DATA SHEET	WEBA			
	Empresa Boliviana de Alimentos			
COMPANY NAME	Empresa Boliviana de Alimentos y Deri			
ADDRESS	Edif. Hermanos Maldonado Nro. Av. Ar	ce		
CEO	Javier D.Freire Bustos			
PHONE	+591 2 2146292 - +591 2 2141760 (int.601)			
E-MAIL	export@eba.com.bo maria.rivas@eba	a.com.bo		
WEB	www.eba.com.bo			
PRODUCT	Amazonia Nut (Brazil Nut)			
ORIGEN	Beni y Pando			
CIENTIFYC NAME	BERTHOLLETA EXCELSA			
DESCRIPTION	Product from Bolivia, rich in minerales selenium y magnesium, also vitamin E. Nuts) is a tree nut from Amazonian reg	Amazonian nut (Brazil		
	Wholes : Type Medium and type Midge			
	Clasification type Medium : from 100 to aprox.			
CHARACTERISTICS	Clasification type Midget : from 160 to aprox.	180 units per pound		
	For organic product : Certification :			
	Certified by Ceres GmbH BO-BIO-140			
NUTRITIONAL VALUES: In 100 gr.	Information from NUT INC.			
	Description Value			
	CHEMICAL			
	Water	5%		
	Protein	20%		
	Fat	45%		
	Carbohydrates	26%		
	Fibers	1-5%		
	Mineral content	2-5%		
	MINERALS			
	Calcium	186 mgr		
	Iron	693 mgr		
	Potassium	715 mgr		
	Magnesium	225 mgr		
	Selenium	375 mgr		
	VITAMINS AND CHOLESTEROL Vitamin A	OFO LU		
	Vitamin A Vitamin B1 (tiamina)	850 UI		
	Ascorbic acid	1.09 MG 10 MG		
	Riboflavin	0.12 MG		
	Cholesterol	0.00 MG		
TIME OF LIFE	Two year vaccum foil	3.00 IVIG		
	Vacuum aluminized bags, with 44 poun	ids / 20 kg. In one carton		
PRIMARY PACKAGE	45 cm. x 38 cm.x 19 cm.	,		
	Not sun light			
STORAGE CONDITIONS	Maximum stack 5 rows			
STORAGE CONDITIONS	Store at a temperature of 20°C and rela	ative humidity of 60%		
H.S	08.01.22			
SUMMARY PRODUCT PROCESS	•			
Storage	Raw material (control and process to a	void humidity)		
Parboiled autoclave	· · · · · · · · · · · · · · · · · · ·	•		
a solica autociave	The purpose of parboiling is to condition			
	internally for the broken one manual, s			
	physical properties of hardness and bri	tueness.		

