

**FINISHED PRODUCT SPECIFICATION**

**Name: ASEPTIC PINK GUAVA PUREE**

**DESCRIPTION**

100% Natural, PINK color product that has a homogeneous creamy texture obtained from top quality naturally ripe guavas. Manufactured according GMP CFR Title 21 part 110, packed under strict sanitary hygiene conditions, only thermal and mechanical processes are used, "GMO FREE" (Genetically Modified Organism), free from any additives or preservatives. Refined guava juice is pasteurized and aseptically packed for its conservation

**VARIETY**

PINK GUAVA

**USES**

To be used in the food, beverage and dairy industries for the elaboration of nectars, juices, jams, jellies, baby food, ice creams etc.

**General Specifications**

**Chemical and Physical specifications**

**Specification**

**Method Reference Number**

°Brix	Min 8.0	ISO 2173
Cítric Acidity (%)	0.35 - 0.80	ISO 750
PH	Max. 4.30	ISO 1842
Colored specs /10g	Max. 30	NTC-440

**Microbiologic Specifications**

Aerobic Mesofiles count ufc/g	<10 UFC (N/D)	ISO 4833
Yeast and Mold count ufc/g	<10 UFC (N/D)	ISO 21527-1 / NTC 5698-1
Total coliforms count ufc/g	<10 UFC (N/D)	ISO 4832
E.coli, ufc/g	<10 UFC (N/D)	ISO 4832
sulfite-reducing spore count ufc/g	<10 UFC (N/D)	ISO 15213
Lactobacillus count ufc/g	<10 UFC (N/D)	ISO 15214 / NTC 5034
Heat resistant mold count ufc/g	<1 UFC/50g	IFU METHOD No. 4
TAB, ufc/g	Absent in 10g	IFU METHOD No. 12
Salmonella	Absent in 25g	ISO 6579/ NTC 4574

**Organoleptic characteristics**

Typical of ripe pink guava, with no foreign flavor or aroma.

**HEAVY METALS AND PESTICIDES RESIDUES**

Product free of Heavy metals and Pesticides residues.

**ALLERGEN**

Free of Allergens.

**NET CONTENT PER DRUM IN KILOS**

200 ± 1% (kg)

**PACKAGING CHARACTERISTICS**

Aseptic bag-in-drum system. Aseptic bags protected by a plastic poly bag. Security tamper proof seals are placed in all drums. Drums are labeled with the name of the product, date of production, °Brix, net weight, gross weight, drum and lot numbers.

**SHELF LIFE**

12 months from production date at room ambient conditions.

**STORAGE**

Avoid direct sun light, away from any toxic or hazardous materials, as per any other food product. Ideal storing temperature less than 25° C.

**TRANSPORT CONDITIONS**

Ambient, dry transportation. Avoid abrupt movements.

Made by:

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