



MELROSE NATURALS

MELROSE PLACE TRADING INC

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BANANA FRUIT PULP –PUREES-CONCENTRATE





Banana Pulp

By Melrose Naturals – Reliable Banana Pulp Exporter and Suppliers from India

Melrose Naturals, we are the Leading Exporter and supplier of high-quality Banana Pulp, made from 100% natural, Banana fruit. Carefully sourced from top-growing regions in **Tamil Nadu, Maharashtra, Andhra Pradesh, and Karnataka of Indian States**. Bananas are available all year, which makes them a steady and reliable fruit for processing. Our Banana Pulp made in clean, hygienic facilities using advanced equipment. Our **banana pulp** is. We do not add any artificial colors, preservatives, or gums. The result is a natural, creamy banana pulp that keeps its original flavor and smooth texture, ideal for a wide range of food applications.

We supply bulk quantities to customers in **India and across the world**. We are **trusted banana pulp supplier in India**, **Melrose Naturals** offers bulk supply with consistent quality and reliable service. We are a leading **banana pulp exporter** supporting food and beverage industries worldwide.

Packing & Shipping

- Packed in aseptic (germ-free) bags inside food-grade drums with epoxy coating and poly liner
- Net Weight: 225 kg per drum
- 80 drums can be loaded in one 20-foot container (with or without pallets)

Storage Instructions

Keep the product at room temperature (not below 4°C). Avoid heat and direct sunlight for best quality.

Shelf Life

Best used within **24 months** from the manufacturing date if stored properly.

Common Uses

Our **banana pulp** is great for:

- Baby food
 - Smoothies and milkshakes
 - Ice creams and frozen desserts
 - Bakery items like cakes and muffins
 - Jams, jellies, and fruit fillings
 - Yoghurts and other dairy products
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BANANA PUREE CONCENTRATE

Puree Concentrate



Banana Puree Concentrate

Melrose Naturals, we are the Leading Exporter and supplier of high-quality Banana Puree Concentrate, made from 100% natural, Banana fruit. Carefully sourced from top-growing regions in Tamil Nadu, Maharashtra, Andhra Pradesh, and Karnataka of Indian States. Bananas are available all year, which makes them a steady and reliable fruit for processing. Our Banana Puree Concentrate made in clean, hygienic facilities using advanced equipment. Our banana puree Concentrate is. We do not add any artificial colors, preservatives, or gums. The result is a natural, creamy banana pulp that keeps its original flavor and smooth texture, ideal for a wide range of food applications.

Banana Puree Concentrate is a highly versatile and nutrient-rich ingredient made from fully ripe Cavendish bananas. Known for its natural sweetness, smooth texture, and high potassium content, banana puree concentrate is widely used in the food and beverage industries, especially in the production of beverages, baby foods, bakery items, dairy products, and mixed fruit jams. Our Banana Puree concentrate has natural sweetness, high potassium content, and

energy-boosting properties. Its smooth texture, high nutrient density, and long shelf life make it a great choice for industrial applications.

Produced through a meticulous process of selection, washing, peeling, and thermal processing, our banana puree concentrate retains the true flavor of ripe bananas while offering excellent nutritional benefits. With its creamy white appearance, it is the preferred choice for companies looking for an ingredient that adds both flavor and nutritional value.

Manufactured under strict hygienic standards and certified with FSSC 22000, Kosher, and Halal, our banana puree concentrate is a trusted product for both domestic and international markets.



Manufacturing Process

- Selection of ripe bananas
- Washing and peeling the fruit
- Crushing and preheating for enzyme inactivation
- Filtration & centrifugal separation to remove specks
- Low-temperature evaporation to preserve the natural color, flavor, and taste
- Thermal processing through PLC Aseptic Sterilization
- Finally, the product is packed aseptically to retain its freshness and quality.

Packaging Options

- 228 Kg Aseptic Bags in MS Drums with food-grade poly liners

Key Applications

- Juices and blended beverages
- Baby food and purees
- Mixed fruit jams and preserves
- Bakery items and desserts

- Dairy products like yoghurts and ice creams

Health Benefits

- Rich in potassium, which supports heart and muscle function
- Natural sweetness, reducing the need for added sugars
- Digestive support due to dietary fiber
- Provides energy-boosting properties, perfect for active lifestyles

Storage & Shelf Life

- Storage: Store between 4°C to 15°C. Avoid exposing to temperatures higher than 15°C and direct sunlight to preserve its color and flavor.
- Shelf Life: Best before 18 months from the date of manufacturing when stored at 4°C to 10°C.