Versión: 1		WEBA Copiese Delivant de Allacotto			
RAZÓN SOCIAL	EMPRESA BOLIVI	IANA DE ALIMENTO	OS Y DERIVADOS - E	EBA .	
DIRECCIÓN			aldonado Zona Sopo		
REPRESENTANTE LEGAL	JAVIER DANTE FI	REIRE BUSTOS			
TELEFONO	Teléfonos: (591) 2146292 – 2146307 – 2120512 – 2120508 – 2146297 – 2141760				
NIT	368406024		Marie Callegal		
E-MAIL WEB	export@eba.com.bo	00	15 The State of th		
NOMBRE DEL PRODUCTO	ASAI LIOFILIZADO	O EN POLVO			
N° DE R.S. SENASAG	24.	DE SEPTIEMBRE:	03 04 03 07 0000		
DESCRIPCION DEL PRODUCTO	presión, mantiene s lavado y despulpad generando la sublir Buenas Prácticas d	su sabor y sus propie do de fruta fresca, qu mación del agua, par de Manufactura BPM	edades nutritivas. Es ue es sometido aun co ra su posterior envasa I-NB 324:2013 "Indus	un producto que cum ongelado y un deshido ado. Producto elabora	shidratación por sublimado a baja ple con un proceso de selección, atado a baja presión o vacío ido bajo normas vigentes de Buenas Prácticas de Manufactu de los alimentos"
COMPOSICION	Pulp eliminación del agu	pa de Asai. Proceso e la por sublimación pa	de liofilización que pa ara obtener un métod	sa por un método de o de deshidratación (l	conservación y se basa en la Polvo)
PRPIEDADES	Olor	Característico a	la fruta	Color	Característico a la fruta
ORGANOLEPTICAS	Sabor	Característico a	la fruta	Aspecto	Polvo
	PARAMETROS	UNIDAD	RESULTADOS	IMAGEN REFERE	
	Valor Energetico	Kcal/100g	522,00	IMAGEN KET EKE	NCIAE
· // 1998年 - 1998年	Proteinas	g/100g	10,65		
	Grasas	g/100g	30,97		
INFORMACION	Carbohidratos	g/100g	53,77		Belle Arabic Arabic
NUTRICIONAL	Calcio	mg/100g			基金级制建了
	Hierro	mg/100g	88,31	The second	
	Fosforo		12,32		
	Vitamina A	mg/100g	84,31		
	Fibra dietaria (g)	ug/100g	1792,03		
	PARAMETROS	g/100g VALOR ENCONTRADO	32,72 VALOR PERMITIDO	METODO	NORMA DE REFERENCIAL
DEOLUCITIOS DE	Echerichia coli	<1:0x101 UFC/g	<1.0x10¹ UFC/g	NB 32006 / 2015	Reglamento Sanit. Aliment. Chile /17
REQUISITIOS DE MICROBIOLOGIA	Mohos	1.0x10² UFC/g	1.0x10² UFC/g	NB 32006 / 2015	Reglamento Sanit, Aliment, Chile /17
	Levaduras	<1.0x10² UFC/g	1.0x10² UFC/g	NB 32006 / 2015	Reglamento Sanit. Aliment. Chile /17
	Salmonella	Ausencia en 50g	Ausencia en 50g	NB-ISO 6579	Reglamento Sanit. Aliment. Chile /17
CARACTERISTICAS	PARAMETROS	1000	UNIDAD		RANGO PERMITIDO
FISICOQUIMICAS	Humedad	and the state of t	%		≤ 5
	PARAMETROS	1000	ESPECIFICACIONES		
	Envase Primario	~ 124 TX	Envase bilaminado	por peso y lote.	
CONDICIONES DE MANIPULACION, ENVASADO Y CONSERVACION	Envase Secundario Almacenamiento		Cajas corrugadas (selladas con cinta scochs de alta densidad) Especificara el cont. Neto de envases, tipo de fruta, fecha de elaboraci fecha de vencimiento y el lote de produccion.		
			Conservar en un lu	gar fresco y seco, no n para su consevacion	exponer al sol, no es necesario e
CONTRACTOR AND			uso de l'elligeración	i para su consevación	



Version: 1 Page: 1 / 1	DATA SHEET LEBA Compress Bollvians de Allientos				
BUSINESS	EMPRESA BOLIVIANA DE ALIMENTOS Y DERIVADOS - EBA				
ADDRESS			Maldonado Zona Sopo		
LEGAL REPRESENTATIVE	JAVIÉR DANTE F	REIRE BUSTOS			Edward Same
TELEPHONE		146292 - 2146307	<u> </u>	- 2146297 - 214176	00
NIT	368406024			A COLUMN TO THE REAL PROPERTY.	
E-MAIL WEB	export@eba.com.l	00			
PRODUCT	www.eba.com.bo	CAL DOWNER			
	FREEZE DRIED				
N ° OF R.S. SENASAG		DE SEPTIEMBRE			
PRODUCT DESCRIPTION	pulping of fresh fru water, for its subse	or and nutritional pro lit, which is still froze equent packaging. F od Industry - Good N	perties. It is a product en and dehydrated at l roduct made under cu	that complies with a pow pressure or vacuus rrent standards of Go	process by low pressure sublimation process of selection, washing and m generating the sublimation of the Manufacturing Practices BPM d NB 855: 2005 "Code of Practice of the Practice of
COMPOSITION	Asai pulp. Freeze- by sublimation to c	drying process that	goes through a conse method (Powder)	rvation method and is	based on the elimination of water
ORGANOLEPTIC	SMELL	Caracteristic		Color	Caracteristic
PROPERTIES	FLAVOR	Caracteristic	al filt day to the	ASPECT	Powder
	PARAMETERS	UNIT	RESULTS	REFERENTIAL P	2 TRANSPORT
	Energetic value	Kcal/100g	522.00	KELEKENTIALT	
	Protein	g/100g	10.65		
	Fats	g/100g	30.97		到2000年8月1日
NUTRITIONAL	Carbohydrates	g/100g	53.77	国际和科里集创	
INFORMATION	Calcium	mg/100g	88.31		
	Iron	mg/100g	12.32		N. C. S. C.
计算的数据数据数据	Match	mg/100g	84.31		
计位于基础自由制	Vitamin A	ug/100g	1792.03	医胸侧皮 化	
	Dietary fiber (g)	g/100g	32.72		
	PARAMETERS	FOUND VALUE	ALLOWED	METHOD	REFERENTIAL STANDARD
MICROBIOLOGY	Escherichia coli	<1.0x10¹ UFC/g		NB 32006 / 2015	Sanit Regulation, Food Chile / 17
REQUIREMENTS	Molds	1.0x10² UFC/g	1.0x10² UFC/g	NB 32006 / 2015	Sanit Regulation. Food Chile / 17
	Yeasts	<1.0x10² UFC/g		NB 32006 / 2015	
	Salmonella	Ausent on 50g	Ausent on 50g	NB-ISO 6579	Sanit Regulation, Food Chile / 17
PHYSICOCHEMICAL	PARAMETERS	, si, sog	UNIT	140-100 00/9	Sanit Regulation. Food Chile / 17
CHARACTERISTICS	Humidity		W		ALLOWED RANGE
	PARAMETERS		SPECIFICATIONS		≤ 5
	Primary Packaging			by weight and batch.	THE REPORT OF THE RESERVE
HANDLING, PACKAGING AND STORAGE CONDITIONS	Secondary Contain	er .	Corrugated boxes (sealed with high density scochs tape) Specify the cont. Net of containers, type of fruit, production date, expiration date and production batch.		
	Storage		Store in a cool and druse refrigeration for it	y place, do not expos s conservation.	e to the sun, it is not necessary to
	2 years from the date of manufacture				



