

## Product Specification

### Banana powder organic

version: 1 Last revision: 11-07-2019 2:37 PM

#### Description

Bananas are fruits, botanically recognizable as a berry, which are grown across at least 107 countries mainly across South East Asia, Southe America and the South of Africa. Once the harvest is collected, the bananas are peeled by hand beforebeing drum dried and ground into powder. Banana powder is a very versatile product and can be used to add a natural banana flavor to smoothies, cakes, juices and ice creams.

<b>Botanical name</b>	Musa acuminata (Cavendish)
<b>Shelf life</b>	24 months from manufacturing date.
<b>Storage</b>	store in a cool, dry area, do not freeze and keep away from strong direct sunlight.

<b>Characteristics</b>	<b>Result</b>
appearance	light yellow
Odour	characteristic
Flavour	characteristic
Texture	fine powder
Mesh Size	30/40 mesh

<b>Nutritional Values</b>	<b>Per 100 gram</b>
Energy	1528 kJ/ 360 kCal
Fat	0.2 g
Carbohydrates	82.1 g
Sugars total	57.1 g
Protein.	4.0 g
Dietary fiber total	7.1 g
Salt	0.1 g

<b>Microbiological information</b>	<b>Limit</b>
Total Platecount:	<1.000.000 cfu/g
Molds:	<10.000 cfu/g

Yeast:	<10.000 cfu/g
Salmonella:	not detected
Enterobacteriaceae:	<10.000 cfu/g
E-Coli:	<100 cfu/g
Staphylococcus aureus	<10.000 cfu/g
Bacillus Cereus	<10.000 cfu/g
Moisture:	<4 %

#### Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

#### Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

#### GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

#### Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

#### Animal Testing

We confirm that we do not conduct or commission animal testing of any products.