

PRODUCT SPECIFICATION PRODUCT NAME: ORGANIC BANANA FLOUR

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1. PRODU	CT DETAILS			
Product	Organic banana flour.			
Description	Banana flour is a powder, made of green raw banana that is often used as a gluten free replacement to wheat flours or a source of resistant starch.			
Country of origin	Sri Lanka.			
Ingredients	Green raw banana.			
Processing	Product is hygienically produced and processed according to norms HACCP.			
Packaging	In NLLDPE bags in 5ply corrugated cartoons.			
GMO Declaration	No genetically modified organism involved at any level.			
Shelf life and storage Conditions	18 months shelf life under ambient temperature, at cool dry place away from direct sunlight.			

1

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2. FINISHED PRODUCT CHARACTERISTICS:

Physical parameters	Appearance: Uniform, homogeneous smooth, free flow, free from any foreign extraneous matter.						
Sensory Attributes	Aroma and taste: Typical to raw banana sweet Colour: off white to sight yellow Texture: light and flutty						
Chemical parameters	Moisture content, percent by mass: 6-8%; pH at 25 °C – 4,6 Flour particle size: 120 microns						
Microbiological Parameters	Test Total APC Mould Yeast. Total coliform E.coli Salmonella spp Listeria monocytogence	Protocol ISO 4833:2013 ISO 21527:2008 ISO 21527:2008 ISO 4831: 2006 ISO 7251: 2005 ISO 6579:2002 ISO 1129-1:1998	Target < 100000 cfu/g < 1000 cfu/g < 1000 cfu/g < 50 MPN/g Absent MPN/g Absent/ in 25 g Absent				

2

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3. NUTRITION VALUE PER 100 G.

Energy	333 kcal/1393 kJ
Fat	0.0 g
Saturated	0.0 g
• Trans	0.0 g
Salt	0.0 g
Carbohydrates	80 g
• Sugars	10 g
Protein	3.3 g
Dietary fiber	10 g

ALLERGENS: The products does not contain any ingredients of the following potential allergens according to the Directive 2000/13/EC as at 20th March 2000, Directive 2003/89/EC as at 10th Nov 2003 as regards indication of the ingredients present in foodstuffs, Directive 007/68/EEC v. 27th Nov 2007 amending Annex III a to Directive 200/13/EC of the European Parliament and of the council as regards certain food ingredients.

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