



GUAVA PUREE & CONCENTRATE

PRODUCT

FarmFresh White Guava puree and puree concentrate is manufactured from selected fully ripe Guava, thermally processed and aseptically packed/Frozen/canned for retaining colour, taste, flavour and aroma of the fresh fruit.

PHYSICAL & CHEMICAL

Fruit	Product	Brix° (min)	pH	Consistency	Acidity
Gauva	White Guava Puree	9	<4.2	4-12	0.3-0.7
	White Guava Puree Concentrate	20	<4.2	<8	0.4-1.4
	Frozen Sweetened Gauva Puree	18	<4.2	4-12*	0.3-0.8

* After thawing & Homogenization



Your recipe for great taste.

ORGANOLEPTIC

Colour : Characteristics ripe white/pink Guava colour

Flavour : Typical ripe white/pink Guava flavor, free from off flavor

Taste : Characteristics ripe Guava taste

CHEMICAL PRESERVATIVES & ADDITIVES

Product is manufactured from authentic Guava and does not contain any added preservatives, colours, flavours or other adulterants.

PESTICIDE RESIDUE

All Farmfresh fruit products conform to the WHO recommendations & EC directives regarding pesticide residues.

MICROBIOLOGY

Aseptic	Frozen
Total Plate Count/ gm : <10	Total Plate Count/ gm : <5000
Yeast & Mold count/gm : <10	Yeast & Mold count/gm : <300
Coliform/gm : Absent	Coliform/gm : <50
E-coli/gm : Absent	E-coli/gm : Absent

PACKAGING

Aseptic

Available in 20 Kg Bag in Box packing as well as in 215/225/228 Kg Bag in Drum packing. Product can also be supplied in any other pack size as per customer requirement.

Frozen

Available in 1 kg frozen pouch/Bucket, in 200 kg bag in drum packing ,frozen form can also be supplied in any other pack size as per customer requirement.

Labelling

Every pack is labelled in accordance with current international legislations.

OTHERS

GMP, HACCP, SPC, Food Safety and other quality management systems are applied throughout manufacturing and storage. All products are subjected to metal detection/online magnet prior to packing. Plants are accredited with ISO-22000 FSMS by ISA Cert, The Netherland. All FarmFresh food products are Kosher and Halal Certified. We are also member of SGF-Germany.

STORAGE

Aseptic Product should be stored in cool (5-15° C) and dry place, away from heat. Donot freeze the aseptic product. Frozen product should be stored below-18° C.

BEST BEFORE

Aseptic

Eighteen months from the date of manufacturing when stored below 15o C. Product should be used quickly after opening the bag.

Frozen

Twenty four months from the date of manufacturing when stored below -18° C.

