



BANACO EXPORT PROCESSING TECHNOLOGY JOINT STOCK COMPANY

2026

Telephone

(+84) 0961 183 018
(+84) 968 205 427

Email

info@banaco.com.vn

Address

Zone 4 (Vinh Lai), Ban
Nguyen Commune, Phu
Tho Province, Vietnam.

Website

<https://banaco.com.vn/>





About Our Company

General Introduction

Founded in December 2023 and headquartered in Phu Tho Province, Vietnam, BANACO specializes in the production and export of high-quality dried agricultural products and regional specialties, including dried fruits, nuts, and processed banana products.

Our manufacturing processes comply with international quality and food safety standards, such as ISO 22000:2018, ISO 9001:2015, GMP, Food Safety and Hygiene Certification, Science and Technology Enterprise Certification, OCOP, FDA (USA), FSSC, GACC (China)

Through close collaboration with local agricultural cooperatives, BANACO develops sustainable supply chains that enhance product value while supporting the livelihoods of farming communities.



Our Brand Story

Our story began decades ago when Vietnam's agricultural processing industry was still in its early stages. Before 1990, Phu Tho was home to one of the country's earliest export facilities producing dried bananas for the Soviet market, an experience that inspired the passion for clean agricultural products that later shaped BANACO.

After the collapse of the Soviet Union in the early 1990s, facing the risk that this traditional craft might disappear, **our mother, Mrs. Cao Thi Hong**, revived the trade. Through perseverance, she continued producing dried bananas for the domestic market and small export shipments, using the business to raise and support our family.

In 2023, after she passed away, we honored her legacy by establishing **BANACO Export Processing Technology JSC**, expanding production and modernizing the brand. Today, BANACO's trademark is registered in more than 40 countries, including major markets such as **the EU, the United States, the UK, Russia, UAE, China, and South Korea**, with products meeting strict international standards in demanding markets worldwide.



Key Highlights

500+
hectares

Owned and managed banana & medicinal crop plantations

1000+
hectares

Total cultivation area through strategic farming partnerships across Vietnam

20,000 m²

Modern factory floor area with advanced closed-loop drying systems

~250 tonnes

Combined monthly production capacity of dried bananas and banana multigrain powder with upcoming expansion

40+
countries

Trademark registered worldwide.

7+
Certificates

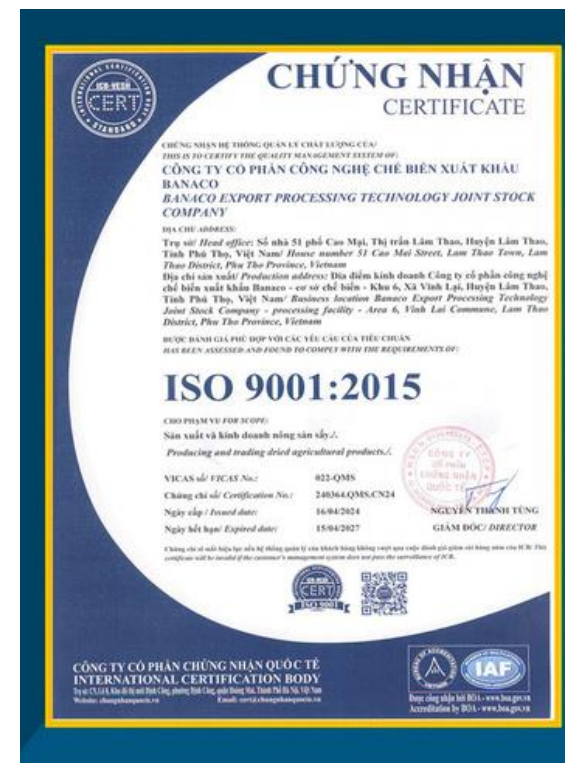
Internationally and nationally registered certificates. Examples include:
ISO 9001 | ISO 22000 | FDA | GMP | GACC | FSSC