	1	FICHA T	ÉCNICA		WEBA Parente Deliveries de Alemento
RAZÓN SOCIAL	EMPRESA BOLIVIAN	IA DE ALIMENTOS Y	DERIVADOS - EBA		
DIRECCIÓN	Av. Arce N° 2382,Edi	ficio Hermanos Mald	onado Zona Sopocachi		
REPRESENTANTE LEGAL	JAVIER DANTE FRE	IRE BUSTOS			
TELEFONO	Teléfonos: (591) 214	3292 - 2146307 - 21	20512 - 2120508 - 21	46297 - 2141760	
IIT CONTRACTOR OF THE PARTY OF	368406024				
-MAIL	export@eba.com.bo		The second		
VEB	www.eba.com.bo				· · · · · · · · · · · · · · · · · · ·
PRODUCTO	BANANO LIOFILIZA				
N° DE R.S. SENASAG	PLANTA VILLA 14 D PLANTA DE PALOS	BLANCOS: En trámit	01-03-07-0002 te		
DIRECCIÓN PLANTA DE PROCESAMIENTO	Planta Liofilizadora d Planta Liofilizadora d		nbre		
NOMBRE CIENTÍFICO	Musa paradisiaca su	bgrupo Cavendish			
DESCRIPCIÓN DEL PRODUCTO	a cortar en radaise v	se nonen en handeis	tural, no contienen ning as posteriormente se lle ación y secado de la mis	evan a congelar a te sma fruta para obter	
	CALIE		EXTRA erísticas Fisicoquímic	defectos a exc superficiales que r	dedos de los bananos no deben presenta cepción de muy ligereas alteraciones no pasen 1cm2 de la superficie del dedo rima:
CARACTERISTICAS DE LA MATERIA PRIMA	TIP		CAVENDISH	COLOR	Característico de la fruta. Los bananos deberán ingresar con el nivel de maduración 3 y 4 caso contrario se realizara la selección correspondiente
	° Brix		19	Ratio	24-45
	% solidos en susp	ensión mínimo	30-40	Calibre : >40	pH: 4,2-4,6
	*25 g y 5	0 g de banano liofiliz	PROPIEDADES ORG	SANOLÉPTICAS	ara 25g de banano liofilizado
	Olor		fruta	Color	Amarillo, característico a la fruta
CARACTERÍSTICAS DEL	Sab		Característico a la fruta	Textura	Polvo fino
PRODUCTO	Tama	ño	<3000 micrones MICROBIC	Humedad LOGIA	≤ 5
		VALOR	VALOR PERMITIDO	METODO	NORMA DE REFERENCIAL
	PARÁMETRO	ENCONTRADO	<1.0x10¹ UFC/q	NB 32006 / 2015	Reglamento Sanit. Aliment. Chile /17
	Echerichia coli	<1.0x10¹ UFC/g	1.0x10° UFC/g	NB 32006 / 2015	Reglamento Sanit. Aliment. Chile /17
	Mohos Levaduras	1.0x10 ² UFC/g <1.0x10 ² UFC/g	1.0x10° UFC/g	NB 32006 / 2015	Reglamento Sanit. Aliment. Chile /17
	Salmonella	Ausencia en 50g		NB-ISO 6579	Reglamento Sanit. Aliment. Chile /17
			NAL PARA PORCION		
IMAGEN REFERI			METROS	UNIDAD	RESULTADOS
IMAGEN REPERI	LITOIAL	THE RESIDENCE OF THE PARTY OF T	Calcio	mg/100g	32,92
			osforo	mg/100g	88,95
		The second second second	Hierro	mg/100g	2,83
	1		amina A	μg/100g	125,11
Section of the sectio			a dietaria	g/100g	6,81
	billion .		Energético	Kcal/100g	382
TO THE REAL PROPERTY.			imedad	g/100g	4,40
THE STATE OF THE PARTY OF THE P	THE RESERVE TO THE PARTY OF THE		roteína	g/100g	4,82
The second second	1000				0,20
Harry Harry			Grasa pohidratos	g/100g	87,72
	THE SHARE THE			g/100g g/100g	2,86
		Cenizas Acidez Total (Acido Láctico)		g/100g	1,20
				3,113	
VIDA UTIL		la fecha de producc	IOII	-	
ENVASE	Envase trilaminado	por peso y lote	aka da alta danaidad) o	20u de 25c	
EMBALAJE			ochs de alta densidad) 3	700 de 20g	
CONDICIONES DE	Almacenar en espac No exponer al sol.	nos nescos y secos.			
CONSERVACION	20 toneladas/mes de	fruta liofilizada		W. U.S. STEELS	
CADACIDAD DE DECIDIO ICCIDA					
	THE RESERVE AND ADDRESS OF THE PARTY OF THE				
CAPACIDAD DE PRODUCCIÓN PRECIO UNITARIO CÓDIGO ARANCELARIO	1106.30.10.00				(Smuthing

