

Powers Inc.

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Banana Chip Specifications



PRODUCT SPECIFICATIONS

PACKAGING:

Item # 61613 5.5 Oz. (6) Form and Fill Bags

Code Date (Lot Number) printed on each bag and on cartons.
(Bulk Code Date on carton only)

Atmospheric oxygen level = <5%. (Nitrogen Flushed)
(Bulk not Nitrogen Flushed)

Bags packaged in corrugated double wall cartons with taped seals and glued joints.

SHELF LIFE: Sealed Bags 12 Months
Bulk Bags 6 Months

HANDLING & STORAGE:

Store product in cool, dry, odor free area away from direct sunlight. 60-70 degrees F. Refrigeration will extend shelf life.

Country of Origin: Philippines

Nutrition Facts

3 serving per container

Serving size about 1/2 cup (40g)

Amount per serving

Calories **200**

% Daily Value*

Total Fat 10g 13%

Saturated Fat 10g 50%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 5mg 0%

Total Carbohydrate 26g 9%

Dietary Fiber 0g 0%

Total Sugars 8g

Includes 8g Added Sugars 16%

Protein 1g

Vitamin D 0mcg 0%

Calcium 6mg 0%

Iron 0mg 0%

Potassium 173mg 4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Banana Chip Specifications

PRODUCT DESCRIPTION:

Banana chips sweetened are produced from bananas of the saba and/or cardava variety. The bananas are picked in their mature green stage, peeled, washed, sliced and fried in fresh refined vegetable oil.

GENERAL SPECIFICATION:

The product must have the aroma and flavor characteristics of dried bananas. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug & Cosmetic Act and regulations promulgated thereunder. The product shall be prepared, processed and packaged meeting the requirements of 21 CFR, Part 110, "Current Good Manufacturing Practice." There will be a HACCP program in place to eliminate physical, chemical and microbiological hazards. Transporting vehicles, packaging materials or containers shall neither impart off odors or off flavors nor expose product to adulteration, infestation or unsanitary conditions.

PHYSICAL & CHEMICAL SPEC:

1.	<u>ORGANOLEPTIC</u>	Odor:	Characteristic Dried Bananas with no foreign odors.
		Color:	Yellow.
		Flavor:	Characteristic sweet flavor, free of Rancidity, staleness, flatness or bitterness.
		Texture:	Crunchy
2.	<u>CHEMICAL</u>	Moisture:	3-5% (max)
3.	<u>DEFECTS</u>	Damage:	About 80% Whole, 20% Broken

MICROBIOLOGICAL AND CHEMICAL SPECIFICATIONS:

Standard Plate Count:	<10,000 CFU/gram
Coliform:	<300 CFU/gram
E. coli:	<10 CFU/gram
Salmonella:	Negative
Yeast & Molds	<1000 CFU/gram
Aflatoxin:	<20 PPB

INGREDIENT DECLARATION: Bananas, Coconut Oil (Highly Refined), Cane Sugar, Natural Banana Flavor.

ALLERGENS: No known allergens.
Manufactured and packaged in a facility that also processes Peanuts, Tree nuts, Wheat, Soy and Dairy on shared equipment.