
	TECHNICAL DATA DEHYDRATED BANANA		NOVEMBER 2013	Page 1 of 1
			EDITION: 1	
	Elaborated Quality-Production	Revised HACCP Team	Approved General Management	
A. IDENTIFICATION AND ORIGIN				
Name: Dehydrated Banana (cubes, whole, coins, powder) Composition: 100% fruit (Mussa Paradisiaca) Raw Material: Fresh Banana suitable for human consumption. <i>This product is 100% natural. No contains additives.</i>				
B. COMMERCIAL PRESENTATION				
Cubes/coins/whole Packed in plastic bags x 5 kg. Packed in corrugated cardboard boxes. Net weight 10 kg per box, contains 2 bags	Powder Packed in double plastic bags x 5 kg. Packed in corrugated cardboard boxes. Net weight 20 kg per box, contains 4 bags			
C. SHELFIFE AND STORAGE CONDITIONS				
12 months: preserving its in original package and wrapping. Stored on elevated platforms, in a covered establishment, clean, dry (HR< 65%), with good ventilation and at room temperature (<20°C), free of insect and rodent infestations, protected against chemical contaminants (combustible, lubricants, chemical fertilizers, poisons) or microbiological, away from strong flavors and protected from direct sunlight.				
D. CONSUMPTION FORMS AND POTENTIAL CONSUMERS		E. SPECIAL MANAGEMENT INSTRUCTIONS		
This product is for direct human consumption.		After opening, consume in the least possible time. If surplus exist, seal hermetically and store in the described conditions to avoid exposure to environment humidity, smell adhesion and microbial contamination.		
F. PRODUCT CHARACTERISTICS				
Chemicophysical/Quantitative/Sensorial/Microbiological characteristics are intern norm of PRIME FOODS S.A.S				
Chemicophysical		Quantitative	Sensorial	
Parameters	Specifications and/or Tolerances	Coins: diameter between 25 and 30 mm, thickness between 4 and 7 mm Cubes: 10-15 mm Whole: 10-15 cm Powder: 100% pass through mesh 14	Color: Yellow-ochre / beige. Aroma: Banana characteristic flavor, free from other flavors. Taste: Sweet, characteristic of the fruit, free from other tastes.	
Humidity (%)	Cubes or coins 12% ± 2 Powder 8± 2			
Microbiological				
Parameters			Maximum limit allowed	
Mesophilic aerobes count (CFU/g)			< 5.000	
Total Coliform (CFU/g)			< 3	
Escherichia coli (CFU/g)			ausent	
Yeast and Mold (CFU/g)			< 300 ufc	
Staphylococcus aureus count (CFU/g)			ausent	
Salmonella in 25 g			ausent	
G. PACKAGING				
	Primary Packaging		Secondary Packaging	
Description	Bags polyethylene, storable food		Polypropylene sack whit white polyethylene bag./corrugated cardboard boxes	
Gauge	#3		Box 930k	
Color	White/transparent		White/natural cardboard	
Special Indications	Handle with caution to avoid damaging cartons		Stacked 4 boxes maximum	