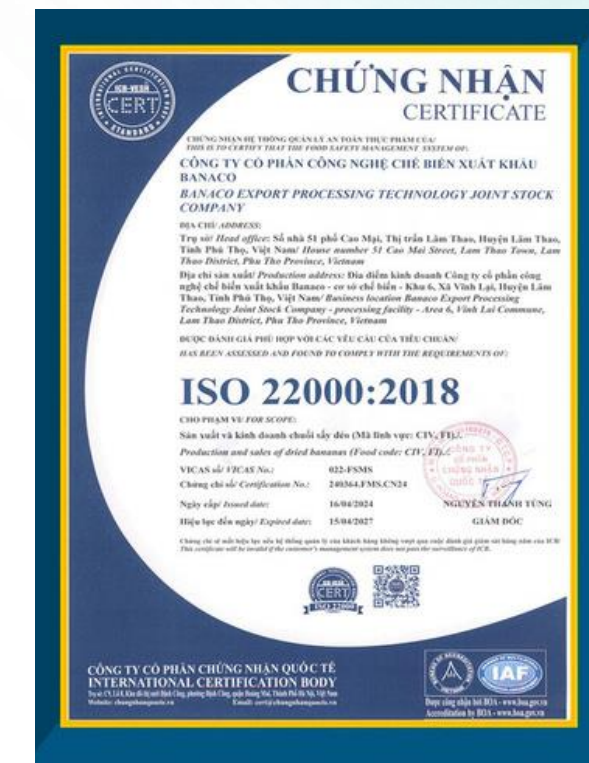
Certificates



FDA Registration Certificate No. 15414502776 issued on February 10, 2026, in compliance with the Bioterrorism Act of 2002 and the Food Safety Modernization Act.



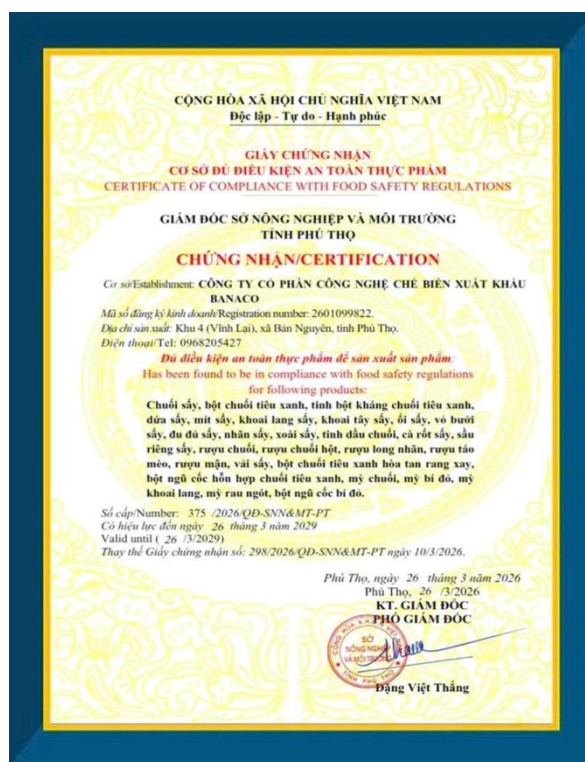
ISO 9001:2015 Quality Management System Certification for the scope of Production and Trading of Dried Agricultural Products, No. VICAS 022-QMS; Certificate No. 240364.QMS.CN24 issued on April 16, 2024.



