

Fruit Juice: Banana Puree, Aseptic

Revised 2001

Storage Conditions

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

Banana puree is processed outside the US 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).

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