GUSTOVO EQUUTO MORTINO VÁSQUEZ

GERENTE DE GESTION ESTRATESICA

EMPRESA EQUIVANA DE

LIMENTOS Y DENIVADOS EBA

PRODUCT SHEET



BUSINESS	EMPRESA BOLIVIANA DE ALIMENTOS Y DERIVADOS - EBA				
ADDRESS .	Av. Arce N° 2382, Edificio Hermanos Maldonado Zona Sopocachi				
LEGAL REPRESENTATIVE	JAVIER DANTE FREIRE BUSTOS Teléfonos: (591) 2146292 – 2146307 – 2120512 – 2120508 – 2146297 – 2141760				
TELEPHONE		2146292 - 2146307 - 212051	2 - 2120508 - 214629	7-2141/60	
NIT	368406024				
E-MAIL	export@eba.e	com.bo			
WEB -	www.eba.com.bo	BANANA POWDER			
PRODUCT					
SOURCE		ncos and Plant of Villa 14 de	Septiembre	1	
SCIENTIFIC NAME	Musa paradisiaca	subgroup Cavendish			
DESCRIPTION	Fresh bananas se on trays later they fruit to obtain free.	are frozen at temperatures be	ontain any type of additi alow -15°C which goes	ves, for this the fruits through two process	are washed and cut into slices and places that is freezing and drying the same
	QUALITY	EXTRA	Extra Quality = the slight superficial al	fingers of the banan terations that do not	as must not show defects except for ver- exceed 1cm2 of the surface of the finger
		Physicoc	hemical characteristic	s of the raw materi	al:
RAW MATERIAL FEATURES	ТҮРЕ	CAVENDISH	COLOR:		nter with maturity level 3 and 4, otherwise g selection will be made
		° Brix	19	Ratio	24-45
	% minimu	m suspended solids	30-40	Caliber : >40	pH: 4,2-4,6
		5 g and 50 g of freeze-dried ba	anno oquivalent to 250	a of fresh fruit for 25	in of freeze dried hanana
	2	o g and 50 g of freeze-dried bo	ORGANOLEPTIC PR		ng of freeze-dried parlaria
	Smell	Characteristi		Color	Yellow, characteristic to the fruit
		Characteristi		Texture	Fine powder
	Flavor				≤ 5
PRODUCT FEATURES	Size	<3000 n	MICROBIOLO	Humidity .	20
	PARAMETERS	FOUND VALUE	ALLOWED VALUE	METHOD	REFERENTIAL NORM
	Echerichia coli	<1.0x10¹ UFC/g	<1.0x10¹ UFC/g	NB 32006 / 2015	Sanit Regulation. Food Chile / 17
	Molds	1.0x10° UFC/g	1.0x10° UFC/g	NB 32006 / 2015	Sanit Regulation. Food Chile / 17
	Yeasts	<1.0x10² UFC/q	1.0x10² UFC/g	NB 32006 / 2015	Sanit Regulation. Food Chile / 17
	Salmonella	Absence in 50g	Absence in 50g	NB-ISO 6579	Sanit Regulation. Food Chile / 17
None and Service Service	- CONTROL OF STREET	NUTRITIONAL INFORMATION	ON FOR A PORTION O	F 100 g	
REFERENTIAL	DICTURE	PARAM	ETERS	UNITS	RESULTS
REFERENTIAL	FICTURE	Calc		mg/100g	32,92
		Mat		mg/100g	88,95
- 15 M. 12		Iro			2,83
	3			mg/100g	
	and the same	Vitam		µg/100g	125,11
	Series .	Dietary		g/100g	6,81
44.45年11日	A STATE OF THE PARTY OF THE PAR	Energeti		Kcal/100g	382
The state of the s	ALLES TO	Humi		g/100g	4,40
	5 × × × × ×	Prot	ein /	g/100g	4,82
	Y TOTAL	Fa	t y	g/100g	0,20
		Carbohy	drates	g/100g	87,72
		Ash	es	g/100g	2,86
		Total Acidity (g/100g	1,20
IME OF LIFE	36 months from the				
ONTAINER	Tri-laminate contai	ner by weight and batch			
ACKAGING	Corrugated boxes	(sealed with high density scot	ch tape) 30 u of 25g		
STORAGE CONDITIONS		paces. Do not expose to the s	un. It is not necessary to	o use refrigeration fo	r its conservation
PRODUCTION CAPACITY	20 tons / month of	freeze-dried fruit			
PRICE (USD)	4400 02 40 02				
TARIFF CODE	1106.30.10.00				

Gustavo Eduardo Martinic Vásquez GERENTE DE GESTIÓN ESTRATÉGICA EMPRESA EQUIVIANA DE EBA ALIMENTOS Y DERIVADOS - EBA

