

Composition	Description	Percentage
	BANANA	
	ASCORBIC ACID	
	CITRIC ACID	
Physical Quality	Description	Tolerance per 1000g
Foreign material	Any foreign non-vegetable object or toxic vegetable material	NIL
Foreign EVM	Any non-toxic vegetable material not of the product plant	NIL
E V M	Any vegetable material from the product plant	NIL
Skin	Pieces of unremoved skin	2 % wt
'Brains'	Little pieces of banana/banana juice sticking around banana pieces.	15 % wt
Blemish	Minor defects (stains, crushed, etc)	3 % wt
Clumps	3 pieces welded together which cannot be separated	4 % wt
IQF Quality	IQF regular pieces Pieces outside dimension	Min 75 % wt Max 25 % wt
Organoleptic Quality	Description	
Colour	Uniform fresh ripe fruit colour typical of the variety. No browning or sign of oxidation.	
Odour	Fresh sharp typical of fresh ripe fruit, no musty or stale/fermented taints	
Flavour	Fresh typical of fresh fruit no stale, 'off' or musty odours	
Texture	Uniform firm but not hard, no excessive soft slices/ Costa Rican scale on maturity: 4/5	
Packaging	Description	
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage	
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable	
Seals	100% closed, strong neat. Cases: BLUE tape well adhered to case, Liner not trapped. Outer flaps of case to meet. Bins covered by fixed plastic cover	
Inner Liner Status	BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing	
Production Control	Description	
HACCP	A HACCP plan has to be implemented.	
Metal Detection	Detector to reject test pieces "in-pack" min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel	
Temperature Checks	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)	
Weight Control Checks	No under weights to be packed. None < nominal weight or if applicable conform metrological weight "e"	
Microbiological Standards Ref. Fruit 01.01.2011		
	Target/g	Maximum/g
Total plate count	100 000	1 000 000
E.Coli	<10	100
Yeasts and moulds	1 000	10 000
List. monocytogenes	absent/25g	<10/g
Salmonella	absent/25g	absent/25g
Product Status		
	Agrochemicals	Cfr EC & indiv. country legislation
	Heavy metals	Cfr EC & indiv. country legislation
	Other contaminants	Cfr EC & indiv. country legislation
	GMO	Absence cfr EC 1829/2003 & 1830/2003
	Ionisation	No
Chemical Quality		
	Brix @ 20 °C	19-21
Allergen status	See annex	
Nutritional Data		
	See annex	