

# Eco Bananas

## Protecting the Environment

## Ecologically Natural Farming System.

Pacific Coast Eco Bananas strive to address zero impact upon nearby waterways and the Great Barrier Reef. The Great Barrier Reef Research Foundation formally endorses Pacific Coast Eco Bananas' growing protocols.



### Customer Benefits and Advantages

of the **Ecoganic™** Farming system are

- Sweeter taste
- Longer shelf life
- Healthy soil and eco system

Our eco farming protocol is endorsed by the *Great Barrier Reef Research Foundation* as one which has the least impact on and off farm.

Our eco protocol has also been recognised by the *Environmental Protection Authority – Sustainable Industries Qld* and *Qld Department of Primary Industry*.

### Eco Bananas are identified by a unique trademarked Wax Tip.

Banana tips are dipped in red, green or blue biodegradeable cheese food grade wax to identify the Eco Bananas brand, allowing the customer easy identification of the brand and its eco attributes.

### Product Specification:

- Cavendish Banana grown under the **Ecoganic®** production system.
- Deflowered and clustered to 4-9 bananas.
- Size 185 mm – 270 mm.
- Quality - packed to eco standard - Banana grade 1.
- Banana is dipped in food grade wax ™ brand for identification of **Pacific Coast Eco Bananas** grown under **Ecoganic®** protocol.
- Packed in 13kg, 10kg and 50-800gram punnets.

### Commitment to quality management

All our farms are third party audited and certified to:

- **Ecoganic®** Farming System AC 405101
- Pacific Coast Eco Bananas – TQM system
- ISO 14001 Environmental Management System C27620
- HACCP – Food Safety FS300169



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