

*well-being  
by nature*

dianafood



# Banana

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An origin of exception  
for maximum quality



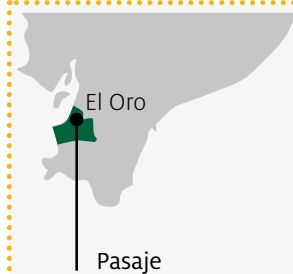
**DIANA FOOD** provides food and beverage manufacturers with clean label, natural solutions from fruit and vegetable raw materials. Our ingredients are prepared for use as liquid concentrates or dry powders, flakes and pieces and can be used to naturally enhance taste, nutrition and color.

Our team of agronomists work directly with farmers worldwide to provide our customers complete transparency of the value chain.

MEET...

## One of our farmers

Gary Mendieta runs three small farms in the mountains. Up to 1,500 plants grow on each of the eight hectares. With his team they cut off the plants' large excess leaves, keep the ground cleared, protect the seed heads of the three- or four-meter-high plants with plastic bags that let in light and air but keep out insects and birds. Each plant location has two to three harvests a year.



Our banana production site in Pasaje, Ecuador was established in 1975 and is one of the world's largest suppliers of banana powder, flakes and puree. These products are found around the globe in the highest quality baby food, cereals, cakes, baked goods, breads, ice cream, smoothies and sports nutrition drinks.

### WHY ECUADOR?

- ✓ The largest exporting country of banana in the world : 220 000 hectares of plantations and more than 7 800 000 tons of bananas every year are produced
- ✓ El Oro region, #1 location for conventional & organic bananas
- ✓ Excellent soil quality & tropical climate
- ✓ Ideal conditions for growing bananas requiring less pesticides & fertilizers

## AVAILABLE FORMATS



*Puree*

Available in organic, conventional, aseptic formats (with or without lemon). Color, flavor and odor of ripe bananas.



*Powder*

100% fresh bananas. No carrier or additive used. Creamy, yellow color with odor and flavor similar to mashed bananas. Available in organic.



*Flakes*

100% fresh bananas. No carrier or additive used. Creamy, yellow color with odor and flavor similar to ripe bananas. Available in organic.



*Crunchies*

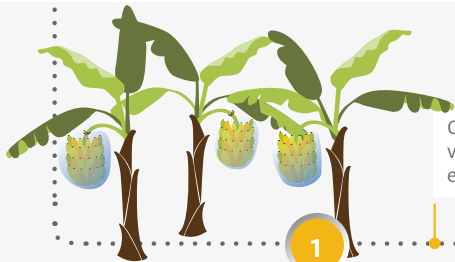
Available in organic and conventional. Brown pieces from 1.5 to 4mm. Crunchy texture impact, from candied to cooked taste.



### 100% FOOD SAFE

Our plant is allergen free. We only process fresh banana, pineapple, mango, pumpkin and plantain. No wheat nor soy nor dairy.

# The journey of our bananas, a full traceability from our farms to your R&D lab



Our agronomists visit plantations every 2 weeks

8% of banana production is sorted out creating a new source of revenue for plantations

## Growing bananas

With plantations close to our factory, organic and conventional bananas are cultivated by our partnered farmers with the support of our agronomists, advising them from planting, fertilizing, pest control to continuously develop the best agricultural practices.



## Harvesting & sorting

A farmer carefully cuts down the plant when the fruit is still green. At the collection point, the fruits are washed and sorted. With a trained eye, a farmer sorts out the bananas that don't have the desired curve, size or that have spots. The bananas are then loaded on trucks.

35 women process more than 3 dozen fruits per minute

## Peeling

Each banana processed in Ecuador passes through the hands of the employees, who ensure top quality by peeling the fruit manually.

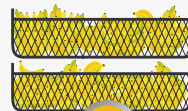


## Peels composting

100% of banana peels are composted into organic fertilizers and distributed back to partner plantations.



- Strict selection of contaminants
- Baby food standards
- Regulatory compliance



Less than 60 km from farm to factory

## Maturation

Bananas are put into airtight storage and complete their maturation to reach their perfect sweet taste.

## Processing

A large machine mashes the bananas into a fine paste. Through the process of vacuum evaporation, a highly concentrated banana essence is formed.

Then, the larger portion of this mash is further dehydrated and treated at high heat in six roller dryers.

The final step before product is ready to be shipped to customers is 3 foot-long knives cut the paper down to the desired size for flakes or powder.

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WE ARE MORE THAN BANANAS...

## Success starts with people

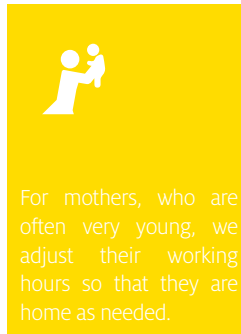
Being a global company means tailoring to each country needs and in Ecuador family is everything!



Employees receive free meals in the cafeteria and are provided with work clothing and transport services.



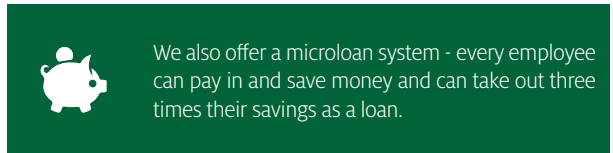
Employees and their families receive regular check-ups and medication and are vaccinated against yellow fever.



For mothers, who are often very young, we adjust their working hours so that they are home as needed.



Considerations for elderly employees who may be limited in what they can do physically.



We also offer a microloan system - every employee can pay in and save money and can take out three times their savings as a loan.



At Diana Food, we develop specific initiatives to further support the most vulnerable ones like deaf and disabled workers in relation with local communities such as Albergue Divina Misericordia.



We protect our employees with continuous occupational safety training programs.

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*This marketing document only pertains to food ingredients not final food products. It is the responsibility of each manufacturer to verify the compliance of the final product's labeling and communication.*