



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Sweetened Broken Banana Chips
PRODUCT GRADE & SIZE:	RTU, Broken
PACK SIZE:	8, Kg, 10kg or 18 lb
BRAND NAME:	N/A
PRODUCT DESCRIPTION:	Sweetened Whole Banana Chips are made from mature and green bananas of Saba/Cardava variety. Selected green bananas are peeled, washed, and then sliced before frying step in coconut oil. Sliced bananas are immersed in sugar syrup, fried for a second time then cooled once more and passed through a shaker to discard of any broken pieces. They are then metal detected, weighed, and packed.
COUNTRY OF MANUFACTURE:	Philippines
ISSUE DATE:	003 (10.12.2021)

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Banana	73% Min	Ingredient	Philippines	Non-GMO
Coconut Oil	15.84 % Min	Ingredient	Philippines	Non-GMO
Sugar	10.9 Max.	Ingredient	Thailand	Non-GMO
Natural Banana Flavour	0.2% Max.	Flavouring	Australia / Switzerland / USA	Non-GMO
Total	100			

INGREDIENT DECLARATION	
Ingredients	Banana, Coconut Oil, Sugar, Natural Banana Flavour

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
N/A	N/A	N/A	N/A

Alergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO



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OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	Yes	Yes	Yes	Banana flavour ex. maize (Ingredient)
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	Yes	Yes	Yes	Coconut oil (Ingredient)
Flavourings, Colours or Preservatives	Yes	Yes	Yes	Natural Banana Flavour (product may contain as ingredient)
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g., Aspartame)	No	No	No	
Added Sugar	Yes	Yes	Yes	Cane sugar (Ingredient)
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes – Not tested to <20ppm
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1845.14	USDA nutritional database report
Energy kcal	505	USDA nutritional database report
Protein g	2.94	USDA nutritional database report
Total Fat g	26.47	USDA nutritional database report

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of which saturated	g	26.47	USDA nutritional database report
of which mono-unsaturated	g	-	USDA nutritional database report
of which poly-unsaturated	g	-	USDA nutritional database report
Total Carbohydrate	g	47.06	USDA nutritional database report
of which sugars	g	29.41	USDA nutritional database report
of polyols	g	-	USDA nutritional database report
of which starch	g	-	USDA nutritional database report
Salt	g	-	USDA nutritional database report
Dietary Fibre	g	5.9	USDA nutritional database report

N: Nutrient is present in significant quantities but there is no reliable information on amount

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Size Type & Size Grade	Broken
Thickness (mm)	1.8- 4 mm
Whole (w/w)	2 % Max.
EVM (Stalks, leaves and fibre) (per kg)	3 pcs Max.
Discoloured (per 100 gr)	5 pcs Max.
Internal Black Seed (per Kg)	2 pcs Max.
Burnt/Toasted Chips (w/w)	3% Max.
Agglutinated Chips (w/w)	3 % Max
Oily Chips (w/w)	3 % Max.

ORGANOLEPTIC PROPERTIES	
Appearance	Broken banana chips light yellow to golden yellow
Texture	Crisp
Flavour & Aroma	Typical banana aroma slightly sweet, no pungent or off odour/ taste.

MICROBIOLOGICAL PARAMETERS	
Criteria	Maximum or Range
Aerobic Colony Count	< 10,000 cfu/g
Total Mould Count	< 1000 cfu/g
Total Yeast Count	< 1000 cfu/g
Coliforms	< 100 cfu/g
<i>E.coli</i>	< 10 cfu/g
Salmonella spp	Absent in 25 g

CHEMICAL PROPERTIES	
Criteria	Maximum or Range
Moisture	<6%
Aflatoxin B1	<2ppb
Aflatoxin Total	<4ppb
Peroxide Value (PV)	<10 meq/kg
FFA (as Oleic Acid)	< 0.5 %
PAH Benzo(a)pyrene	≤2 ppb
PAH Sum of Benzo(a)pyrene, benzo(a)anthracene, chrysene, benzo(b)fluoranthene	≤20 ppb

Additional Chemical Criteria:

SHELF LIFE AND STORAGE CONDITIONS
Shelf life from Production Date: 12 months (Under recommended storage conditions)
Shelf life for Opened Product: 1 month (Under recommended storage conditions)



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Recommended Storage Temperature (°C): To be stored at ambient temperature (ideally 5-20 °C), away from direct sunlight and strong odours

Recommended relative humidity range (%):65% RH Max

PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging - (Outer Case)
Material & Closure:	HDPE	Carton
Colour:	Blue	Packer specific
Dimensions (LxWxH) mm:	Packer specific	Packer specific
Packaging Weight:	Packer specific	Packer specific
Label Position:	N/A	On side of carton
Label / Coding information:	N/A	Product Name, BBE Date, Lot Number, Net Weight (may vary depending on packer labelling format)
Coding example:	N/A	Packer specific

PALLETISATION AND WEIGHT CONTROL

Units per Layer:	10 or 7
Total Unit per Pallet:	63x8 Kg, 63x10 Kg or 70 X 18 lb
Pallet Material:	Wood
Height of Finished Pallet:	1.6 M
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	8 Kg,10 Kg or 18 lb
Declared Weight on Label:	8 Kg,10 Kg or 18 lb

Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of NutsinBulk and/or supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and NutsinBulk accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product and this specification may be subject to regular reviews in line with crop changes.

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