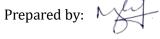


Finished Product Technical Data Sheet: Aseptic Banana Concentrate- 30 Brix							
Version: 5.00	Issue Date: 01/05/2024	Doc. Code.	ABC-1/QA/FP39	Page 1 of 3			
1. General Product Characteristics							
Product Name	Aseptic Banana Concentrate – 30 Brix						
Description	Aseptic Banana Concentrate is extracted from sound mature and selected ripened Banana fruits. The process involves selection of ripened Banana, washing, Peeling, final inspection, crushing, preheating (85 – 90 Deg) and passing through finisher & separator to remove specks & passing through foreign matter control such as magnetic trap, Strainer, Metal detector devices, thermal processing in PLC Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. The product is manufactured under stringent hygiene conditions throughout the process line and continuous monitoring by QA to comply with quality and Food safety standards						
Botanical Name	Musa Paradisiaca						
Variety	Banana (Cavendish variety)						
Country of Origin	India						
GMO	The product is free from Genetically Modified Organism						
Ionization / Irradiation	The product is free of ionization / radiation.						
Intended Use	Since product consumption & formulation is not under our control, thus it is dependent on the customer discrimination as per their customized requirement. Our product is not meant for direct consumption. Industry may use our product as a raw material.						
Dietary	Product is suitable for all Vegans & Vegetarians						
Packaging	Product is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum						
Shelf life	Best before 18 months from the date of manufacturing						
Legal/ Safety Declaration:	Product complying with EU standards, USFDA, AIJN code of practice & also meeting the requirements of FSSAI and destination country requirements.						
2. Product Organoleptic Characteristics							
Color	Creamy white						
Flavor	Typical of ripe banana without any off flavor						
Taste	Characteristics of ripe banana fruit						
Appearance	Free of any foreign matter						

Approved By: Office /



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3. Physio-chemi	cal Product C	haracteristic	cs					
Parameters		Specification Limits		Methods	U	ЮМ		
Ingredient		Banana-99.8 to99.9 %		%	NA		%	
		Citric Acid- 0.1 to 0.2%		2%				
Brix at 20 °C		Minimum-30		IFU Method No- 8				
		Target -30.5					0B	
		Maximum-32						
Acidity as Citric Aci	d	0.45 to 1.00			IFU Method No-3		%	
рН		Target – 0.85 Max 4.50			IFU Method No- 11		-	
Consistency 20 ± 2º C @20 Brix		8.0 - 13.0			Bostwick Method	Cm	/30 sec	
Colour Value		L – 53 to 65			Hunter Lab			
		a –2 to 8		Illuminate- D/65				
		b – 18 to 25						
Black Specks		Not More than 05			By Visual		0 grams	
Brown Specks		Not More than 10)	By visual	Per 1	0 grams	
4. Microbiologic	al Limits							
Parameters		Limi	ts		Methods	U	ЮМ	
Total Plate Count		<10)	FDA BAM – Chapter - 03		CF	U/ml	
Yeast & Mould	st & Mould)]	FDA BAM – Chapter - 18	CF	U/ml	
Coliforms		Abse	nt	FDA BAM – Chapter - 0		Pe	er ml	
E. coli		Abse	nt	FDA BAM – Chapter - 04		Pe	er ml	
Salmonella		Abse	nt	APHA 5 Th edition-Chapter 3 & 8		8 Per	· 25ml	
Listeria monocytog	enes	Abse	nt	IS 14988-2 (2002)		Per	· 25ml	
Vibrio cholerae		Abse	nt	ISO 21872- 1:2017(E)		Per	· 25ml	
5. Other produc	t information							
Handling Instructio	'n	Do not roll the drum, Handle with care, Do not freeze, Do not store the drum in direct sunlight, Protect the drum from Rain, Handle the Drums in Vertical Position only, Handle diligently to avoid Product damage. Once open consume immediately.						
Net Weight		Product Net weight: 230kgs / or as per customer requirement						
Loadability		80 Drums Per 20' Container (With Pallet or Without pallet packing - optional)						



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Finished Produ	Finished Product Technical Data Sheet: Aseptic Banana Concentrate- 30 Brix						
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Storage Instruction		Product is recommended stored at <15 Deg C and not below 4 deg C to retain better colour of the product . Avoid exposure to higher temperature and sunlight.					
Method of distribution & delivery		At ambient condition / reefer container without physical damage to the product by road way / sea way or air lift. Delivery of the product as per customer requirement or agreed between the parties.					
Labelling		Product name, Ingredients, Batch code, Net weight, Gross Weight, Storage and handling instruction, Date of Manufacturing, drum number, FSSAI logo, Veg. Logo, FSSAI License No., Manufacturing Address, best before, as per buyers' instructions and meeting the requirements of FSSAI – Packaging and Label regulations / SGF/ IRMA code of labeling / or as per Statutory & regulatory requirements of destination country.					
Sensitive custom	ier	None					
Sensitive customer Allergen Information		The product meets the requirement of European Regulation (EU) No 1169/2011, Food Safety and Standards (Labelling and Display) Regulations, 2020, FDA 21CFR regulation on food Allergen etc. Product is free from below top listed allergens. 1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof; 2. Crustaceans and products thereof; 3. Eggs and products thereof; 4. Fish and products thereof; 5. Peanuts and products thereof; 6. Soybeans and products thereof; 7. Milk and products thereof (including lactose); 8.Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof, 9.Celery and products thereof; 11.Sesame seeds and products thereof; 12.Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers; 13.Lupin and products thereof;					
Site Certification	IS	14.Molluscs and products thereof.Product is Produced in a FSSC: 22000; SGF; Kosher & Halal CertifiedManufacturing Facility. The manufacturing facility also holds FSSAI, EIAlicense and registered with USFDA & SEDEX.					



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