

Fruit Juice: Banana Puree, Aseptic

Revised 2008

Storage Conditions

Temperature	60-80°F (15.6-26.7°C)
Storage Period	1 year

Banana puree is processed outside the U.S. and is packed under aseptic conditions into 5- and 50-gal (19- and 190-L) drums or properly prepared 5-gal (19-L) laminated, sterile bags in a box. Banana puree can be processed with citric and ascorbic acid to assist in maintaining attributes of color and flavor as well as some preservative effects in aseptic processing.

Banana puree should not be held at temperatures lower than 60°F (15.6°C). The natural starch in the products reacts with other components to produce starch lumps (gel balls) in the finished product, which may impact on its end use. The product should be stored, shipped, and maintained at temperatures greater than 60°F (15.6°C).

Packaging

Modern packaging of purees and puree concentrates utilizes some form of aseptic totes. There are a number of different styles, including stainless steel totes that can be sterilized and reused; reusable plastic totes with disposable aseptic liners; or large (275 to 300 gallon) fiberboard disposable totes. It is important to note that none of these container types are designed for frozen use. Freezing and thawing destroys the integrity of the disposable fiberboard totes, and the plastics can become brittle and/or break. Stainless steel totes can burst with freezing due to internal gas pressure. As a result, containers should be stored in either ambient or refrigerated areas using similar storage length as drums under the same conditions. This limits their use to aseptic products. After opening, the items either need to be used immediately or transferred into another container for refreezing and storage.

WFLO is indebted to Marvin N. Kragt, formerly with The J. M. Smucker Company, Orrville, Ohio, and Benita Roth, Sabroso Company, for the review and revision of this topic.