

WHITE GUAVA PUREE

TECHNICAL DATA SHEET

CODE: SYAF/25/01 ORIGIN: INDIA

ISSUED: 21/04/2025

Aseptic White Guava Puree is derived from sound, mature, and carefully selected ripe white 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 – 0.50 % |
| pH | 3.80 - 4.20 |
| Consistency at 20°C | 6.0 - 10.0 Cm/30sec |
| Brown specks | NMT 05 Per 10gm |
| Black specks | Nil |
| Peel Particles | NMT 05 Per 10gm |

Organoleptic

| | |
|------------|--|
| Colour | Creamy White |
| Flavour | Typical of ripe White Guava without any off flavor |
| Taste | Characteristics of ripe White 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 |

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Packaging

White 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: 210 Kgs

Loadability

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

Storage Instruction

Aseptic White 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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