

Specifications: White Guava Concentrate

Parameter/product	White Guava concentrate
Chemical :	
Brix(corrected at 20 degree)	19 – 21
Acidity (% as citric acid)	0.9 – 1.0
PH	3.8 – 3.9
Consistency (Bost wick Cm/30sec.at 20 degree)	4 -6

Organoleptic	
Color	Crèmes white
Flavor	Pleasant ripe & characteristic of guava
Taste	Acidic, sweet & characteristic of guava
Appearance	Homogenous, smooth & free from foreign matter
Microbiological	
Total plate count	≤10CFU/Gm
Yeast & Mould	≤10CFU/Gm
E.Coli	Nill
Other pathogenic Micro organisms	Absent