



**PRODUCT TECHNICAL SHEET  
LYOFËELING**

**PROD. CODE**

**BANÄNA**

**Rev: 00  
Date: 23/07/19**

**PRODUCT DESCRIPTION**

Lyophilized banana.

**INGREDIENTS LIST**

Lyophilized banana.

**PRODUCT ORGANOLEPTIC PROPERTIES**

**Texture:** Slices  
**Colour:** Yellow  
**Moisture:** max. 4%

**MICROBIOLOGICAL PROPERTIES**

Mesophilic Aerobics: max. 100/g  
Escherichia coli: max.100/g  
Salmonella spp: absence/25 g  
Moulds/yeasts: max 1000/g

**DOSE/RATIO**

As desired.

**BEST BEFORE**

Best before 24 months.

**INDICATIONS AND PROPERTIES**

Can be used on the final plating of sweet and savoury dishes, in the manufacture of cookies and chocolates, or rehydrate them to achieve the desired texture. It can be consumed directly or mixed with dairies.

**DIRECTIONS FOR USE**

Use directly, hydrated with water or blend it to gain a fine powder.



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**NUTRITIONAL INFORMATION per 100 g**

Theoretical calculations based on generally accepted average values per 100 g.

		per 100 g
Energy Value	kcal	360
	kJ	1500
Total Fat	g	1
Of which saturated	g	0,2
Total Carbohydrates	g	77
Of which sugars	g	67
Total dietary fibre	g	8
Protein	g	4
Salt	g	0,01
Sodium	g	0,004

**ALLERGENS INFORMATION**

It does not contain any allergens.

**OTHER INFORMATION**



Gluten Free



Vegan



Halal



Kosher

**PACKAGING**

120g.

**STORAGE**

Store in a cool and dry place away from direct sunlight, at a temperature below 25°C. It should not be placed directly on the floor. Once opened, use the desired amount and lit it quickly to avoid the contact with humidity.