



COMPANY AND PRODUCT DOSSIER

We have over 24 years of Food Service Experience

Net Wt / Peso neto 10.57 oz (300g)



Banana Bread
& Pancake Mix



MEZCLA PARA PREPARAR PASTEL DE BANANO

PROUDLY



READY IN
MINUTES

EASY
TO MAKE

REAL BANANAS
INCLUDED



DESCRIPTION AND HIGHLIGHTS

- Banana Ready is a product created to be versatile, easy to prepare, without preservatives or additives.
- It has an expiration date of 18 months.
- Banana Ready contains 38% of real bananas in its 300g mix. Our bananas have KOSHER and JALAL certifications.
- It's a healthy product, highly nutritious and has a great taste.
- Based on its nutritional value, it is recommended for housewives, university students, military personnel, retirees, children, etc.



PRODUCT BENEFITS

- **Ideal Food** for breakfast, lunch, dinner, appetizer or as a snack.
- **Versatile in recipe's preparation:**
 - Banana bread,
 - Pancakes,
 - Muffins,
 - Cupcakes,
 - Cookies,
 - Biscuits,
 - and many more.



PRESENTATIONS

- **For Wholesalers:**
Supermarkets, Food Stores, Healty Food Stores, Coffee Shops, among others. From 200 to 300g per individual box.
- **For Food Companies and Food Cathering Services:**
Cruise and Commercial Ships, Hospitals and Healthcare Organizations, Senior Citizens Communities, Military Bases, Educational Institutions, Prisons, Churches and many more. Unique presentation of 20kg per box of Banana Ready Mix.
- **Availability:** 365 days of the year.



NO PRESERVATIVES / SIN PRESERVANTES

** Información del producto reconstituido

Things you'll need/Cosas que necesitas:



PREPARATION/PREPARACIÓN

1

Preheat oven at 150°C / 300°F.
butter and flour a 7-inch x 4,7-inch
bread pan or cupcake pan.

PRECALENTAR el horno a 150° C.
enmantecillar y enharinar un molde de
18x12cm o un molde de cupcakes.



150°C
300°F.

2

Put all ingredients in the bowl of the
blender and beat a half speed for 50
seconds. For Cupcake fill each mold
with 2/3 with the preparation

Poner todos los ingredientes en el tazón
de la batidora BATIR a velocidad media
por 50 segundos. Para Cupcake llenar
cada molde con 2/3 con la preparación



3

BAKE for 50-60 minutes or until
TOOTHPICK comes out clean.
Baking Cupcake for 15 to 20 min.
* At more than 2000msnm.

HORNEAR por 50-60 minutos o hasta que
el palillo salga limpio
PARA CUPCAKE hornear 15-20 minutos
*A más de 2000msnm.



SUGGESTIONS/SUGERENCIAS

* You can incorporate orange juice instead of water for the
preparation For a different taste, add 1/2 cup of grated Carrot
Add nuts or chocolate chips.

ONLY FOR PANCAKES

Add 2 cups (400 ml) of milk and two eggs.

* Puedes agregar jugo de naranja en lugar de agua para la
preparación. Para obtener un sabor diferente, añada 1/2 taza de
zanahorias ralladas. Añade nueces o chispas de chocolate.

SOLO PARA PANCAKES

Añade dos tazas (400ml) de leche y dos huevos.

* Las sugerencias, son para propósitos de demostración de como puede usted preparar su pastel.

** La Información Indicada en el sistema gráfico, hace referencia al producto preparado siguiendo estrictamente la preparación indicada en este empaque, la variación de ingredientes o forma de preparación podrán influir en los valores indicados.

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