

**To:**

**Date:**

<b>1. Name of product</b>	<b>IQF BANANA SLICES 10MM</b>			
<b>2. Composition</b>	Banana Processing Aids (Citric Acid & Ascorbic Acid)			
<b>3. Description of product</b>	Banana slices produced from fresh bananas which are ripened to full flavor, peeled, cut and individually quick frozen. This product and process uses no Halal restricted product and is made using good Hygiene Practices. As a technological aid to prevent oxidation, banana slices go through a quick dip of citric acid and ascorbic acid.			
<b>4. Origin</b>	Ecuador			
<b>5. Presentation and Weight</b>	<b>Presentation</b>	<b>Net Weight</b>		
	Banana slices 10mm	9.09 Kg (20.0 pounds) 10.00 Kg (22.0 pounds) 13.60 Kg (30.0 pounds)		
<b>6. Packing</b>	Packed product in a polyethylene low density bags. Container: Corrugated boxes.			
<b>7. Characteristics</b>	<b>Physical-Chemical Characteristics</b>			
	<b>Parameter</b>	<b>Method</b>	<b>Range</b>	<b>Criteria Acceptation</b>
	Brix	AOAC OFFICIAL METHOD 932.14	19 - 21	Within of the Range
	pH	AOAC OFFICIAL METHOD 981.12	4.0 – 5.0	Within of the Range
	Acidity	AOAC OFFICIAL METHOD 942.15	0.2 – 0.4	Within of the Range
	<b>Physical Characteristics</b>			
	<b>Parameter</b>	<b>Method</b>	<b>Range</b>	<b>Criteria Acceptation</b>
	Thickness	MEASURE	9 – 11 mm	Within of the Range
	Diameter	MEASURE	20 – 30 mm	Within of the Range
	Blemish	PHYSICAL INSPECTION	< 3%	Within of the Range
	Lumps	PHYSICAL INSPECTION	< 15 %	Within of the Range
	Skin	PHYSICAL INSPECTION	< 2%	Within of the Range
Clumps (max. 3 pieces)	PHYSICAL INSPECTION	< 4 %	Within of the Range	
Regular pieces	PHYSICAL INSPECTION	75 %	Within of the Range	

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	Pieces outside dimension	PHYSICAL INSPECTION	25 %	Within of the Range
	Foreign material	PHYSICAL INSPECTION	None	Within of the Range
	Metal Fragments	IPL-818	Instructive IPL-818	Instructive IPL-818
<b>Organoleptic Characteristics</b>				
	<b>Parameter</b>	<b>Method</b>	<b>Range</b>	<b>Criteria Acceptation</b>
	Color	MQA-053 (Internal Method)	Natural white to creamy	Within of the Range
<b>Microbiological Characteristics</b>				
	<b>Parameter</b>	<b>Method</b>	<b>Range</b>	<b>Criteria Acceptation</b>
	Total Coliforms (CFU/g.)	AOAC OFFICIAL METHOD 991.14	< 100	Within of the Range
	Staphylococcus aureus (CFU/g.)	AOAC OFFICIAL METHOD 975.55	<10	Within of the Range
	Total Aerobics (CFU/g.)	AOAC OFFICIAL METHOD 966.23	< 10000	Within of the Range
	Mold and yeast count (CFU/g.)	AOAC OFFICIAL METHOD 997.02	<2000	Within of the Range
	E. coli O157:H7 / 25g.	AOAC - RI #011103	Absent	Absent
	Listeria SPP / 25g.	AOAC - RI #041101	Negative	Negative
	Salmonella SPP / 25g.	AOAC - RI #960801	Negative	Negative
<b>Chemical Characteristics</b>				
	<b>Parameter</b>	<b>Method</b>	<b>Range</b>	<b>Criteria Acceptation</b>
	Pesticides	GC/MS Multiresidue Pesticide (External Lab.)	According Regulations	According Regulations
	Heavy Metals	HP/LC Heavy Metals (External Lab.)	According Regulations	According Regulations
<b>8.- Treatment and Processing</b>	Temperature -18 °C			
<b>9. Product use and preparation</b>	Raw material for food industries or restaurants. Suitable for Human Consumption.			
<b>10. Not intended use</b>	Caring for children to suffer choking with the product. Do not consume industrial packaging.			
<b>11. Transportation and Distribution</b>	This product will be transported in a clean container that fulfills the features to maintain the product at -18°C. It will not be allowed to transport food along with toxic, dangerous substances or that due to its characteristics may mean a risk of contamination or alteration of food			

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<b>12. Shelf life</b>	One (1) year shelf life.
<b>13. Labeling Instructions</b>	Follow Instructive IQA-031 for labeling.
<b>14. Storage and distribution of final product</b>	Store at -25°C / -13°F. Once open the package, keep frozen.
<b>15. Legal and regulatory requirements</b>	See inventory of applicable regulations (Annex: DOCEXT)

Santiago Acurio A.

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**Q A MANAGER**