

OTFPL

White Guava Pulp

Composition

% TSS Bx 20° C :	8.0 – 10.0
% Acidity (as citric acid) :	0.45 – 0.65
pH :	< 4.1
Consistency :	6 – 10 cms/ 30 sec at 20°C Bostwick
Black Specs / 10 gm :	Nil
Brown Specs / 10 gm :	< 10

Organoleptic

Color	Creamish White
Taste	Wholesome & characteristic
Appearance	Homogeneous & Free flowing
Flavor	Sweet acid typical off freshly extracted Guava pulp from mature, well-ripened fruit, free from cooked flavor and off-flavors of any kind.

Microbiology

Total Plate count 1ml	<10 CFU
Yeast 1ml	<10 CFU
Mould 1ml	<10 CFU
Ecoli 1ml	Absent

Packaging

Product is packed in A- 10 Cans. 6 Cans x 3.1 kgs net per Carton - 1000 Cartons per 20' Container

Loadability

< 1000 Cartons / 1 x 20' FCL

Uses

It's a base product for the Fruit Juice, Nectar, Baby Food, Jams, Yogurt etc.

Storage Condition

Storage at ambient temperature.