



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

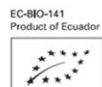
Gross weight, Net weight, Country of origin

Storage temperature, Fill date, Best use by

#### STORAGE

Temperature below -18°C (0 °F)

### CERTIFICATIONS AND MEMBERSHIPS



Rev. January 1st, 2024