



Technical Data Sheet

Banane P. (18851)
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PRODUCT INFORMATION

Botanical name	Musa paradisiaca
Part Used	Fruit
Origin	Guadeloupe, Colombia, Costa Rica, Ecuador, Peru, Dominican Republic, China, French Guiana, Nicaragua, India / additional origins possible
Production method	freeze-drying
Ingredients	100% Banana
Fresh Fruit Equivalent	approx. 4-5 kg fresh banana per kg freeze-dried banana

ITEM SPECIFICATION

Size	0 - 2mm (0 - 1 mm possible on request, small size may contain <1% Silica)
Appearance*	cream- yellowish to light brownish (little reddish sticks are possible)/ free-flowing powder
Odor & Taste	typical for banana, free from off-flavours
Sieve analysis	max 10% Retsch Sieve tower, 1 Min, Amplitude 1
Loss on Drying	max 5% infrared dryer
Extraneous Plant Material	Max. 10 pieces per 10 kg

*The color may vary

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Preservative	Preservative Free
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria: ≤50.000 cfu/g, Yeast ≤ 1.000 cfu/g, Mold ≤ 1.000 cfu/g, Coliformes <500 cfu/g, Enterobacteriaceae <500 cfu/g, Salmonella: negative, E. Coli: <10 cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Kosher/Halal	Conform
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011

Unintentional contact (traces) in the supply chain cannot be excluded.

Nanomaterials	Absent According to Reg. (EC) 1169/2011
Titanium dioxide	Absent According to Reg. (EC) 2022/63
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING

Storage	cool and dry storage (max. 20°C, max. 65% relative humidity)
Shelf Life	1 year in originally sealed packaging
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All above information according to the manufacturer

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