



## PRODUCT SPECIFICATION

|                              |   |
|------------------------------|---|
| <b>product name:</b>         | <b>Banana paste</b>   |
| <b>product number old:</b>   | 162   |
| <b>product number new:</b>   | 10162   |
| <b>name of the food:</b>     | <b>banana fruit paste with flavor</b>   |
| <b>product description:</b>  | A fruit paste with 20% bananas used for fine bakery products, confectionery, ice cream, desserts, cream, fillings, glaze, milk mixed drinks etc.<br>-bake stable and frost-resitant |
| <b>appearance</b>            | light yellow till beige viscous paste with a smell of ripe bananas  |
| <b>smell/taste:</b>          | fresh, strong of banana   |
| <b>recommended dosage:</b>   | 30-50 g for 1000g of the final product depending on the respective product properties   |
| <b>flavoring components:</b> | natural flavorings, flavoring preparations  |
| <b>further components:</b>   | glucose syrup, bananas 20%, invert sugar syrup, sugar, acidifier citric acid, stabilizer xanthan gum, preservative potassium sorbate.   |

### Recommended labeling in packaged foods:

Banana paste (glucose syrup, bananas 20%, invert sugar syrup, sugar, natural banana flavoring with other natural flavorings, acidifier citric acid, stabilizer xanthan gum, preservative potassium sorbate)

|                             |                                     |                  |
|-----------------------------|-------------------------------------|------------------|
| <b>Physical parameters:</b> | Brix value (20 °C; refractometric): | 72,5 +/- 2° Brix |
|                             | pH value (20 °C; potentiometric):   | 3.5 +/-0,5       |
|                             | Ethanolgehalt (calculated):         | 0,12%mas.        |

### Nutritional values in g per 100g:

|                                  |                   |
|----------------------------------|-------------------|
| Calorific value/energy:          | 1270 kJ /299 kcal |
| Fat:                             | 0                 |
| therefrom saturated fatty acids: | 0                 |
| Carbohydrates:                   | 70                |
| therefrom sugar:                 | 34                |
| Total dietary fiber:             | 0,5               |
| Protein:                         | 0,3               |
| Salt:                            | 0,02              |



**allergens according Reg. (EC) 1169/2011:**

contains none of the declarable allergens

**GMO subject to ordinance by the European Parliament EC 1829/2003 and 1830/2003:**

No technologies are applied during the production that might genetically modify the organism. In addition no raw materials are applied which are genetically modified. Excluded hereof are unintentional contaminations next to technically unavoidable contaminations up to a threshold value of 0.9% relating to the individual ingredient

**Information on nanotechnology and radiation:**

This product and its raw materials is not irradiated in our factory or produced using by nanotechnology.

**Information about certain diets:**

|            | possible? | Certificate available? |
|------------|-----------|------------------------|
| Kosher     | yes       | no                     |
| Halal      | no        | no                     |
| Vegetarian | yes       |                        |
| Vegan      | yes       |                        |

**storage conditions:**

dark, cool and dry (8 – 22 °C); in original closed packaging

**shelf life:**

18 months under above mentioned conditions

**packaging:**

10162-19-01

1,5 kg plastic container, 6 containers in a cardboard box  
palletizing characteristics: 12 boxes per layer; 5 layers per pallet=60  
cardboard boxes

All previous versions hereby lose their validity and are replaced by this version. This specification is valid until recalled. It is not subject to any update service. The above mentioned information is based on our present knowledge and experience. Due to the abundance of possible influences during the use and application of our product this information does not relieve the user of conducting his own tests and experiments. A legally binding guarantee of certain properties or suitability for a specific application cannot be derived from this information. Slight deviations can arise in individual cases due to technical reasons, different provenances and the fluctuation margin of naturally raw material. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.