Nutritional Profile of Banana Puree

Banana puree is a powerhouse of natural sugars, vitamins, minerals, and fiber. Its nutritional benefits make it suitable for all age groups—from infants to seniors.

Per 100g of Banana Puree (Approximate Values):

Nutrient	Amount	Health Benefit
Calories	89 kcal	Provides quick energy
Carbohydrates	22.8 g	Natural sugars fuel the body
Dietary Fiber	2.6 g	Promotes digestion and satiety
Potassium	358 mg	Supports heart health and nerve function
Vitamin B6	0.4 mg	Helps in brain development and metabolism
Vitamin C	8.7 mg	Boosts immunity

Magnesium	27 mg	Regulates muscle and nerve functions
Protein	1.1 g	Builds and repairs tissues
Fat	0.3 g	Low-fat source, good for all diets

Health Benefits of Banana Puree



1. Aids Digestion

Banana puree is rich in both soluble and insoluble fiber. Soluble fiber helps normalize bowel movements and control blood sugar levels, while insoluble fiber adds bulk to the stool and prevents constipation. It's also gentle on the stomach—ideal for infants, elderly, or those recovering from illness.

2. Heart-Healthy

Potassium is a heart-friendly mineral that helps regulate blood pressure. A diet high in potassium and low in sodium reduces the risk of stroke and coronary diseases. Banana puree is an excellent, natural source of potassium.

3. Natural Energy Source

Thanks to its natural sugars—sucrose, fructose, and glucose—banana puree provides a steady energy boost. Athletes often use it in pre-workout or post-recovery foods and drinks.

4. Ideal for Babies

Banana puree is often one of the first foods introduced to infants because it's:

- Easy to digest
- Hypoallergenic
- Rich in vital nutrients
- Naturally sweet without added sugar

5. Mood and Brain Function

Bananas contain tryptophan, which the body converts to serotonin, a neurotransmitter that improves mood and reduces stress. It also supports memory and learning.

Industrial Applications of Banana Puree

Banana puree is prized for its flavor, texture, and health benefits across various food sectors.

1. Baby Food Manufacturing

A top application—banana puree is often used as a base ingredient in fruit blends, cereals, and desserts for babies due to its natural sweetness, smooth texture, and nutritional density, and low cost, making it a perfect base for baby food.

2. Beverage Industry

Used in:

- Smoothies and shakes
- Fruit juices
- Flavored yogurts and kefirs Banana puree adds creaminess, fiber, and natural sugar, enhancing both taste and health appeal.

3. Bakery and Confectionery

Banana puree:

- Moistens cakes, muffins, and breads
- Acts as a natural sugar and fat replacer

- Reduces the need for artificial flavoring and coloring

4. Frozen Desserts and Dairy

It enhances:

- Ice creams
- Sorbets
- Puddings
- Milk-based drinks

5. Sauces, Dressings & Jams

Why Cavendish Bananas Are Preferred for Puree

1. **Consistency in Flavor and Size:** Cavendish bananas provide a standardized flavor profile ideal for large-scale processing.
2. **Global Availability:** With Cavendish bananas being the most produced variety globally, the supply for puree manufacturing is steady and reliable.
3. **Natural Sweetness:** Their high natural sugar content reduces the need for added sugars in food formulations.
4. **Shelf Stability:** Cavendish puree, especially when aseptically packed, can have a longer shelf life while retaining its taste and nutritional value.

Key Benefits of Using Cavendish Banana Puree

- **Natural Sweetener:** Reduces the need for refined sugars in food products.
- **Nutritional Enhancement:** Adds potassium, fiber, and essential vitamins.
- **Flavor Base:** Provides a rich, mellow banana flavor compatible with many formulations.
- **Texture Improver:** Improves mouthfeel and moisture retention in baked goods and dairy products.
- **Cost-Efficient:** Readily available in bulk for industrial needs.