FICHA TÉCNICA RAZÓN SOCIAL EMPRESA BOLIVIANA DE ALIMENTOS Y DERIVADOS - EBA Av. Arce N° 2382, Edificio Hermanos Maldonado Zona Sopocachi DIRECCIÓN REPRESENTANTE LEGAL JAVIER DANTE FREIRE BUSTOS Teléfonos: (591) 2146292 - 2146307 - 2120512 - 2120508 - 2146297 - 2141760 TELEFONO 368406024 NIT export@eba.com.bo E-MAIL WEB www.eba.com.bo **BANANO LIOFILIZADO EN RODAJAS** PRODUCTO PLANTA VILLA 14 DE SEPTIEMBRE: 02-01-03-07-0002 N° DE R.S. SENASAG PLANTA DE PALOS BLANCOS: En trámite Planta Liofilizadora de Palos Blancos DIRECCIÓN PLANTA DE Planta Liofilizadora de Villa 14 de Septiembre **PROCESAMIENTO** Musa paradisiaca subgrupo Cavendish NOMBRE CIENTÍFICO Bananos frescos seleccionados 100% natural, no contienen ningún tipo de aditivos, para ello se lavan las frutas y se procede a cortar en rodajas y se ponen en bandejas posteriormente se llevan a congelar a temperaturas inferiores de -15 °C el cual **DESCRIPCIÓN DEL PRODUCTO** pasa por dos procesos que es de congelación y secado de la misma fruta para obtener banano liofilizado. Calidad Extra=los dedos de los bananos no deben presentar defectos a excepción de muy ligereas alteraciones CALIDAD **EXTRA** superficiales que no pasen 1cm2 de la superficie del dedo Características Fisicoquímicas de la materia prima: Característico de la fruta. Los bananos CARACTERISTICAS DE LA deberán ingresar con el nivel de MATERIA PRIMA TIPO CAVENDISH COLOR maduración 3 y 4 caso contrario se realizara la selección correspondiente Ratio 24-45 Brix pH: 4,2-4,6 Calibre: >40 % solidos en suspensión mínimo 30-40 *25 g y 50 g de banano liofilizado equivaliendo a 250g de fruta fresca para 25g de banano liofilizado PROPIEDADES ORGANOLEPTICAS Característico a la Amarillo, característico a la fruta Color Olor fruta Característico a la Crocante o seco similar a una galleta Sabor Textura fruta CARACTERÍSTICAS DEL Tamaño 5-7 mm Humedad ≤ 5 **PRODUCTO** MICROBIOLOGIA VALOR NORMA DE REFERENCIAL VALOR PERMITIDO **METODO PARÁMETRO ENCONTRADO** <1.0x101 UFC/g NB 32006 / 2015 Reglamento Sanit. Aliment. Chile /17 <1.0x101 UFC/g Echerichia coli NB 32006 / 2015 Reglamento Sanit. Aliment. Chile /17 1.0x102 UFC/g 1.0x102 UFC/g Mohos NB 32006 / 2015 Reglamento Sanit. Aliment. Chile /17 NB-ISO 6579 Reglamento Sanit. Aliment. Chile /17 <1.0x102 UFC/g 1.0x102 UFC/g Levaduras Ausencia en 50g Ausencia en 50g Salmonella INFORMACIÓN NUTRICIONAL PARA PORCION DE 100 g **RESULTADOS** IMAGEN REFERENCIAL **PARÁMETROS** UNIDAD 32,92 mg/100g Calcio Fosforo 88,95 mg/100g mg/100g 2,83 Hierro µg/100g 125,11 Vitamina A 6.81 Fibra dietaria g/100g Kcal/100g 382 Valor Energético Humedad g/100g 4.40 4,82 Proteina g/100g 0,20 g/100g Grasa g/100g 87,72 Carbohidratos 2,86 g/100g Cenizas Acidez Total (Acido Láctico) g/100g 1,20 36 meses a partir de la fecha de producción VIDA UTIL Envase trilaminado por peso y lote ENVASE Cajas corrugadas (selladas con cinta scochs de alta densidad) 30u de 25g **EMBALAJE** CONDICIONES DE Almacenar en espacios frescos y secos. CONSERVACIÓN CAPACIDAD DE PRODUCCIÓN No exponer al sol 20 toneladas/mes de fruta liofilizada PRECIO UNITARIO

