



SPECIFICATIONS OF ORGANIC FRUIT PUREES

Product	Aseptic Organic Pink Guava Puree (8.0 - 10 °Brix) - Grit Free	
Description	The product is manufactured from ripe, sound, hand-picked, selected organic guavas, free from damage, soils & cuts. Ripe guava fruits are washed, inspected, cut & carefully pulped. The pulpy mass is heated, passed thru decanter for removing grits, cooled & filled aseptically in pre-sterile aseptic bag. The whole	
Certified By	Ecocert	
Standards	NPOP-INDIA (EC No. 834/07), NOP	
Origin	India	
Parameter		Value
1	Physico-Chemical	
1.1	Refractometric Brix @ 20 °C (°Brix)	8 - 10
1.2	Acidity (% As Anhydrous Citric Acid)	0.40 - 0.60
1.3	pH as Natural	3.70 - 4.10
1.4	Consistency - Bostwick @ 25°C (Cm/30 sec)	8.0 - 11.0
1.5	Brix-Acid Ratio	15 - 30
1.6	Grit Level	Grit Free, Puree passed thru decanter
2	Microbiological	
2.1	Total Plate Count (CFU/gm)	NMT 10
2.2	Yeast & Mould Count (CFU/gm)	NMT 10
2.3	Coliform Count (CFU/gm)	Absent
2.4	E. Coli (CFU/gm)	Absent
3	Organoleptic	
3.1	Colour	Characteristic Pink
3.2	Flavour & Taste	Typical Desert Quality Pink Guava, Free From Off Flavour
3.3	Appearance	Smooth, Uniform, Homogenous, No Foreign Matter
4	Additives & Preservatives	
4.1	Free from added Sugar, Preservatives, Pigments & pH Regulators.	
5	Additional Tests	
5.1	Pesticide Residue & Heavy Metal - Once in a year.	
5.2	Additional, Specific Tests can be carried out on request.	
6	Packing & Labeling	
6.1	Aseptic Bag-In-Steel Drums, Net Weight per drum - 210 kgs Each drum is labeled as per SGF Code of Labeling & as per Organic Standards.	
7	Storage Conditions	
7.1	Storage at dry Warehouse Conditions at Ambient Temperature	
8	Shelf Life	
8.1	12 Months from the Date of Production at Ambient Temperature. 18 Months from the Date of Production at 5 - 10 Deg C.	
9	Shipping / Container Loading	
9.1	Bag-In-Drums - 80 Drums per 20 Ft Dry Container	