

Ecuadorian Banana Puree.



A Unique, Versatile Ingredient.

Ecuadorian Banana Puree is the versatile ingredient your product line needs. From condiments and sauces to pastries and desserts, the applications are endless with banana puree!

Banana puree is a very unique and versatile ingredient because of its flavor, viscosity, and natural sweetness. With its widely accepted taste and flavor, product development opportunities to formulate with are endless.



Nutritious and Delicious



Bananas are 99% fat-free, are a source of dietary fiber, and contain essential vitamins and minerals such as potassium, calcium, and vitamin C. Bananas are naturally sweet, have a soft, creamy mouthfeel and the flavor complements many other fruits.



What's Possible With Banana Puree?

From Beverages...

Banana puree adds viscosity and flavor to beverages! For a delicious and nutritious beverage, try blending banana puree with milk and/or juice blends, smoothies, and more.

For a more unique beverage, try using banana puree as a base for a tropical hard seltzer smoothie!



To Baked Goods...

Because of the texture and structure, banana can be used as a plant-based egg replacement in formulas or as a thickening ingredient.

Banana puree can also be used to increase flavor and boost sweetness in pastries!

To Condiments and Sauces...

Banana puree is the perfect ingredient to use in condiments, sauces, and marinades. Emulsify vinaigrettes with banana puree or use it as a base for a thicker sauce.



To Desserts...

With a thick and creamy mouthfeel, banana puree is perfect for frozen desserts, puddings, pies, and more.

Use banana as a base for puddings and non-dairy frozen desserts or use it as a filling for pies, eclairs, and more!

Anything is possible with iTi Tropicals' Banana Puree!

Request a sample of iTi Tropicals' Banana Puree today and bring consumers a versatile product they're sure to love.

ititropicals.com