FRUTEX AUSTRALIA WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	BANA037 (22.22kg) BANA033 (1kg)
	BANANA PUREE ASEPTIC	Issue No:	6
		Change Notice No:	5
		Date Issued:	02/11/2026

Product Identification	
Product Name	Banana Puree Aseptic
Country of Origin	Product of Ecuador or Costa Rica or Guatemala (22.22kg) / Repacked in Australia from imported ingredient (1kg) Primary components from Ecuador, Costa Rica, and Guatemala.
Description	The banana puree is produced from full ripened, mature Cavendish bananas. IT contains a natural creamy colour and full banana flavour, keeping all the fresh fruit characteristics of the banana.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Banana (99.67%), Citric Acid (e330) (0.26%) (E330), Ascorbic Acid (e300) (0.07%) (E300).

Personal Diet & Regulations	
Allergens due to ingredient nature	Banana Puree Aseptic contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement required.
GMO statement	Banana Puree Aseptic is a non GM product.
Halal accreditation	Banana Puree Aseptic is Halal suitable (validation means: Certified).
Kosher accreditation	Banana Puree Aseptic is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Banana Puree Aseptic is to meet and conform to all current food legislations.

Nutritional Information

Nutrient		**Average quantity per 100g**	**Units**
Total Ash		0.75	%
Moisture		79.05	%
Energy		314	kJ
Protein		1	g
Fat	Total	0.8	g
	Saturated	0.046	g
Carbohydrate	Total	16.7	g
	Sugars	16.6	g
Dietary Fibre		1.7	g
Sodium		10	mg
Potassium		332	mg

Data from laboratory analysis (date of analysis: 29/2/2024). Other data from theoretical source (Information obtained from the supplier).

Organoleptic Specification(s)	
Test / Parameter	**Specification**
Colour	Natural white to creamy yellow
Flavour / aroma	Typical of banana free from off flavours / odours

Physical Specification(s)	
Test / Parameter	**Specification**
Consistency	2.5 - 7.5
Colour	L = 58 to 72 a = -3 to 5 b = 13 to 27

Microbiological Specification(s)	
Test / Parameter	**Specification**
Total Plate Count	< 10 cfu/g
Yeast	< 10 cfu/g
Mould	< 10 cfu/g
Coliforms	< 10 cfu/g
E.coli	Negative /g

Chemical Specification(s)	
Test / Parameter	**Specification**
Soluble Solids	20 - 24°Brix
PH	4.0 - 4.5
Acidity	0.40 - 0.75

Packaging description:	Product shall be packed in aseptic bag inside a box (22.22kg) or in a food grade plastic tub with T/E lid (1kg). No staples, wire closure or castrating rings to be used.
Traceability comments:	Lot Number, Production Date, Best Before Date
Delivery temperature:	Delivery temperature is < 25°C.
Pack size:	22.22 & 1kg
Storage and shelf life:	Before opening, the product should be stored at < 25°C. Additionally, store in clean dry conditions away from direct heat If stored as advised, the shelf life in original, unopened packaging should be 24 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date:	11/2/2026
Authorised by: Liviu Gorgos	Signature:	Date:	11/2/2026