

SPECIFICATION OF ASEPTIC PINK/WHITE GUAVA PULP (Min 9° Brix)			
Product : Aseptic Guava Puree (Min 9º Brix)			
Va	ariety: Lucknow 49/ Talpatri/ Safeda	cknow 49/ Talpatri/ Safeda	
Origin : India			
	Parameter Group	Range Value	
1	PHYSICO-CHEMICAL		
1.1	Refractometric Brix @ 20° C.	Min 9.0	
1.2	Acidity (% As Anhyd. Citric Acid)	0.45 - 0.60	
1.3	pH as Natural	3.5 - 4.0	
1.4	Consistency – Bostwick (cm / 30 sec)	8.0 – 12.0	
1.5	Brix-Acid Ratio	30 – 40	
1.6	Black Specks (10 gm)	NMT 05	
1.7	Brown Specks (10 gm)	NMT 05	
1.8	Grid Ratio	With/Partial/Without Grid	
2	MICROBIOLOGICAL		
2.1	Total Plate Count (cfu/gm)	NMT 10	
2.2	Yeast & Mould Count (cfu/gm)	NMT 10	
2.3	Coliform Count (cfu/gm)	Absent	
2.4	E.coli Count (cfu/gm)	Absent	
3	ORGANOLEPTIC		
3.1	Colour	Pink and Creamy White	
3.2	Flavour & Aroma	Typical Desert Quality Guava	
3.3	Appearance	Homogenous, No Foreign Matter	
3.4	Taste	Typical Guava	
4	PACKING		
4.1	Aseptic Bag-In-MS Drums – Net 210 kgs		
5	CONTAINER LOADING		
5.1	Bag-In-Drums - 80 Drums Per 20 Foot Dry Container		
6	STORAGE		
6.1	Recommended Storage Temperature at 25°C.		
6.2	Maximum Storage Temperature at Ambient temperature		
7	SHELF LIFE		
7.1	18 Months at 25°C from date of manufacturing		
7.2	12 Months at Ambient temperature from date of manufacturing		

Others: - The product is commercially sterile, free from pathogenic microorganism, added sugar, dystuff, synthetic flavour, and stabilizers and fit for human consumption.