



## NatureSeal<sup>®</sup> BAS6 Banana Protocol

This protocol highlights the most important points for successful application of **NatureSeal<sup>®</sup> BAS6 on sliced banana**.

The following summary points are for your attention:

### 1) **Banana**

The solution for dipping peeled sliced banana is prepared by dissolving NatureSeal<sup>®</sup> BAS6 into cold potable water at 1.25 % w/w. (i.e. 12.5 g made up to 1 kg with water). (Up to about 3 % concentration is used commercially) Bananas should be chosen at a ripeness suitable for processing i.e. on the firm side (With experience you should find it possible to process riper bananas for a better overall taste.)

### 2) **Sterilisation**

Where permitted we recommend that the outside of the fruit should be surface sterilised by immersion in water containing 100 ppm of available chlorine, or decontaminated with NatureSeal<sup>®</sup> Sanitizer for 10 minutes before preparation.

### 3) **Cutting**

The bananas should be sliced using sharp knives. All bruised sections, translucent areas and other damaged flesh should be cut away from the slices of banana prior to immersing in the solution of NatureSeal<sup>®</sup> BAS6 for at least 1 minute. Ensure all cut surfaces are in contact with solution

### 4) **Dipping**

The banana slices should be dipped in 1.25% NatureSeal<sup>®</sup> BAS6 immediately after peeling. Ensure that the minimum dip time is at least 60 seconds and that the slices are completely immersed. Surplus liquid should be drained from the fruit prior to packing and storing as per normal practise.

### 5) **Comparison**

Treated and untreated bananas must be stored under the same refrigerated conditions for meaningful comparisons to be made.

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