

Product Description

Crafted from fully ripened Cavendish bananas, our purées, concentrates, and clarified juices deliver natural colour, smooth texture, and authentic flavour. Offered in aseptic and frozen formats with year-round supply, they are the perfect choice for beverages, dairy, bakery, baby food, and confectionery applications.

Features & Sensory Profile

- Colour : Characteristic ripe banana yellow
- Flavour & Aroma: Sweet, creamy banana flavour with a natural fruity aroma
- Taste: Rich, smooth, and naturally sweet with a slight tropical note
- Appearance : Homogeneous, smooth purée with consistent colour and texture

Technical Specifications

Available Formats

- Aseptic / Frozen Puree
- Aseptic / Frozen Acidified Puree
- Aseptic Puree Concentrate
- Aseptic Acidified Puree Concentrate
- Frozen Clarified Juice Concentrate
- Frozen Aroma

Seasonality & Availability

- Contracting : Jan, Oct, Nov, Dec
- Harvest : Jan-Dec
- Production: Jan, Feb, Mar, Oct, Nov, Dec







Packaging Options

Aseptic:

- 216 kg / 476 lbs : Aseptic bag in open-top steel drums with food-grade lacquer coating inside
- 20 kg / 44 lbs : Aseptic bag-in-cartons

Frozen:

- 200 kg : Aseptic/polyethylene bag in open-top steel drums with food-grade lacquer coating inside
- 20 kg / 44 lbs : Aseptic bag-in-cartons

Clarified:

- 260 kg: Aseptic / non-sterile bag with spout in open-top steel drums, food-grade lacquer coating inside
- 24 kg : Aseptic / non-sterile bag with spout in bag-in-carton

Container Loading

Aseptic

- Bag-in-Drums: 80 drums (two layers)
- Bag-in-Cartons: 18 pallets × 48 boxes + 2 pallets × 47 boxes = 20 pallets (958 boxes)

Frozen:

- Bag-in-Drums: 70 drums per 20 ft container (two layers); 120 drums per 40 ft container
- Bag-in-Cartons: 8 pallets × 48 boxes + 2 pallets × 24 boxes + 8 pallets × 32 boxes + 2 pallets × 16 boxes = 20 pallets (720 boxes) per 20 ft container

Clarified:

• Bag-in-Drums: 70 drums per 20 ft container; 99 drums per 40 ft container (Reefer)

Storage Conditions

- Aseptic: 5–15°C Shelf life: 18 months from the date of manufacturing
- Frozen: Below -18°C Shelf life: 24 months from the date of manufacturing
- Clarified: Below -18°C Shelf life: 24 months from the date of manufacturing

Culinary Applications

Ideal for smoothies, milkshakes, baby food, bakery products, ice creams, yoghurts, confectionery, and tropical fruit blends.