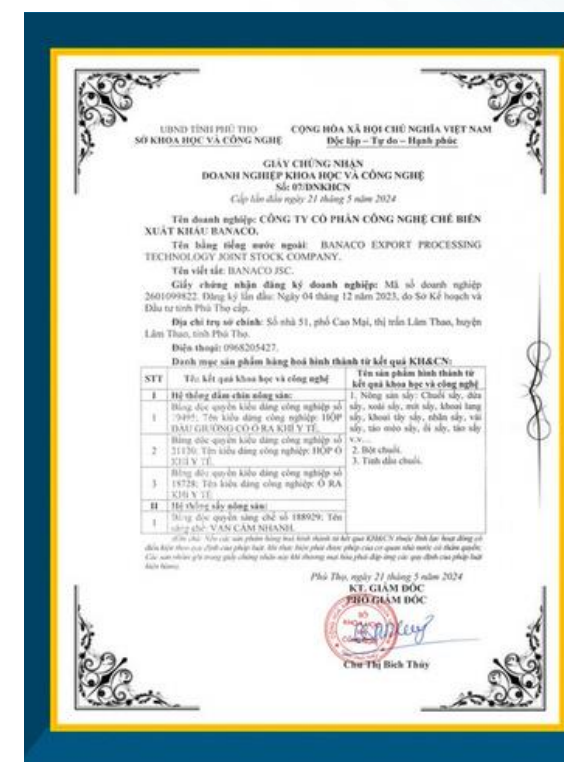
ISO 22000:2018 Food Safety Management System Certification for the scope of Production and Trading of Dried Bananas, No. VICAS 022-FSMS; Certificate No. 240364.FMS.CN24 issued on April 16, 2024.



Certificates (Cont.)



Certificate of Food Safety Eligibility No. 375/2026/QD-SNN&MT-PT, issued by the Department of Agriculture and Environment on March 26, 2026.



Science and Technology Enterprise Certificate No. 07/DNKHCN issued on May 21, 2024, with 3 exclusive industrial design patents No. 19495, 21120, and 18728; and 1 exclusive invention patent No. 188929.



Banana Sourcing

BANACO cultivates two primary banana varieties in Phu Tho Province: Green Cavendish and Pink Cavendish bananas. These varieties are selected for their suitability to local growing conditions and their consistent quality.

Both varieties are cultivated under strict quality control standards, with each batch carefully evaluated against internal selection criteria. Only bananas that meet these defined benchmarks are chosen, ensuring consistent quality and reliability for further processing.



**Pink Cavendish
Banana**



**Green Cavendish
Banana**



Dried Bananas

- Our dried bananas are made from 100% whole bananas, preserving their natural shape, chewy texture, and nutritional value.
- Our bananas are rigorously selected to ensure consistently superior quality.

Approximate Nutritional Value (per 100 g)

Energy	295 kcal
Carbohydrate	70 g
Protein	1.0 g
Total Fat	0.5 g
Fiber	3.5 g
Potassium	1.85 g
Magnesium	113 mg
Manganese	0.75 mg
Vitamin B6	675 µg





Green Cavendish Banana Powder

- Banaco's Green Cavendish Banana Powder is made from 100% pure green cavendish bananas.
- Each banana is peeled, washed, and processed before being sliced and gently cold-dried to preserve nutrients. The dried bananas are then finely ground into premium, nutrient-rich green banana powder.

Approximate Nutritional Value (per 100 g)

Energy	352 kcal
Carbohydrate	85.3 g
Protein	4.1 g
Saturated Fat	ND
Sodium	0.9 mg
Potassium	1027 mg
Magnesium	126 mg
Calcium	41.7 mg
Vitamin B6	0.5 mg
Resistant Starch	24.9 g



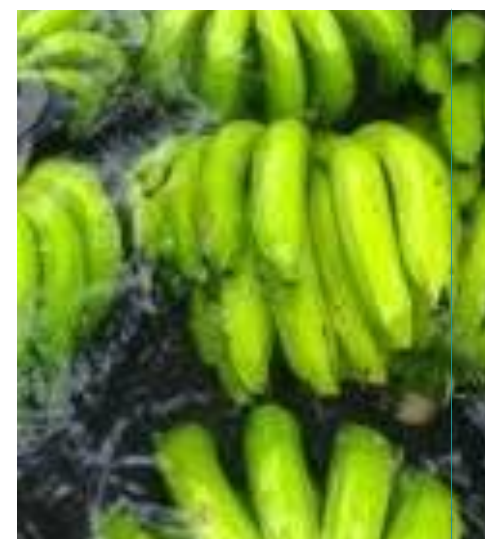


DRIED BANANA PRODUCTION PROCESS



1 Screening and sorting

Bananas undergo careful screening and sorting, checked for ripeness, sweetness, and softness to ensure they are neither overripe nor damaged.



2 Preparation

Once sorted, the banana peels are thoroughly washed with water and then carefully removed. The peeled bananas are then arranged on trays, ready for the drying process.



