

OTFPL

White Guava Concentrate

Parameters	
Brix corrected at 20° C (o B)	>20
pH	<4
Acidity (%)	0.75 - 1
Colour	Creamy White
Black Specs per 10gm	Nil
Brown Specs per 10gm	<10
Flavour	Characteristics of Good Fruit
Appearance	Homogenous
Taste	Characteristics of Guava
Consistency (Cm/30 sec by Bostwick at 20° C)	3.5 - 6
TPC cfu/gm	<10 CFU
Yeast/Mould cfu/gm	<10 CFU
Coli forms	Absent
Salmonella	Absent
Howard Mould Count	-