

Marketing Specification Sheet

Reviewed June/2022

Green Banana Powder without Peel (GBP)

Product HS Code	Ingredients
1106.30.2000/ 1106.30.1000	100% Natural Green Bananas, No-Added Chemical and Preservative

Description

Dole's 100% natural Green Banana Powder is derived from minimal processing of freshly harvested green bananas from Dole's sustainably managed Philippines plantations. Thanks to its high Resistant Starch content, clean taste, and ease of use, it is the ideal ingredient for nutritional fortification in bakery, beverages, and supplements products and others.

Key Benefits and Claims

- Non-GMO and No Animal Testing
- High resistant starch content
- Lower Glycemic Index and Prebiotic*
- Help reduce calories and fat content without impacting the functionality of end use applications*
- Rich in Minerals (Potassium and magnesium)

Nutritional Label

Nutrition Facts		
Amount	Per 100g	
Calories	336 kcal	
Total Fat	0.4 g	
Sodium	<25 mg	
Total Carbohydrates	85.91 g	
Total Starch	73.4%	
Resistant Starch (RS2)	40.7g	
Dietary Fiber	7.4 %	
Sugar	1.0 g	
Protein	4.65 g	
Iron	1.17 mg	
Magnesium	104 mg	
Potassium	1240 mg	

^{*}Amount slightly varies depend on different product batch

Shelf Life: 18 months (to be updated)

Packaging Style: 20kg (2x10kg, aluminum bag, in

regular slotted carton)

Product Functionality

Dosage:

Wet Application: Up to 20% GBP Dry Application: Up to 40% GBP

Resistant Starch Calculation:

Product: Product XYZ (per serving, g)

GBP Dosage(x): (x) * RS % = RS content (grams)

w/w% in formulation = $\frac{RS\ CONTENT(g)}{PRODUCT\ XYZ\ (g)} \times 100\%$

*%RS found in COA (will vary)
*RS2 mainly found in Green Banana

CASE STUDY

Product: Pancake (per serving=60g) GBP (37.1% RS2) dosage = 15g

RS2 Content= $15g^* 37.1\%$ RS2 = 5.6g RS2= (9.3%)

w/w)

Key Characteristics

Solubility: Low

Gelatinization: 60 °C, 5 minutes, subjected to further testing

Water Holding Capacity: 1.35 g/g
Oil Holding Capacity: 1.56 ml/g

Application	Examples	Function
BAKERY	Breads; muffin; cakes; cookies; pancakes; biscuits	Base flour, texture; gluten-free; low GI
BARS, CEREALS, AND SNACKS	Extruded cereals; puffs; crackers; chips	Texture; thickening; low GI; low carb
INFANT AND TODDLER NUTRITION	Extruded puffs; biscuits; crackers; bars	Base flour; texture; mild flavour; low Gl
PLANT BASED BEVERAGES	Dairy alternatives; beverages, yogurt	Texture; gluten-free; low GI; Prebiotic

Noted by:

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^{*}Secondary research claims