

# PRODUCT SPECIFICATION Freeze Dried Banana Diced (6\*6/8\*8/10\*10)

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## **1. Product Information**

Name	FD (Freeze Dried) Banana Diced	
Country of Origin	China, Columbia, Costa Rica, Ecuador, Peru	
	Variety – Various, but only as accepted and approved	
Composition	100% Banana	
Production Description	<b>Scription</b> Derived from freshly frozen, clean and ripe IQF banana, cut, diced, freeze dried and selected before being packed. The product is free from any further additives or preservatives.	
Quality Declaration	The product is handled, packed and stored under the manufacturing practices and processes of HACCP, GFSI Certified Standards and produced in compliance with the specified requirements of the Product Specification.	

# 2. Physical Appearance & Tolerance

Parameters	Requirements/ Tolerance			
Colour	White / Cream to Light Yellow			
Cut Type	Diced			
Aroma	Typical Characteristics of Banana			
Taste	Typical Characteristics of Banana			
Texture	Free flowing pieces, Crips not soft			
Moisture (g/100g)	Max 5%			
Over Ripe	Max 3% by weight			
Clumps (more than 3 pieces)	Max 2% by weight			
Fines/ Dust (<2mm)	Max 10% by Weight			
Discoloured Pieces Max 5% by weight				
Underipe / Green Nil				
Organoleptic defects	Free from off taste or smell			
Total Defects Maximum	<5% Per 100g			
Endogenous foreign matter –	<0.5%			
Exogenous foreign matter – Insects / Larvae / worms	Nil			
Foreign matter – wood, glass, metal, stone, plastic	Nil			

### 3. Size & Grade

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Size (+/- 0.5mm)	6*6mm / 8*8mm / 10*10mm

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### 4. Microbiological Limits

Parameters	Unit	Limits
TPC	cfu/ g	< 100,000
Yeast	cfu/ g	< 2,500
Mould	cfu/ g	< 2,500
Coliforms	cfu/ g	< 500
Enterobacteriaceae	cfu/ g	< 500
Salmonella	in 25 g	Negative
Listeria	in 25 g	Negative
Complies with EU/ UK/ FDA Regulation	ons; country of delivery	

## **5. Production Control**

X-Ray To detect and reject test pieces, Metal Ball: 0.7mm, Glass Ball: 1 Ceramic Ball: 1.0mm, Non-Fe: 4.0mm & SUS Wire 0.3*2mm, bet being packed		
Laser Sorter	o detect and separate foreign bodies during production	
Magnetic Separation	Magnetic force > 8000Gs, before being packed	
Metal Detection	Detector to reject test pieces, Ferrous: 0.8mm, Non-ferrous: 1.2mm & Stainless steel: 1.2mm, before being packed.	
Weight Control	Weighting tolerance – N/A. Minimum Net Weight as per Specification and carton label.	

### 6. Nutritional

Nutritional Values*		Average per 100 g
Energy	(Kj/Kcal)	1470 Kj / 351 Kcal
Total Fat	(g)	0.4
of which Saturated Fat	(g)	0.1
Carbohydrates	(g)	81.5
Of which Sugar	(g)	73.1
Fibre	(g)	6.6
Protein	(g)	5.3
Sodium	(mg)	< 3

\*This nutritional disclaimer notifies that under no circumstances will we be responsible for any loss, damage or liability resulting from your reliance on nutritional information given. The approximate nutritional values given are only to be used as guidance.

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### 7. Packaging Items and Labelling –

Packaging Items: All packaging items to be agreed with Customers prior to production •

Items	Properties	
Cases	Clean first use, food safe, rigid corrugated cardboard cartons	
Inner Packs	Clean, first use, food grade Silver Foil bags (Heat Sealed)	
Tape seal	Brown / Blue, self-adhesive tape – No staples	
Label	One per case	
Pallet	Unless specifically agreed otherwise – Standard first use industrial wooden (100x120cm) or euro (80x120cm), clean, free from damage and foreign materials.	
Pallet wrap	All pallets are wrapped, Max hight tbc	
Weight per case/unit	4kg (9lb) / 10kg (22lb) Net weight Carton	
Number of cases per pallet	tbc	
Complies with related EU/ UK/ FDA legislations; country of delivery		

### 7.1 Label Detail: Each Carton – Pre-Approval required

- Name of Product : As per Specification Product Description
- Material Number : Customer Specific
- Raw Material Origin
- : Country Batch No : 0000
- Production Date : DDMMYY
- Best Before Date : DDMMYY
- Net weight : X Kgs (lbs)
- Gross Weight : X Kgs (lbs)
- Manufacturer/ Packer : Name
- Item Code : 17 Digit IF Code

### 8. Shelf-Life & Storage Conditions

- 24 months from production date if stored in original sealed packaging •
- Storage and transportation at 20°C and 65% Humidity •
- Store at appropriate temperature, in a clean and dry environment, away from direct sunlight and strong odours.
- The means of transport must ensure hygiene conditions and guarantee integrity and quality • of the produce.
- Product shall be protected from weather, condensation, dust, infestation and any other • contamination elements.
- Rotate stocks to use oldest first.

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### 9. Consumer Group & Intended Use

• Edible – For general consumer consumption, predominantly as an ingredient.

# 10. Regulatory Declarations

Pesticides	Pesticide detected residues comply with the legislative maximum levels (MRL's) stipulated by EU/ UK/ FDA*	
Total Heavy Metal	The product complies with legislative maximum levels in accordance with levels stipulated by EU/ UK/ FDA*	
GMO	The product is free from any GMO material in accordance with EU/ UK/ US legislation.	
Allergen	The final product does not contain any allergen used as an ingredient, nor produced on same line. However, the product is manufactured in a facility that also handles allergens, including but not exhaustive to Gluten and Tree Nuts. Maintaining compliance with EU/ UK/ FDA stipulated allergen list.	
*Country of delivery	·	

# 11. Sign off Approval

	IF Prepared by	IF Approved by	Supplier/Customer Approved	
Signature	Anna Kaliszewska	Josias Nunes		
Position	Technical Administrator	Manager		
Date	10.09.2024	10.09.2024		

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.									
Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )					
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site			
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES			
EGGS or its derivatives	NO	NO	NO	NO	NO	NO			
FISH or its derivatives	NO	NO	NO	NO	NO	NO			
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO			
MOLLUSCS	NO	NO	NO	NO	NO	NO			
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES			
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES			
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES			
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES			
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES			
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES			
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES			
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES			
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO			