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Organic Green Banana Flour

A RISING STAR IN GLUTEN-FREE

Organic green banana flour is an excellent base flour for gluten-free baking. When used with leavening, it exhibits a gentle rise that is not often experienced with other gluten-free flours. Organic green banana flour is produced from peeled and dried bananas, while organic whole green banana flour uses unpeeled bananas for an extra boost of fiber.

IS IT A STARCH OR A FLOUR?

Bananas naturally contain starches which convert to simple sugars during the ripening process. Using green, unripe fruits produces a flour with a high percentage of starch. Green banana flour is also known to contain resistant starch (type 2).

CLEAN LABEL APPROVED

Bananas are staple food in households across the world. Green banana flour has the function of a flour, but the label of a familiar fruit.

A FOOD WASTE SOLUTION

Grocery markets desire bananas of a certain size, shape and ripeness, which puts bananas at the top of the list for food waste according to the Food and Agriculture Organization. Organic green banana flour takes advantage of blemished and imperfect fruits, ensuring farmers receive fair compensation for their entire crop.

PRODUCTS

- Organic Green Banana Flour
- Organic Whole Green Banana Flour

Raw green banana flour is considered not ready-to-eat and must be processed with a validated heat step.

Organic Green Banana Flour

PACKAGING

BOX	44.09 lb (20 kg) poly bag in box; 50 per pallet

KEY BENEFITS

- High performing, gluten-free base flour
- Contains fiber, potassium and calcium
- Exhibits rise when used with leavening agents
- Certified organic, non-GMO and kosher
- Substitute 3/4 cup green banana flour for 1 cup wheat flour in most baking recipes
- Produced in a facility that does not process the top eight major U.S. allergens

PHYSICAL PROPERTIES

ASPECT	Fine powder
AROMA	Typical fresh
COLOR	Light beige (whole banana flour slightly darker)
FLAVOR	Mild, slightly sweet

APPLICATION	EXAMPLES	FUNCTION
BAKERY	Breads; muffins; cakes; cookies; pancakes; biscuits	Base flour; texture; mild flavor; slight sweetening; exhibits rise and gas-capturing ability when used with leavening agents
BARS & CEREALS	Extruded cereals; bars; granola	Texture; thickening; slight sweetening
MEAT & ANALOGUES	Sausages; patties; breaded nuggets	Bulking; texture; color development
INFANT & TODDLER NUTRITION	Extruded puffs; biscuits; bars; crackers	Base flour; texture; mild flavor; slight sweetening
SNACKS	Extruded puffs; crackers; chips; pretzels	Base flour; texture; mild flavor; slight sweetening

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