Green Banana Flour and Resistant Starch Powder

Musa paradisiaca L. (raw / green banana) · Musaceae

Resistant starch (RS2)

Green banana flour and resistant starch powder from raw banana, with resistant starch (RS2) of about 40% to 60% depending on grade.





40-60%
Resistant starch (RS2)

<10%
Moisture

5 kg
Trial order. Samples available.

India
Main origin

Specification

India / common name	Raw banana flour, Kaccha kela flour, Green banana starch
Scientific name	Musa paradisiaca L. (raw / green banana)
Family	Musaceae
Part used	Unripe fruit (pulp)
Form available	Green banana flour, resistant starch powder
Standardisation	Not an extract. Resistant starch (RS2) about 40-60%, grade-dependent. Moisture below 10%
MOQ	5 kg trial order available, as per buyer request
Origin	India (mainly)
Packaging	5 kg trial pack. Samples available. Bulk in lined drums, bags or cartons, pack size as agreed
Shipping	FOB or CIF, worldwide by air or sea. Terms and timing confirmed in the quotation

Overview

Green banana flour is made from raw, unripe bananas (*Musa paradisiaca*) that are peeled, dried and milled. India is a major banana grower, and Faar Earth Collective Exports supplies the flour from qualified Indian manufacturers. Resistant starch (RS2) is about 40% to 60% depending on grade, with moisture below 10%. It is a flour, not an extract.

Available forms and grades

Green banana flour	Whole unripe banana pulp, dried and milled, for baking, gluten-free and functional food products.
Resistant starch powder	A higher-RS2 grade for products where resistant starch is the selling point.

Applications

Gluten-free bakery and pasta makers, snack and cereal brands, supplement and functional food formulators.

Gluten-free baking	Flour replacer in breads, cakes, pancakes and pasta.
Functional foods	Resistant starch for gut-health and fibre-enriched products.
Nutrition and diabetic-friendly products	Low-glycaemic style formulations and meal-replacement blends.
Nutraceuticals	Capsules and powder sachets using resistant starch.
Infant and baby foods	Banana flour in cereals and porridge mixes, where permitted.
Snacks and cereals	Extruded snacks, bars and breakfast cereals.
Sports and wellness blends	Powder in shakes and active-lifestyle products.
Private label and contract manufacturing	Bulk and custom-spec supply for brands, contract packers and formulators.

Buyer notes

Resistant starch varies with variety and drying, so agree the RS2 level and test method in writing. Ask for moisture, particle size, colour, microbiology and pesticide results. Ask whether the product is peeled or whole-fruit.

Percentages shown are typical commercial grades. The exact grade and test method are confirmed on the COA / TDS for each order.

Packaging and shipping

Typical export packing. The final pack size, terms and documents are agreed with you in the quotation.

Packaging

- **Samples** 5 kg trial order, sealed in a food-grade, moisture-barrier pouch, as per buyer request.
- **Bulk powders and extracts:** lined fibre or HDPE drums, or multi-layer paper bags, with a food-grade polyethylene liner.
- Private label and retail packs available on request.

Shipping

- **Terms:** FOB or CIF to your port. Tell us your destination and preferred terms when you enquire.
- **Mode:** samples by air courier. Bulk lots by sea, in full or part container, or by air for urgent orders. Shipped worldwide.
- **Timing:** dispatch time, freight and transit time are confirmed in your quotation.

Documents, labels and storage

- **COA** with every lot. TDS and further test reports on request.
- **Export papers:** commercial invoice, packing list and certificate of origin, plus phytosanitary or fumigation certificates and other documents where your destination requires them.
- **Labels:** product name, grade, batch number, net weight and dates as agreed.
- **Storage:** keep in a cool, dry place away from direct sunlight. Shelf life and storage conditions are stated on the COA / TDS.

Frequently asked questions

What is the resistant starch content?
About 40% to 60% (RS2) depending on grade. The COA states the figure for your lot.

Is it gluten-free?
The raw material is naturally gluten-free. Ask us for the allergen statement from the manufacturer.

