

MARKETING SPECIFICATIONS

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PRODUCT NAME Aseptic Acidified Banana Puree in Drum ITEM CODE 82216

ISSUE NUMBER 6 ISSUE DATE December 20, 2024

SUPERSEDES ISSUE 5 SUPERSEDES DATE November 22, 2024

GENERAL INFORMATION			
Product Description	The product is produced from sound, mature, and ripe bananas that are mashed, acidified, pulped, and strained; pulp is sterilized and filled aseptically in an aseptic bag.		
Ingredients List	Ripe Banana, Citric Acid (Acidulant)		
Country of Origin	Philippines		
Intended Customer	Universal		
PRODUCT SPECIFICATIONS			
FILL VOLUME	55 Galloons		
NET WEIGHT	Minimum: 210 Kg		
BRIX	Minimum: 20°B		
ACID	Maximum: 0.70%		
рН	Maximum: 4.6		
Viscosity	Minimum: 3000 cPs		
PHYSICAL CHARACTERISTICS			
Appearance	Creamy and with no foreign contaminants.		
Texture	Typical soft, palatable texture, smooth homogenous puree		
Flavor	Typical sweet, pleasant, mature banana odor, free from any off-flavor and odor		
Color	Light beige to beige		
MICROBIOLOGICAL CHARACTERISTICS			
Total Plate Count	<10 cfu/g		
Yeast and Molds	<10 cfu/g		
Coliform	Negative		
PACKAGING			

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CODING	Sticker tag on drum	
PRIMARY CONTAINER	Aseptic Bag	
SECONDARY CONTAINER	Drum	
STORAGE AND SHIPMENT		
STORAGE INSTRUCTIONS	Ambient temperature at max. 32°C. Controlled ambient temperature at 15°C to 24°C. Chilled at 0°C to 4°C.	
SHIPPING	Ship ambient in dry container.	
SHELF LIFE	Fourteen (14) months at ambient temperature of max. 32°C. Thirty (30) months at controlled ambient temperature of 15°C to 24°C. Thirty-six (36) months at chilled temperature of 0°C to 4°C.	

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