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PRODUCT SPECIFICATION	Spec. Code:	BANA011 BANA070
BANANA SLICED IQF	Issue No:	9
	Change Notice No:	8
	Date Issued:	08.05.2023
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Product Name	Banana Sliced IQF
Country of Origin	Colombia
Description	IQF Banana Sliced is prepared from the sound fruit of the *Cavendish* variety. The IQF Bananas are produced from fresh bananas, which are ripened to full flavour, peeled, cut and individually quick-frozen.
Intended Use	Food Ingredient
Ingredients Listing	Banana, Ascorbic Acid Solution (E300), Citric Acid Solution (E330).

Halal Accreditation	Banana Sliced IQF is Halal certified.
Kosher Accreditation	Banana Sliced IQF is Kosher certified.
Allergens	Banana Sliced IQF contains no known allergens.
GMO Statement	Banana Sliced IQF is a Non–GM product.
Regulatory Requirements	1. All processing must be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. 2. Shall meet and conform to all current food legislations.

Chemical and Physical Requirements		
Analytical	**Specifications**	**Units**
Soluble Solids (20 ºC)	≥ 18	º Brix
pH (20 ºC)	4.0 – 5.0	
Thickness	9 – 11	mm
Diameter	26 – 36	mm
Colour (Light / Dark)	≤ 10	%
Irregular Pieces	≤ 5	%
Pieces Outside Dimensions	≤ 10	%

Nutritional Information			
Nutrients		**Amount per 100g**	**Units**
Moisture		74.91	g
Total Ash		0.82	g
Energy		371	kJ
Protein		1.09	g
Fat	Total	0.33	g
	Saturated	0.112	g
	Trans	0	g
	Polyunsaturated	0	g
	Monounsaturated	0	g
Cholesterol		0	mg
Carbohydrate	Total	20.24	g
	Sugar	12.23	g
Dietary Fibre		2.6	g
Sodium		1	mg

Quality: Devina Safira	Signature:	Date: 08.05.2023
Authorised by: Sandy Tsoutsas	Signature:	Date: 08.05.2023

Potassium	358	mg
Information obtained from supplier		

Organoleptic Requirements	
Test / Parameter	**Specifications**
Colour	Natural white to creamy yellow
Flavour / Odour	Natural flavour and aroma of fresh ripe banana
Texture	Firm and crisp

Microbiological Requirements		
Test / Parameter	**Specification**	**Units**
Total Plate Count	≤ 100 000	cfu/g
Yeast	≤ 2 500	cfu/g
Mould	≤ 2 500	cfu/g
Coliforms	≤ 500	M.P.N./g
E. Coli	Negative	/g
Salmonella	Not Detected	/25 g

Packaging Requirements	1. Product shall be packed in poly–lined cardboard cartons or food grade plastic bags. The liner is folded inside carton, which is sealed with adhesive packaging tape. 2. The carton is to be clearly marked with product name and type, net weight, batch/lot number, production date, best before date and supplier's details. 3. Delivery temperature is frozen temperature (≤ – 18 °C).
Pack Size	1 Kg / 10 Kg
Storage and Shelf-Life	1. Optimum quality will be maintained when the product stored at or below – 18 °C, in dry, clean conditions. 2. If store as requested, the product should have a shelf life of minimum twenty–four (24) months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.