



Name of Product:	ASEPTIC PINK GUAVA PULP
Size/type of Pkg	215 KG NET PER DRUM (40 Ft Container)
Batch Code	APGP/241122/11 -198 DRUMS

Physicochemical Analysis					
S.	Test/Parameter	Limits	Results	Method	Remarks
1	TSS (u Brix) @ 20°C	Min 9.00	9.40-10.60	Refractometer	Complies
2	Titration Acidity %	0.50 -0.65	0.50-0.60	Titration	Complies
3	Ph	3.80-4.20	3.84-3.90	pH Meter	Complies
4	Consistency cm/30 sec.@20°C	6.5 -9.00	7.50-8.60	Consistometer (Bostwick)	Complies
5	Colour	Pink	Pink	Visual	Complies
6	Flavour	Typical of freshly extracted Ripe Pink Guava Puree	Typical of freshly extracted Ripe Pink Guava Puree	Organoleptic	Complies
7	Taste	Wholesome and Characteristic	Wholesome and Characteristic	Organoleptic	Complies
8	Appearance	Homogenous & free of flowing	Homogenous & free of flowing	Visual	Complies
9	Brown specks /10gm	Nil	00-01	Plate Count	Complies
10	Black specks /10gm	Not more than 05	01-02	Plate Count	Complies
Microbiological Analysis					
1	TPC(cfu/gm)	<10	<10	BAM 8m Edition	Complies
2	Yeast & Mould (cfu/gm)	<10	<10	BAM 8m Edition	Complies
3	E. coli (du/gm)	Absent	Absent	BAM 8m Edition	Complies
4	Salmonella U2Sgm)	Absent	Absent	BAM 8m Edition	Complies

5	Enterobacteriaceae (du/gm)	<10 du	Absent	1S021528:2017	Complies
6	Lysteria Monocytogens U25gm)	Absent	Absent	BAM 8m Edition	Complies

1. *Food Grade Status: The product is of food grade.*
2. *GMO Status: This ingredient must be considered "not genetically modified" or "not derived from a genetically modified organism" as defined by the EC regulations 1830/2003/EC on labeling and traceability and 1829/2003/EC on the genetically modified food and feed and any amending legislation.*
3. *These ingredients do not contain substances having allergenic properties for which labeling is required, as listed in Annex IIIa of directive 2000/13/EC and subsequent amendments.*