



MARKETING SPECIFICATIONS

Confidential Information: This document contains confidential information of Dole Packaged Foods Company and is subject to terms and conditions of the confidentiality and/or manufacturing or co-packing agreement between Dole Company and Packer.

PRODUCT NAME	Aseptic Non - Acidified Banana Puree in Drum	ITEM CODE	82207
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, pulped, and strained; pulp is sterilized and filled aseptically in an aseptic bag.
Ingredients List	Ripe Banana
Country of Origin	Philippines
Intended Customer	Universal

PRODUCT SPECIFICATIONS

FILL VOLUME	55 Galloons
NET WEIGHT	Minimum: 210 Kg
BRIX	Minimum: 20°B
ACID	Maximum: 0.45%
pH	Maximum: 5.0
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	Creamy beige to light brown

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	Eleven (11) months at ambient temperature of max. 32°C. Twenty-four (24) 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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