging material	Open head 55 US Gallon steel/conical drums and/or wooden/carton bins, with 1 polyliner and 1 aseptic inner bag inside.

PHYSICAL CHARACTERISTICS

Parameter	Description
Colour	White-yellow
Texture	Natural creamy, homogenous, viscous
Flavour	Characteristic, sweet, without any off-flavours
Odour	Characteristic, sweet, without any off-odours

MICROBIOLOGICAL PARAMETERS

The product is produced conform Regulation (EC) No 852/2004 on food hygiene and Regulation (EC) No 2073/2005 on microbiological criteria of food.

Parameter	Unit	Value
Total plate count	cfu/g	Max. 10
Mold count	cfu/g	Max. 10
Yeast count	cfu/g	Max. 10
Alicyclobacillus (TAB)	cfu/g	Negative (IFU 12 & guaiacol tested)
E. coli	/g	Absent
Salmonella	/25 g	Absent

GMO & ALLERGEN STATEMENTS

Parameter	Description
Genetic modified organisms (GMO)	The product is not genetically modified and not derived from a genetically modified organism conform Regulations (EC) No 1829/2003 and No 1830/2003.
Allergens	The product doesn't contain allergens as listed in Regulation (EU) No 1169/2011.

SHELF LIFE, TRANSPORTATION & STORAGE

Parameter	Description
Shelf life	If delivered in original packaging: 24 months after production. If delivered in tank truck: product processing recommended within 24 hours after loading.
Transportation	Can be arranged upon special request.
Storage	In suitable storage facility: 0 – 6 months: best between 0 & +5 °C 0 – 12 months: best around 0 °C 0 – 24 months: best between -5 & -20 °C

Product code: 2018 : ORG-AS-BANANA-PR-ASC.1



The specifications shown here are for orientation only. They cannot be considered as commitment of supply.

If further specifications are required, please contact Vero-bio BV.

It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.



Skal certified nr.: 106739
Country Code: NL-BIO-01

Bank: IBAN: NL94 RABO 0103845496
SWIFT: RABONL2U
Chamber of Commerce: 58536477
VAT nr.: NL 853080379-B01