3 Drying

Drying is conducted in 2 phases:
First drying at 30–50°C for 20 hours, followed by moisture assessment.
Second drying below 40°C for 30 hours, then inspected to ensure proper chewiness and softness.



4 Packaging

Before packaging, the dried bananas are stored in a cold room to preserve quality. They are then machine-packed into paper boxes, each containing 200 grams of finished products.



DRYING ENVIRONMENT AND TIME

Using **Solar-Powered Food Dehydrators**: Our dehydrators are constructed from 304-grade stainless steel, meeting food processing and medical-grade standards.

Environment: The dehydrators offer a controlled setting with adjustable temperatures from 30–50°C, set at 40–50°C in the first phase and reduced to below 40°C in the second phase.

Duration: The entire drying process in the food dehydrators takes approximately 50 hours.





Packaging

After drying, the bananas are packaged in composite films made from **Aluminum (AL) and Polyethylene Terephthalate (PET) films**. These materials are excellent for preserving the aroma and flavor of the product. Additionally, they provide superior corrosion resistance, water resistance, and heat resistance, making them ideal for products with a long shelf life.

This packaging also ensures **convenience and ease of use for consumers**.

These packages are then placed into **paper boxes**, which are finally packed into **cardboard cartons** for easy transportation.

All of the packaging materials used meet food safety standards and consumer preferences in Vietnam and globally. Furthermore, the composite films made from Aluminum and PET are recyclable, contributing to **environmental sustainability**.





Health Benefits

The banana is a nutritional powerhouse, providing essential vitamins and minerals that support digestion, heart health, sustained energy, and overall well-being.

➤ May support Digestive Health

High in dietary fiber, bananas help promote a healthy gut and improve digestion. Regular intake can support bowel regularity and overall digestive balance.

➤ May Promote Heart Function

Rich in potassium, bananas help regulate heart rhythm and maintain healthy blood pressure levels. This mineral plays a key role in cardiovascular health.

➤ Can Help Relieve Heartburn

Bananas can help neutralize stomach acid, providing natural relief from heartburn.

➤ May Provide Sustained Energy

Bananas deliver quick energy from natural sugars while also offering longer-lasting fuel, making them ideal for energy needs.

➤ May Support Mood Balance

Containing tryptophan, bananas help the body produce serotonin, a neurotransmitter linked to mood regulation. This can contribute to improved mood and well-being.



Health Benefits (Cont.)

Green bananas are also rich in resistant starch, which has been studied in long-term clinical trials for its potential role in supporting digestive health and reducing cancer risks.

Scientific Insight

- According to researchers from the University of Newcastle (UK) and the University of Leeds (UK), a study published in Cancer Prevention Research (AACR) led by Professor John Mathers, an expert in Human Nutrition, found that supplementation with resistant starch may reduce the risk of certain upper gastrointestinal cancers by over 60%.
- These cancers, often difficult to detect at an early stage, include those of the esophagus, stomach, bile duct, pancreas, and duodenum.

Why Green Bananas?

- Green Cavendish bananas are naturally rich in **resistant starch**, a unique type of carbohydrate that is not digested in the small intestine. Instead, it:
 - **Ferments in the large intestine**, acting as a valuable source of nutrition for beneficial gut bacteria
 - **Supports gut health**, which may help reduce harmful compounds associated with DNA damage



Why Banaco

BANACO combines **premium raw materials** from high-yield banana regions with **advanced processing technologies** to deliver consistent, export-grade quality. Our **modern drying and grinding systems** preserve **natural taste, texture, and nutritional value** across all product lines. We ensure reliability, scalability, and long-term partnership value.

Three Principles That Guide Everything We Do

1 Fresh Ingredients

Sourced from carefully selected farms, ensuring premium raw materials and consistent quality from the very beginning.

2 Superior Products

Advanced drying and processing technologies preserve natural taste, texture, and nutritional value in every product.

3 Supporting Farmers

Built on long-term partnerships, we work closely with local farmers to ensure sustainable sourcing and shared growth.



**Thank
You!**

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