0803.90.20.00

CÓDIGO ARANCELARIO

GUSTAVO EDUATO MARTÍNIC VÁSQUEZ GERENTE DE GESTI ON ESTRATEGICA EMPRISA BOLIVIANA DE EBA ALIMENTOS Y DERIVADOS - EBA

munt

PRODUCT SHEET



				Empress Boliviens de Alimentos
EMPRESA BOLIVIANA DE ALIMENTOS Y DERIVADOS - EBA				
Av. Arce N° 2382,	Av. Arce N° 2382, Edificio Hermanos Maldonado Zona Sopocachi			
JAVIER DANTE E	REIRE BUSTOS			
	2146292 - 2146307 - 212051	2 - 2120508 - 2146297	7 - 2141760	
	com.bo			
www.eba.com.bo				
A COMPANY OF THE PARK OF THE P	the state of the s	Septiembre		
			THE WATER TO THE	•
on trays later they	are frozen at temperatures be	ontain any type of additivelow -15 ° C which goes	ves, for this the fruits through two process	are washed and cut into slices and plac ses that is freezing and drying the same
QUALITY	EXTRA			as must not show defects except for ver exceed 1cm2 of the surface of the finge
	Physicoc	hemical characteristic	s of the raw materi	al:
TYPE	CAVENDISH	COLOR:		nter with maturity level 3 and 4, otherwis g selection will be made
	° Brix	19	. Ratio	24-45
% minimu	m suspended solids	30-40	Caliber: >40	pH: 4,2-4,6
* 25	5 g and 50 g of freeze-dried ba			og of freeze-dried banana
		ORGANOLEPTIC PR	OPERTIES	
Smell	Characteristi	c to the fruit	Color	Yellow, characteristic to the fruit
Flavor	Characteristi	c to the fruit	Texture	Crispy or dry similar to a cookie
Size	5-7 (mm	Humidity	≤ 5
MICROBIOLOGY				
PARAMETERS	FOUND VALUE			REFERENTIAL NORM
				Sanit Regulation. Food Chile / 17 Sanit Regulation. Food Chile / 17
				Sanit Regulation, Food Chile / 17
				Sanit Regulation. Food Chile / 17
Samonena				
				RESULTS
PICTURE				32.92
ullba				88.95
				2,83
A SECOND				125,11
				6,81
7 1				382
		-		4,40
THE REAL PROPERTY.			g/100g	4,82
Fat		ıt	g/100g	0,20
	Carbohy	vdrates	g/100g	87,72
	Ashes		g/100g	2,86
	Total Acidity (Lactic Acid)	g/100g	1,20
36 months from th	e production date			
Tri-laminate contai	iner by weight and batch			
Corrupated boxes (sealed with high density scotch tape) 30 u of 25g				2-2-2-10-
Store in cool, dry spaces. Do not expose to the sun. It is not necessary to use refrigeration for its conservation				
Store in cool, dry s	spaces. Do not expose to the s	sun. It is not necessary to	o use remgeration to	Ro delical ration
Store in cool, dry s 20 tons / month of	paces. Do not expose to the s freeze-dried fruit	sun. It is not necessary to	o dse remgeration re	
	Av. Arce N° 2382, JAVIER DANTE F Teléfonos: (591) 2 368406024 export@eba.c www.eba.com.bo FREEZE DRIED I Plant of Palos Bla Musa paradisiaca Fresh bananas se on trays later they fruit to obtain free: QUALITY TYPE % minimu 22 Smell Flavor Size PARAMETERS Echerichia coli Molds Yyeasts Salmonella PICTURE	Av. Arce N° 2382, Edificio Hermanos Maldonad JAVIER DANTE FREIRE BUSTOS Telefonos: (591) 2146292 – 2146307 – 212051: 368406024 export@eba.com.bo www.eba.com.bo FREEZE DRIED BANANA SLICES Plant of Palos Blancos and Plant of Villa 14 de Musa paradisiaca subgroup Cavendish Fresh bananas selected 100% natural, do not con trays later they are frozen at temperatures be fruit to obtain