



Product Specifications

Plantain flour GF

Glutenfree

Spd: A-100524
 Specific: -
 Version: 280621
 ref: 1600061
 rec: 408
 nr. of pages: 2

1. Identification

Article name: Plantain flour GF
 Description: Banana flour (100%) Harton (musa paradisiaca)
 GN Code: -
 Origin: Equador/Colombia
 Production Process: Receiving, storage, packing, labelling

2. Composition

Composition: -
 Ingredients: Bananas

Additives: -

3. Organoleptical characteristics

Appearance: Free flowing
 Colour: Yellowish
 Taste: Specific, no defects
 Smell/Odour: Specific, no defects

Radioactivity

3. Chemical and physical characteristics

Sieve analysis Total (mm):	-	Admixture (%):	-
Sieve analysis > 600 µm:	-	Broken grains (%):	-
Sieve analysis > 500 µm:	-	Unhulled kernels (%):	-
Sieve analysis < 500 µm:	-		
Sieve analysis < 250 µm:	-		
Sieve analysis < 200 µm:	-		
Sieve analysis < 160 µm:	-		
Sieve analysis < 100 µm:	-		

5. Nutritional characteristics

Energetic value (KJ):	1459	Fat (g/100g):	0,7
Energetic value (Kcal):	344	of which saturated fat (g/100g)	0,3
Protein (g/100g):	3,2	of which mono-unsaturated fat (g/100g)	-
Carbohydrates (g/100g):	77,4	of which poly-unsaturated fat (g/100g)	-
of which Sugars (g/100g)	2,8	of which cholesterol (g/100g)	-
of which Starch (g/100g)	-	of which trans fat (g/100g)	-
of which polyols (g/100g)	-	Dietary fibre (g/100g):	7,8
Total added sugar	-	Moisture (%):	-
		Sodium (mg/100g):	0

6. Microbiological characteristics

Total Plate Count (cfu/g):	-	Staphylococcus aureus (cfu/g):	-
Yeasts & Moulds (cfu/g):	-	E.Coli (cfu/10g):	<10
Bacillus Cereus (cfu/g):	-	Listeria monocytogenes (in 25g):	-
Enterobactriaceae (cfu/g):	-	Salmonella (cfu/25g):	Absent
Coliforms (cfu/g):	-	Clostridium Perfringens (cfu/g)	-

7. Contaminants

Aflatoxin B1 (ppb):	acc. EU laws	Fumonisin B1+B2 (ppb):	-
Aflatoxin total (ppb):	acc.EU laws	T2 toxin	
Ochratoxin A (ppb):	Acc. EU laws	Pesticide residues:	acc. EU laws
Don (ppb):	-	Lead (ppm):	acc.EU laws
Zearalenone (ppb):	-	Cadmium (ppm):	acc.EU laws

8. Allergens*

Gluten containing cereals:	<20ppm	Nuts:	-
Milk:	-	Peanuts:	-
Eggs:	-	Sellery:	-
Soya:	-	Lupine:	-
Fish:	-	Sulphur dioxide and sulfites:	-
Crustaceans & derivates:	-	Mustard:	-
Sesame:	-	Mollucs:	-

Allergens in the Nuts in Bulk website applies when bought in small quantities that need re-packaging. The above allergen (from manufacturer) will only be applicable when purchased in bulk size original packaging.

Type	Contents	Units per pallet	Weight per pallet (kgs)
various	various	various	various

10. Labelling / traceability

Labelling:	Articlename, Quantity,
Traceability:	Supplier Number

11. Storage

Temperature (°C):	12-15	Shelf life:	18 Months
Humidity (%):	55-65	Shelf life on delivery:	12 months

12. Use

Use:	This product can be used as ingredient for the baking industry.
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Unintentional application:

This product is suitable for the following diets:

Vegetarians:	Yes	Gluten free:	Yes
Vegans:	Yes	Halal:	yes
Lacto-vegans:	Yes	Kosher:	Yes

Additional: -