



ECUADOR



COSTA RICA



GUATEMALA

IQF BANANA SLICES

DESCRIPTION

Our banana slices are produced of Cavendish variety. The process includes ripening, peeling, cutting, individually quick frozen, and packed in poly bag in box.

The IQF slices have the creamy color, flavor, and aroma typical of the bananas

All processes employed in the preparation of this product are in accordance with the Good Manufacturing Practices and under strict sanitary conditions.

HOW TO ORDER

GLOBAL SALES

ALCA CORP.

703 Waterford Way
Suite 720,
Miami, FL 33126
USA

Tel: +1.305.265.8331

e-mail: web@alcacorp.com

www.alcacorp.com

CHEMICAL AND PHYSICAL CHARACTERISTICS

THICKNESS (As requested) 10mm

OFF CUTS Maximum 30%

COLOR Creamy yellow

BRIX 20 +/- 2

pH 4.0 - 5.0

MICROBIOLOGICAL

Total Aerobics (CFU)/g	< 50000
Total Mold and Yeast (CFU)/g	< 1000
Total Coliforms (CFU)/g	< 100
E.Coli	Negative
Salmonella	Negative

PACKAGING Polyethylene bag in box

20 lb / 9.1 Kg

22 lb / 10 Kg

30 lb / 13.6 Kg

LABELING

Each unit is labeled with: Manufacturer's name
Product description, product Code, additives
Acidity, Traceability data, Brix, Sanitary registry
Gross weight, Net weight, Country of origin
Storage temperature, Fill date, Best use by

STORAGE

Temperature below -18°C (0 °F)

CERTIFICATIONS AND MEMBERSHIPS



Rev. January 1st, 2024