

Natural White and Pink Guava Puree (Pulp) and Concentrate

The Fruit : Guava (*Psidium guajava*) is a round or pear - shaped tropical fruit with a white or pink interior, which is fleshy and interspersed with many hard seeds. It has the highest Vitamin C contents among fruits and its delicious juice is widely appreciated for this vitamin. It also contains a considerable amount of pectin.

Peak Harvesting Season : November to January

Product Description : White Guava Puree (Pulp) is extracted from sound, matured and ripe White Guavas by mechanical process and packed aseptically hot-packed and frozen under hygienic conditions. White Guavas Concentrate is obtained by removal of water from White Guava Puree in a vacuum evaporator.

Specifications : As Under

Parameter/Product	Aseptic White Guava Puree	Canned White Guava Puree	Frozen White Guava Puree	Aseptic White Guava Concentrate
Chemical :				
Brix (Corrected at 20° C)	9 Minimum	9 Minimum	9 Minimum	20 ±1
Acidity (% As Citric Acid)	0.65% Maximum	0.65% Maximum	0.65% Maximum	1.30% Maximum
PH	3.7 -4.0	3.7 -4.0	3.7 -4.0	3.7 -4.0
Brix-Acid Ratio	14 - 22	14 - 22	14 - 22	16 - 26
Physical :				
Consistency (Bostwick, Cm/30 Sec. at 25°C)	4 -12	4 -12	4 - 12	< 8
Organoleptic :				
Color	Creamy White	Creamy White	Creamy White	Creamy White
Flavor	Typical of ripe White Guava	Typical of ripe White Guava	Typical of ripe White Guava	Typical of ripe White Guava
Taste	Wholesome & Characteristic of White Guava	Wholesome & Characteristic of White Guava	Wholesome & Characteristic of White Guava	Wholesome & Characteristic of White Guava
Appearance	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter
Microbiological :				
Total Plate Count	<10 CFU/Gm	<50 CFU/Gm	<5000 CFU/Gm	<10 CFU/Gm
Yeast & Mould	<10 CFU/Gm	<10 CFU/Gm	<500 CFU/Gm	<10 CFU/Gm
E.Coli	Nil	Nil	Nil	Nil
Other Pathogenic Micro organisms	Absent	Absent	Absent	Absent

FRUIT
PULP

Product Description : Pink Guava Puree (Pulp) is extracted from sound, matured and ripe Pink Guavas by mechanical process and packed aseptically under hygienic conditions

Specifications : As Under

Parameter/product	Aseptic Pink Guava Puree	Canned Pink Guava Puree	Frozen Pink Guava Puree
Chemical :			
Brix (Corrected at 20° C)	8 Minimum	8 Minimum	8 Minimum
Acidity (%As Citric Acid)	0.80 Maximum	0.80 Maximum	0.80 Maximum
PH	3.7 -4.0	3.7 -4.0	3.7 -4.0
Brix-Acid Ratio	12 -16	12 -16	12 -16
Physical :			
Consistency (Bost-wick, Cm/30- Sec. at 25°C)	4 -12	4 -12	4 - 12
Organoleptic :"			
Color	Pink	Pink	Pink
Flavor	Typical of ripe Pink Guava	Typical of ripe Pink Guava	Typical of ripe Pink Guava
Taste	Wholesome & Characteristic of Pink Guava	Wholesome & Characteristic of Pink Guava	Wholesome & Characteristic of Pink Guava
Appearance	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter	Homogenous, smooth & free from foreign matter
Microbiological :			
Total Plate Count	<10 CFU/Gm	<50 CFU/Gm	<5000 CFU/Gm
Yeast & Mould	<10 CFU/Gm	<10 CFU/Gm	<500 CFU/Gm
E.Coli	Nil	Nil	Nil
Other Pathogenic Micro organisms	Absent	Absent	Absent

Microbiological Status : White and Pink Guava Puree (Pulp) and Concentrate are free from any pathogenic organisms. Aseptic and canned guava puree and concentrate are commercially sterile.

Packaging : The White and Pink Guava Puree (Pulp) and Concentrate is packed in aseptic bags of 55-gallon capacity in open top steel drums. Aseptic packaging in 20 kg bag in 7ply carton can also be provided with prior consent. Canned Product is packed in A-10 size can and hermetically sealed and retorted. Six cans are packed in 5 ply cartons provided with separators. Frozen pulp is packed in food grade polythene bags of 5 kg. Four bags are packed in staple-less self-locking cartons and shrink wrapped.

Weight Per Pack and Container Load :

White & Pink Guava Puree (Pulp)	Gross Wt.(Kg)	Nett Wt.(Kg)	Container Load
Aseptic pack in 55 gallon	230	210	80 Drums per 20' dry container
Aseptic pack in 20 kg	21.8	20	720 Cartons per 20'dry container
Canned pulp in carton	21.0	18.6	1000 cartons per 20' dry container
Frozen in carton	21	20	22 MT per 40' reefer
White Guava Concentrate	Gross Wt.(Kg)	Nett Wt.(Kg)	Container Load
Aseptic pack in 55 gallon	240	220	80 Drums per 20' dry container
Aseptic pack in 20 kg	21.8	20	720 Cartons per 20'dry container

Recommend Storage Conditions : White and Pink Guava Puree (Pulp) and Concentrate can be stored at ambient temperature preferably below 25 degree Celsius and not below 4 degree Celsius. Higher temperature and sunlight should be avoided to enhance shelf life. Frozen product should always be stored at temperature less than (-)18° Celsius.

Labeling : Product name, batch code, product code, net weight, gross weight, date of manufacturing, manufacturer's name and origin.

Quality Standards : HACCP, GMP, SPC & QA systems are applied in the manufacturing, storage & other operations. Product is approved for Kosher & Pareve. The system is certified for ISO-9001 & HACCP (Food Safety) by DQS, Germany.

Applications : Nectars, Fruit Juice, Jams, Ice-Creams, Yoghurt, Baby Food, Bakery Products, Confectionery, etc.

Shelf-life :

Canned Product : Upto 24 months

Aseptic Products : 12 months to 24 months depending upon storage conditions

Frozen Products : 24 months at recommended storage conditions. Product once thawed must not be refrozen.

Additives and Preservatives : Product is free from additives and preservatives..

Pesticide Residues : In conformance with WHO recommendations & EC directives. (Testing once in a year)

Note : These are our basic specifications. However, the product can be made as per buyer's specifications depending upon the final use of product and country of import.



**FRUIT
PULP**

Guava