freeze-dried bananas. QUALITY EXTRA Physicoc TYPE CAVENDISH Brix CAVENDISH Brix Characteristi Size S-7 i PARAMETERS FOUND VALUE Echerichia coli <1.0x10° UFC/g Molds 1.0x10° UFC/g Salmonella Absence in 50g NUTRITIONAL INFORMATI PICTURE PARAMI Prot Fe Carbohy Ash Total Acidity (36 months from the production date Tri-laminate container by weight and batch	Teléfonos: (591) 2146292 – 2146307 – 2120512 – 2120508 – 214629: 368406024 export@eba.com.bo www.eba.com.bo FREEZE DRIED BANANA SLICES Plant of Palos Blancos and Plant of Villa 14 de Septiembre Musa paradisiaca subgroup Cavendish Fresh bananas selected 100% natural, do not contain any type of addition trays later they are frozen at temperatures below -15 ° C which goes fruit to obtain freeze-dried bananas. QUALITY EXTRA Extra Quality = the slight superficial all Physicochemical characteristic TYPE CAVENDISH COLOR: *Brix 19 % minimum suspended solids 30-40 *25 g and 50 g of freeze-dried banana equivalent to 250 ORGANOLEPTIC PR Smell Characteristic to the fruit Flavor Characteristic to the fruit Flavor Characteristic to the fruit Size 5-7 mm MICROBIOLO PARAMETERS FOUND VALUE ALLOWED VALUE Echerichia coli 41.0x10* UFC/g 4.0x10* UFC/g 1.0x10* UFC/g 5almonella Absence in 50g Absence in 50g NUTRITIONAL INFORMATION FOR A PORTION OF PARAMETERS Calcium Match Iron Vitamin A Dietary fiber Energetic value Humidity Protein Fat Carbohydrates Ashes Total Acidity (Lactic Acidi) 36 months from the production date Tri-leminate container by weight and batch	Av. Arce N° 2382, Edificio Hermanos Maldonado Zona Sopocachi JAVIER DANTE FREIRE BUSTOS Teléfonos. (591) 2146292 – 2146307 – 2120512 – 2120508 – 2146297 – 2141760 368406024 export@eba.com.bo yww.eba.com.bo yww.eba.com.bo pww.eba.com.bo pww.eba.com.bo FREEZE DRIED BANANA SLICES Plant of Palos Blancos and Plant of Villa 14 de Septiembre Musa paradisiaca subgroup Cavendish Fresh bananas selected 100% natural, do not contain any type of additives, for this the fruits on trays later they are frozen at temperatures below -15 °C which goes through two process fruit to obtain freeze-dried bananas. QUALITY EXTRA EXTRA Extra Quality = the fingers of the banan slight superficial alterations that do not Physicochemical characteristics of the raw materi the corresponder TYPE CAVENDISH COLOR: Bananas must en the corresponder * 25 g and 50 g of freeze-dried banana equivalent to 250 g of fresh fruit for 26 ORGANOLEPTIC PROPERTIES Smell Characteristic to the fruit Fexture Size Smell Characteristic to the fruit Texture Size FOUND VALUE MICROBIOLOGY PARAMETERS FOUND VALUE ALLOWED VALUE METHOD MICROBIOLOGY PARAMETERS FOUND VALUE ALLOWED VEC/g 1.0x10* UFC/g 1.0x10* UFC/g NB 32006 / 2015 Molds 1.0x10* UFC/g 1.0x10* UFC/g NB 32006 / 2015 Malsonella Absence in 50g NB-1500 6579 NUTRITIONAL INFORMATION FOR A PORTION OF 100 g PICTURE PARAMETERS UNITS Calcium mg/100g Match mg/100g Protein g/100g Fat g/100g Protein g/100g Fat g/100g Ashes g/100g Ashes g/100g Ashes g/100g Total Acidity (Lactic Acid) g/100g Total Acidity (Lactic Acid) Tri-laminate container by weight and batch

