

OTFPL

Guava Pulp

Parameters	
Brix corrected at 20° C (o B)	>9
pH	<4.2
Acidity (%)	0.45 - 0.65
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)	<12
TPC cfu/gm	<10 CFU
Yeast/Mould cfu/gm	<10 CFU
Coli forms	Absent
Salmonella	Absent
Howard Mould Count	-