



Name of Product:	Aseptic White Guava Pulp
Batch Code:	FI7WGC211122
Date of Production:	21.11.2022

Physicochemical Analysis					
S #	Test /Parameter	Limits	Results	Method	Remarks
1.	TSS (0Brix) @ 200C	Min. 19.0	20.3	Refractometer	Complies
2.	Titration Acidity %	Max. 1.20	0.96	Titration	Complies
3.	pH	3.7 - 4.2	3.94	pH Meter	Complies
4.	Consistency cm/30 sec.@200C	3 – 8	5.5	Consistometer (Bostwick)	Complies
5.	Brown Specks /10gm	5	3	Visual	Complies
6.	Black specks /10gm	0	0	Visual	Complies
7.	Color	Creamy White	Creamy White	Visual	Complies
8.	Flavor	Typical of ripe Guava Fruit free of any off flavor	Typical of ripe Guava Fruit free of any off flavor	Organoleptic	Complies
9.	Taste	Characteristics of ripe Guava fruit	Characteristics of ripe Guava fruit	Organoleptic	Complies
10.	Appearance	Homogenous puree & free of any foreign matter	Homogenous puree & free of any foreign matter	Visual	Complies

Microbiological Analysis					
S #	Test /Parameter	Limits	Results	Method	Remarks
1.	TPC (cfu/g)	<10	<10	BAM 8th Edition	Complies
2.	Yeast & Mould (cfu/g)	<10	<10	IFU 3	Complies
3.	Coliform (cfu/g)	Absent	Absent	BAM 8th Edition	Complies
4.	E.coli (cfu/g)	Absent	Absent	BAM 8th Edition	Complies
5.	Heat Resistant Mold /g	Absent	Absent	IFU 4	Complies
6.	(TAB) /10g	Absent	Absent	IFU 6	Complies
7.	Alicyclobacillus /g	Absent	Absent	IFU 12	Complies
8.	Lactic Acid Bacteria/g	Absent	Absent	IFU 5	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