

PINK GUAVA PUREE

TECHNICAL DATA SHEET

CODE: SYAF/25/04 ORIGIN: INDIA

ISSUED: 21/04/2025

Aseptic Pink Guava Puree is derived from sound, mature, and carefully selected ripe Pink guava fruits. The production process includes several key steps: sorting of ripe guavas, thorough washing with food-grade disinfectants, final inspection, fruit milling, pulping and finishing, followed by decantation.

The puree then undergoes rigorous foreign matter control, including passage through magnetic traps, strainers, and metal detectors. It is thermally processed using a PLC-based aseptic sterilization system and packed in aseptic bags placed within MS drums lined with a polyliner.

The entire manufacturing process is carried out under stringent hygiene and food safety conditions, with continuous quality assurance monitoring to ensure compliance with industry standards and regulatory requirements.

Physical & Chemical

Brix at 20°C	Minimum 8.5
Acidity (% as CA)	0.40 – 0.60 %
pH	3.60 - 4.20
Consistency at 20°C	7.0 - 12.0 Cm/30sec
Brown specks	NMT 05 Per 10gm
Black specks	Nil
Peel Particles	NMT 05 Per 10gm

Organoleptic

Colour	Pink
Flavour	Typical of ripe Pink Guava without any off flavor
Taste	Characteristics of ripe Pink Guava fruit
Appearance	Homogenous puree & free of any foreign matter

Microbiological

Total Plate Count	<10 CFU / ml
Yeast & Mould	<10 CFU / ml
Coliforms	Absent
E. Coli	Absent
Pathogens	Absent
Thermophillic Spores	Absent

INDIA OFFICE



info@svafoods.com

www.svafoods.com

Sri Vari Agro Foods (SVA Foods)
65/1 & 66/5 B2, Ravuthampatty
Mulaiyur Road, Dindigul, Tamil Nadu

SINGAPORE OFFICE

53508046L

+65 9879 1966

100 Jalan Sulan, #09-01
Sultan Plaza S199001



Packaging

Pink Guava Puree is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade enamel painted (inside) open top MS drum

Shelf life

Best before 24 months from the date of manufacturing

Weight

Product Net weight: 215 Kgs

Loadability

80 Drums Per 20' Container (With Pallet or Without pallet packing - optional)

Storage Instruction

Aseptic Pink Guava Puree should be stored at ambient temperature and not below 4°C. Avoid exposure to higher temperature and sunlight.

Handling Instruction

Keep upright and vertical, handle with care, avoid rolling. Protect from sunlight, rain & freezing. Consume immediately once opened.

Labelling

Product Name, Ingredients, Batch Code, Net & Gross Weight, Mfg. & Expiry Date, Storage Instructions, Drum No., FSSAI Logo & License No., Veg Logo, Mfg. Address, "Best Before" Date, and comply with FSSAI/SGF/IRMA or destination country's regulations.

Method of distribution & delivery

At ambient condition without physical damage to the product by road way / sea way or air lift. Delivery of the product as per customer requirement or agreed between the parties.

Legal/ Safety Declaration

GMO-free, allergen-free, made under GMP & food safety standards. Complies with FSSAI, EU, AIJN code, and destination country regulations.

Certifications

Certified under FSSC 22000, SGF, Kosher, Halal. Holds FSSAI, EIA licenses; registered with USFDA.

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33ACXFS4534J2ZJ



+91 4544 244 707



+91 9655 755 433



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