



What is Green Banana Powder

- 100% made from unripe banana - minimal processing
- Rich in resistant starch (RS2)
- Gluten-free, natural thickener, sugar replacer.
- Neutral flavor, light color, and easy incorporation.
- Upcycled ingredient supporting sustainability.



Key Technical Attributes

- 01 **Resistant Starch** - prebiotic fiber; supports gut health.
- 02 **Low sugar content** - natural sugar reduction.
- 03 **Water-binding ability** - texture improvement.
- 04 **Thermal stability** - process tolerance in bakery and fruit preparation.
- 05 **Neutral taste** - flavor masking flexibility.



Functional Replacement Summary

- 01 **Wheat flour → Partial replacement →
Added fiber, improved nutrition**
- 02 **Modified starch → Direct replacement →
Clean label, better texture**
- 03 **Sugar → Partial replacement →
Natural sweetness modulation**
- 04 **Fat → Functional mimic → Lower
calorie content**





Texture

GBP enhances viscosity and stabilizes food products effectively.



Nutrition

Rich in prebiotic fiber for improved health benefits.



Stability

Offers consistent performance across temperature variations.



Cost

GBP reduces ingredient costs while enhancing quality.



Sensory

Provides unique flavors and mouthfeel in applications.



Shelf life

Extends product longevity through moisture control.





Key Takeaways

- GBP is a natural, multifunctional, and sustainable ingredient.
- Enables clean-label innovation in multiple food systems.
- Backed by R&D validation for stability and functionality.
- Strong market appeal for health-conscious consumers.