Banana Puree

How we do it better

One Banana Ingredients are made from our own premium bananas, sustainably grown in our certified banana plantations in Guatemala. The balanced taste of our natural ingredients is the result of our bananas being cultivated in the tropical micro climates and fertile volcanic soils of this country.

About our Banana Puree

Our Banana Puree is made with the freshest bananas, grown in our own farms in Guatemala. The raw materials used is the Cavendish Banana variety, matured in ripening rooms under controlled conditions.

- Natural Banana Puree: Fresh banana pulp, heat treated and aseptically filled.
- Lemon Juice Banana Puree: Fresh banana pulp acidified with lemon juice (pH adjustment) and ascorbic acid (color stabilizer), heat treated and aseptically filled.
- Low Acid Banana Puree: Fresh banana pulp with ascorbic acid as a color stabilizer, heat treated and aseptically filled.
- High Acid Banana Puree: Fresh banana pulp with citric acid (pH adjustment) and ascorbic acid (color stabilizer), heat treated and aseptically filled.

Applications

Infant nutrition, smoothies & sports nutrition, Ketchups & sauces, Ice Creams & Yoghurts, Jams, preserves & spreads, pie fillings, bakery, cocktail blends, pet food.

Storage Conditions

18 months, store at room temperatures, between 15 to 25°C

Country of origin: Guatemala

Key Benefits

- 100% Pure Banana
- No added sugars
- Not treated with ionizing radiation or irradiation
- Nutrient dense
- Natural sugars
- Natural / Clean label
- Gluten and Allergen free
- Non GMO
- Upcycled
- Certified Kosher and Halal

Packaging

Banana Puree is available in aseptic bag, heat shrink seal, polyethylene bag in a cylindrical and conical drum, bins, Goodpack and Cardboard box.

	Natural	High and low acid, lemon juice
Cylindrical and conical drum	230kg and 250kg	230kg and 250kg
Bins	1000 kg	250 kg and 1000 kg
Goodpack	1600 kg	1600 kg
Cardboard box	21 kg	--

Allergens

Components	Y/N
Peanut or its derivatives	N
Tree Nuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts or their derivatives	N
Sesame or its derivatives	N
Eggs or its derivatives	N
Fish or its derivatives	N
Crustaceans and shellfish or their derivative	N
Soy or its derivatives	N
Wheat, triticale or their derivatives	N
Mustard or its derivatives	N
Milk or its derivatives (e.g. Lactose)	N

Organoleptic properties

	Natural	High and low acid, lemon juice
Appearance	Smooth, thick, creamy, greyish white	Soft, creamy and homogeneous
Odor	Characteristic of ripe banana	Characteristic of banana
Taste	Characteristic of banana	Natural, characteristic of fresh ripe banana

Composition

Dietary fiber (g / 100 g)	3
Total Sugars (g / 100 g)	17.59
Glucose (g / 100 g)	5.2
Fructose (g / 100 g)	5.2
Sucrose (g / 100 g)	6.2
Calories (Kcal/ 100g)	90
Total Carbohydrates (g / 100 g)	20
Ash (g / 100 g)	0.8
Total Fat (g / 100 g)	0
Moisture (% w/w)	76.9
Starch (g / 100)	2.3
Protein (g / 100 g)	2

Physicochemical specifications

Specifications		Natural	High Acid / Lemon Juice	Low Acid
°Brix		20 – 24	20 – 24	20 – 24
Consistency (cm/30 sec @ 20 °C)		2.5 – 7.5	2.5 – 7.5	2.5 – 7.5
pH		> 4.5	4.0 – 4.4	4.6 – 5.2
Ascorbic acid (ppm)		-	300-700	300-700
Acidity (%)		< 0.4	0.4 – 0.9	< 0.4
Seeds (pieces/100g)		< 3	< 3	< 3
Specks (pieces/100 g)		< 3	< 3	< 3
Color	L	62 – 72	62 – 72	62 – 72
	A	-3 - + 3	-3 - + 3	-3 - + 3
	b	13 - 27	13 - 27	13 - 27

Microbiological specifications

Mesophilic Aerobic Plate count (CFU/g)	< 10
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Lactic acid bacteria (CFU/g)	< 10
Coliforms (CFU/g)	< 10
E. coli (CFU/g)	Absence
Yeast/moulds count (CFU/g)	< 10
Staphylococcus aureus (cfu/g)	< 10
Listeria monocytigenes (CFU/g)	Absence in 25 g
Salmonella spp (CFU/g)	Absence in 375 g
E. coli O157:H7 (MDS) (CFU/g)	Absence in 25g
Clostridium botulinum (CFU/g)	Absence
Heat- resistant mold count (CFU/ 10 g)	< 10
Alicyclobacillus (TAB) (CFU/10 g)	Absence

One Banana North America Corp.
1607 Ponce de Leon Boulevard, Suite 202 Coral Gables FL 33134
info@onebananas.com www.onebananas.com

The information contained in this file is based on our own testing analysis and is, to the best of our knowledge, reliable. Users should, however, conduct their own test to determine the suitability of our products for their own specific purposes.