

SPECIFICATION OF ASEPTIC WHITE GUAVA CONCENTRATE (Min 20 & 25° Brix)		
Product :	Aseptic Guava Concentrate (Min 20 & 25 ° Brix)	
Variety :	Lucknow 49/Talapatri/Safeda.	
Origin :	India	
	Parameter Group	Range Value
1	PHYSICO-CHEMICAL	
1.1	Refractometric Brix @ 20° C.	Min 20 & 25.0
1.2	Acidity (% As Anhyd. Citric Acid)	0.8 - 1.20
1.3	pH as Natural	3.5 - 4.0
1.4	Consistency – Bostwick (cm / 30 sec)	4.0 – 6.0
1.5	Brix-Acid Ratio	30 – 40
1.6	Black Specks (10 gm)	NMT 20
1.7	Brown Specks (10 gm)	NMT 40
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	Creamy White
3.2	Flavour & Aroma	Typical Desert Quality Guava
3.3	Appearance	Homogenous, No Foreign Matte
3.4	Taste	Typical Guava
4	PACKING	
4.1	Aseptic Bag-In-Steel Drums – Net 220 kgs	
5	CONTAINER LOADING	
5.1	Bag-In-Drums - 80 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.