
	PRODUCT SPECIFICATION		
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	Approved by	Technical Manager 	19-12-2016

Product description: Banana Puree (Frozen)

Product is produced from Banana fruit (*Musa*). Only sound and fully ripened fruit is used. The puree is extracted by pulpers, screened, pasteurized and filled into drums. The processes are closely monitored and verified to ensure the required temperature and time is achieved. Good Manufacturing Practices are adhered to.

Category: Fruit pulp / puree

Product code : 01BAPF180 or 01BAPF210

Intended usage: This is a primary product, used to manufacture juices, nectars and confectionary.

1. Chemical and physical specifications.

Brix refractometer	18.0 – 21.0
% Acidity as citric acid at pH 8.1	0.2 – 0.5
Viscosity spindle 1	6000 – 12000
pH	4.0 – 4.9

2. Microbiological specifications

Total plate count (cfu/ ml)	<500
Yeast (cfu/ ml)	<100
Mould (cfu/ ml)	<10
Thermophilic acidophilic bacteria (TAB) (cfu/10 ml)	Absent
Heat resistant mould (cfu/10 ml)	Absent

3. Sensory specifications


Colour	Straw yellow to light yellow
Appearance	Smooth, viscous, pulpy
Taste/ flavour	Typical banana, free from off and undesirable flavours.

4. Ingredients for concentrate

Banana puree, ascorbic acid (processing aid)
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5. Packaging

200 Lt	240 Lt	Open head drum with two open top blue food grade polyethylene bags or one close top food grade bag and one open top bag. Open top bags are individually tied. Drums are seal with unique numbered seals.
180 kg	210 kg	Net weight per drum
196 kg	227.5 kg	Gross weight per drum (approx.)

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6. Shelf life

Twenty-four months (unopened) at below -16°C under hygienic storage conditions.
One week (opened) under hygienic conditions at <10°C.

7. Storage and transport

Store at maximum minus 16°C and lower temperature under hygienic storage conditions. Transport in clean, dry vehicles, used for foodstuffs at refrigerated temperature.

8. Labelling and traceability

Following appears on label: Product name, product code, net volume, net weight, gross weight, supplier contact details, country of origin, production date, expiry date, batch number. Additional information as requested by customer may be added.

9. Allergens

None

10. Vegetarian status

Suitable for strict lacto and ovo vegetarian diet.

11. Religious status

Kosher and Halaal


12. Genetic modified status

GMO and GMO derivatives free

13. Comply with the following legislation and standards.

Cape fruit processors will ensure the product complies with the legislation and standards of country of destination when shipped outside South Africa.

Authenticity	GNR286: Regulations relating classification, packaging, marketing of juice and drinks intended for sale in South Africa as contained in the Agricultural Product Standards Act 119 of 1990 and amendments
Hygiene	Prerequisite Programs on Food safety: ISO/TS22002-1
Contaminants and Residues	<p>Heavy Metals - Compliance with GNR 500/2004, GNR 545/2008 and amendments. Regulations relating to maximum levels for metals in foodstuffs as contained in Foodstuffs, Cosmetic and Disinfectant Act 54 of 1972.</p> <p>Pesticide residues – Compliance with GNR 246/1994, GNR 46/2012 and amendments. Regulations relating to maximum limits for Pesticide residues that may be present in foodstuffs as contained in the Foodstuffs, Cosmetic and Disinfectant Act 54 of 1972.</p>

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	Mycotoxins - Compliance with GNR 1145/2004. Regulations governing tolerance for fungus produced toxins in foodstuffs as contained in Foodstuffs, Cosmetic and Disinfectant Act 54 of 1972.
Food allergen information	Compliance with GNR 146 of March 2010. Regulations relating to the labelling and advertising of foodstuffs as contained in the Foodstuffs, Cosmetic and Disinfectant Act 54 of 1972 and amendments.
Metrology	Compliance with Trade Metrology Act 77 of 1973 and amendments.

14. Country of origin

South Africa

15. Acceptance of specification by customer

Accepted by (Name)	Signed	Position	Date