GUSTAVO Eduardo Martinio Vásquez GERENTE DE GESTION ESTRATÉGICA EMPRESA BOLIVIANA DE MEBA ALIMENTOS Y DENIVADOS - EMA

Dualian manual marriand	Manual breaking is to separate the shell from the nut		
Broken manual revised	(breacking and revised process)		
Classification	The objective is to classify the 1st Brazil nuts, that is, the whole		
	nut,		
	Healthy and of uniform color, according to the size and weight		
	which can be:		
	Midget 160 to 180 units per pound.		
	Medium 110 to 130 units per pound.		
Dehydrated			
	Dehydration consists of reducing the final humidity of the nut,		
	to increase the shelf life of the walnut and guarantee its safety.		
	The dehydrated process the product to temperatures of (80 -		
	85) ° C, during an average period of 12 to 16 hours, having to		
	leave with a humidity between (2 - 4)% to comply with the		
	packaging and standard requirements of the product for its		
	best conservation.		
Packaging	The objective of the packaging is to carry out the last final and		
	definitive revision of the Amazon nut.		
	Verifying the quality and safety, guaranteeing the obtaining of		
	healthy food free of dangers human consumption		
	The balers carry out the manual review, the material found will		
	be separated damages and It separates the product of quality		
	Weighing is carried out using a precision balance, then		
	packaging is carried out at vacuum in aluminized bags, proceed		
	to sealing corresponding in an export box of 20 kg or 44 pounds		
	(45x38x19 cm.) with the security sealing for the protection of		
	the boxes.		
	the boxest		

CHARACTERISTICS

CHEMICAL	REFERENCE	PERMISSIBLE LIMITS
Total aflatoxins	AOAC 991.31	< 10 PPB FOR C.E.
(B1+G1+B2+G2)	AUAC 991.31	< 20 PPB OTHER COUNTRIES
Peroxide Value*	NB 34008	< 5 MEQ 2/kg
Rancidity	NB 34009	Negative
Mositure	MA1-1T5	2% - 4%

MICROBIOLOGICAL

Microbiological	REFERENCE	PERMISSIBLE LIMITS		
Enterobaceriaceae	ISO 21528	10	100	
E coly TYPE 1 -	NB 32005	Absent in 10 g	Absent in 10 g	
Salmonella (in 25 gr)	NB/ISO6579	Absent in 25 g	Absent in 25 g	
Staphylococcus aureus	NB 32004	100	500	
Moulds	NB32006	10	100	
Yeast	NB32006	10	100	
Staphylococcus feccalis	ICMSF	Absent	Absent	

ORGANOLEPTIC

Organoleptic	REFERENCE	PERMISSIBLE LIMITS
Color	NB 320013	Beige white, patchy skin remainning
Smell	NB 320013	Characteristic
Flavor	NB 320013	Characteristic
Texture	NB 320013	Crisp and firm