What is the minimum order quantity?
A 5 kg trial order is available as per buyer request. Larger quantities as per buyer request, subject to the manufacturer's confirmation.

Which certificates do you provide?
We work with manufacturers who meet the certifications your country requires. Certificates (for example Organic, GMP, ISO, HACCP, Kosher, Halal) and test reports are supplied as per buyer request, with a COA for every lot.

How quickly will I get a quote?
Within 24 hours on working days once you send the product, grade and quantity.

How is Green Banana Flour (Resistant Starch) packed and shipped?
Samples and 5 kg trial orders are sealed in food-grade pouches and sent by air courier. Bulk lots go in lined fibre or HDPE drums, paper bags, PP or jute bags or cartons, in the pack size you agree with us, and ship FOB or CIF by sea or air. The COA travels with every lot, together with the export documents your destination requires.

Why source from Faar Earth Collective Exports

- ✓ Quote within 24 hours on working days once you send the grade and quantity.
- ✓ We work only with validated, qualified manufacturers. Certificates (Organic, GMP, ISO, HACCP, Kosher, Halal and others) are supplied as per buyer request, for your country.
- ✓ COA with every lot. Test reports for assay (HPLC), heavy metals, pesticide residues and microbiology are available on request.
- ✓ 5 kg trial order available as per buyer request. Larger quantities in drums, bags or cartons, FOB or CIF, shipped worldwide by air or sea.
- ✓ Private label, custom standardisation and your own spec. Can't find your herb? We will source it from a qualified Indian manufacturer.

Related products

Isabgol / Psyllium	*Plantago ovata Forssk.* Husk, powder and seed
Amla / Indian Gooseberry	*Phyllanthus emblica L.* Vitamin C fruit
Methi / Fenugreek	*Trigonella foenum-graecum L.* Kitchen and wellness seed

How to order

1. Enquire	Send the product, grade, quantity and destination market by email or WhatsApp.
2. Quote and sample	We reply within 24 hours. Trial orders from 5 kg. Samples available.
3. Confirm specification	Grade, marker compound and test method are agreed and stated on the COA / TDS.
4. Ship with documents	COA and TDS with each lot, plus export documents as required. Packing and terms (FOB or CIF) as agreed.

Packing and container loading

Typical export packing and container loading for Green Banana Flour (Resistant Starch), by supply form (S.No. 32 in the Faar Earth Collective packing guide). Choose the form you need. Loads are approximate, and the final pack size, terms and documents are agreed with you in the quotation.

Form D	Powders: spice, herb, root, fruit, flour, husk
Typical packing and net weight	Multi-wall paper bag (3 ply) or PP bag, 20 kg or 25 kg net
Inner protection	PE liner; moisture-barrier bag for fine or hygroscopic powders
About 20 ft container (FCL)	About 8-12 t
About 40 ft container (FCL)	About 16-20 t
Notes	Light powders such as psyllium husk and leaf powders load lower. Palletise and stretch-wrap.

Before you book

Weight per container depends on bulk density, pack size and whether the cargo is palletised. We quote a load only after the manufacturer confirms the pack size and the forwarder confirms the container. Wooden pallets must be ISPM-15 heat-treated and stamped, or use plastic pallets. Use a food-grade, clean, dry, odour-free container, with a liner and desiccant for sea freight of spices, seeds and powders.

To confirm pack size and freight, email connect@faarearth.com or WhatsApp +91 87008 79647, mentioning "Green Banana Flour and Resistant Starch Powder".

MOQ: A 5 kg trial order is available, and samples can be requested. Larger quantities as per buyer request, subject to the manufacturer's confirmation for each product.
Percentages and ranges shown are typical commercial grades. Confirm the exact grade, marker compound and test method on the manufacturer COA / TDS before ordering. This sheet is for information and is not a certificate of analysis.

Request a quote

Quote within 24 hours. Trial orders from 5 kg. Samples available. Email connect@faarearth.com or WhatsApp +91 87008 79647, mentioning "Green Banana Flour and Resistant Starch Powder".