



White Guava

Product Description

Our white guava purées and concentrates deliver a creamy texture, delicate floral aroma, and naturally balanced sweetness with mild acidity. Available in aseptic and frozen formats, they are ideal for beverages, baby food, dairy blends, jams, and frozen desserts.

Features & Sensory Profile

- **Colour** : Creamy off-white to pale yellow, typical of ripe white guava
- **Flavour & Aroma** : Sweet tropical aroma with a delicate guava flavour and floral notes
- **Taste** : Naturally sweet with mild acidity and a smooth, refreshing finish
- **Appearance** : Homogeneous, smooth purée with a consistent creamy texture

Technical Specifications

Available Formats

- Aseptic / Frozen Puree
- Aseptic Puree Concentrate
- Frozen Clarified Juice Concentrate

Seasonality & Availability

- **Contracting** : Oct, Nov, Dec
- **Harvest** : Oct, Nov, Dec
- **Production** : Oct, Nov, Dec, Jan



White Guava

Packaging Options

Aseptic:

- 215 kg / 474 lbs. : Aseptic bag in open-top steel drums with food-grade lacquer coating inside
- 20 kg / 44 lbs. : Aseptic bag-in-cartons

Frozen:

- 200 kg : Aseptic / polyethylene bag in open-top steel drums with food-grade lacquer coating inside
- 20 kg / 44 lbs. : Aseptic bag-in-cartons

Clarified:

- 260 kg : Aseptic / non-sterile bag with spout in open-top steel drums, food-grade lacquer coating inside
- 24 kg : Aseptic / non-sterile bag with spout in bag-in-carton

Container Loading

Aseptic:

- Bag-in-Drums : 80 drums per 20 ft container (two layers)
- Bag-in-Cartons : 18 pallets × 48 boxes + 2 pallets × 47 boxes = 20 pallets (958 boxes) per 20 ft container

Frozen:

- Bag-in-Drums : 70 drums per 20 ft container (two layers); 120 drums per 40 ft container
- Bag-in-Cartons : 8 pallets × 48 boxes + 2 pallets × 24 boxes + 8 pallets × 32 boxes + 2 pallets × 16 boxes = 20 pallets (720 boxes) per 20 ft container

Clarified:

- Bag-in-Drums (Reefer) : 70 drums per 20 ft container; 99 drums per 40 ft container

Storage Conditions

- | | |
|----------------------|---|
| • Aseptic : 5 – 15°C | • Shelf life : 18 months from the date of manufacturing |
| • Frozen : - 18°C | • Shelf life : 24 months from the date of manufacturing |
| • Clarified : - 18°C | • Shelf life : 24 months from the date of manufacturing |

Culinary Applications

Ideal for beverages (juices, smoothies, cocktails), baby food, jams, jellies, desserts, sauces, and ice creams