

Technical Product Specification: IQF Fruit

General Information					
Issued Date	10.06.2019	Revised date	16.09.2024	Version Number	5
Approved by	Dan Parsons				
Product name					
Banana Slice IQF 10kg		Stock Code	BAN001		
Banana Slice IQF 13.61KG		Stock Code	BAN004		
		Stock Code			
Product Characteristics					
Origins		Ecuador			
Varieties		Various			
Additional process information		Banana slices produced from fresh ripe bananas, peeled, cut, (target 9-11mm), ascorbic dipped and individually quick frozen. For further processing in food and drinks industry			
List of ingredients. In descending order by magnitude of weight. Also include additives and processing aids.	Components	% in the recipe	Functionality	Country of origin	
	1. Banana	>99.5	Ingredient	Ecuador	
	2. Ascorbic Dip: Ascorbic Acid Citric Acid	<0.5	Antioxidant	China	
Packaging	Primary	Blue food grade liner	Secondary	Cardboard carton	
Label information		Product description, date of production, best before date, net weight, country of origin.			
Shelf life		24 months from production, (minimum 3 months on delivery)			
Storage conditions		Frozen at -18°C			
Analytical / Organoleptical Values					
Organoleptic				Method used	
Appearance	clean slice, target 9-11 mm			Visual	
Colour	Naturally white, to creamy yellow			Visual	
Flavour	Characteristic of banana, free from taints			Organoleptic	
Texture	firm			Organoleptic	
Microbiological in cfu/g		Target	Maximum		
Escherichia coli		<10 cfu/g	<10 cfu/g		
Enterobacteriaceae		<100 cfu/g	<500 cfu/g		
Total viable count		<10,000 cfu/g	<100,000 cfu/g		
Yeast and moulds		<1,000 cfu/g	<10,000 cfu/g		
Staphylococcus aureus		<20 cfu/g	<20 cfu/g		
Salmonella		Absent/25g	Absent/25g		
Listeria		Absent/25g	Absent/25g		
Pesticide analysis		Annual by external laboratory or supplier, available on request.			
Quality Parameter per 5Kg					
Physical	Target	Maximum	Method used to determine value		
Pieces outside dimension %		25	Visual check		
Minor Blemish %	0	3	Visual check		
Major Blemish %	0	1	Visual check		
Lumps %	0	5	Visual check		
Skin and Both Ends %	0	2	Visual check		
Clumps %	0	10	Visual check		
Regular Pieces %	75		Visual check		
EVM	0	0	Visual check		
Foreign Bodies	0	0	Visual check		

GMO							
The product or ingredients of, have not been derived from nor contain GMO material.							
Radiation							
The product or ingredients of, have not been treated with irradiation.							
Nutritional Information per 100g				Dietary Information			
Energy		403	kJ	Suitable for	Yes	No	
		95	kCal		Kosher		Suitable not certified
Protein		1.2	g		Halal		Suitable not certified
Total carbohydrates		23.2	g		Vegetarians	x	
	Sugar	20.9	g		Vegans	x	
Fibre		1.1	g		Coeliacs	x	
Total fat		0.3	g		Diabetics	x	
	Saturated	0.1	g		Lactose intolerant	x	
Sodium		1.0	mg		Nutritional source: Composition of Foods, McCance & Widdowson, Sixth Edition.		
Water		75.1	g				
Allergen Information							
+ = present, - = absent and ? = unknown/ possible traces							
1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	-		9	Celery and derivatives	-	
2	Crustaceans and derivatives (crab, lobster, crayfish, shrimp, prawn, etc.)	-		10	Mustard and derivatives	-	
3	Egg and egg derivatives	-		11	Sesame seeds and derivatives	-	
4	Fish and derivatives	-		12	Sulphur dioxide and sulphites at concentration > 10mg/Kg or 10 mg/l expressed as SO ₂	-	
5	Peanuts and derivatives	-		13	Animal products	-	
6	Soybeans and derivatives	-		14	Artificial colours	-	
7	Milk and milk derivatives (incl. lactose)	-		15	Monosodium glutamate	-	
8	Tree nuts and nut derivatives (almonds, hazelnuts, walnuts, cashews, pecans, brazils, pistachios and macadamia/ queensland nuts)	-		16	Lupin and products thereof	-	
				17	Molluscs and products thereof	-	
Inline Process Controls							
Inline controls in place			Yes	No	Other, please list		
Metal detection			X				
Sieves/filters							
Magnets							
Freezing/chilling			X				
All products comply with relevant UK & EU food legislation in force at the time of manufacture.							
Customer Specification Acceptance							
On behalf of company							
Accepted by							
Position							
Date							
Please return an authorised signed copy to technical@treelinks.net . If no copy is received within 5 working days the specification will be deemed accepted by the customer. Alternatively placing an order will be deemed as an acceptance of specification by the customer.							