

ABC Fruits, Ankinayanapalli Village, On Bangalore – Chennai Highway, Bargur, Krishnagiri, Tamil Nadu – India Finished Product Technical Data Sheet (Edition:01)

Finished Product Technical Data Sheet: Aseptic Organic Pink Guava Puree						
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1. General Product Characteristics					
Product Name	Aseptic Organic Pink Guava Puree				
Description	Aseptic organic pink guava puree is extracted from sound mature and selected ripened organic pink guava fruits. The process involves selection of ripe organic Pink guava washing, cutting, inspection, pulping, preheating, decantation and passing through foreign matter control such as magnetic trap, Strainer, Metal detector devices, thermal processing in PLC based Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. The product is manufactured under stringent hygiene conditions throughout the process line and continuous monitoring by QA to comply with quality and Food safety standards.				
Botanical Name	Psidium guajava				
Variety	Pink Guava				
Country of Origin	India				
GMO	The product is free from Genetically Modified Organism				
Ionization / Irradiation	The product is free of ionization / radiation.				
Intended Use	Since product consumption & formulation is not under our control, thus it is dependent on the customer discrimination as per their customized requirement. Our product is not meant for direct consumption. Industry may use our product as a raw material.				
Dietary	Product is suitable for all Vegans & Vegetarians				
Packaging	Product is packed aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open top MS drum				
Shelf life	Best before 24 months from the date of manufacturing				
Legal/ Safety Declaration:	Product complying with Indian Organic NPOP standard, (EC) NO. 834/2007, USDA organic regulations, 7 CFR Part 205, EU standards, USFDA, AIJN code of practice & also meeting the requirements of FSSAI and destination country requirements.				
2. Product Organoleptic Characteristics					
Color	Pink				
Flavor	Typical of ripe Pink Guava without any off flavor				
Taste	Characteristics of ripe Pink Guava fruit				
Appearance	Homogenous puree & free of any foreign matter				

Prepared by:

Approved By:





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3. Physio-chemic	cal Product (Characteristic	:s				
Parameters		Specification Limits			Methods		UOM
Ingredient		Pink Guava -100%			NA		%
Brix at 20 ° C		Minimum 8.0; Target 9.0; Maximum – 11.0			IFU Method No- 8		oВ
Acidity as Citric Acid	d	0.40 to 0.65 Target – 0.50			IFU Method No-3		%
рН		3.60 to 4.2	20		IFU Method No-11		
Consistency 20 ± 20	С	05 to 12	2		Bostwick Method		Cm/30 sec
Colour Value		L – 38 to 50 a –12 to 25 b – 13 to 22		Hunter Lab Illuminate- D/65			
Black Specks		Not More than 05			By Visual		Per 10 grams
Brown Specks		Not More than 10			By visual		Per 10 grams
4. Microbiologic	al Limits						
Parameters		Limits			Methods		UOM
Total Plate Count		<10		F	DA BAM – Chapter - 03		CFU/ml
Yeast & Mould		<10		F	DA BAM – Chapter - 18		CFU/ml
Coliforms		Absent		F	DA BAM – Chapter - 04		Per ml
E. coli		Absent		F	DA BAM – Chapter - 04		Per ml
Salmonella		Absent		APHA	A 5 Th edition-Chapter 3	8 &	Per 25ml
Listeria monocytoge	enes	Absent		IS 14988-2 (2002)			Per 25ml
Vibrio cholerae		Absent		I	SO 21872- 1:2017(E)		Per 25ml
5. Other product	information	n	L				
Handling Instruction	dir Pos	Do not roll the drum, Handle with care, Do not freeze, Do not store the drum in direct sunlight, Protect the drum from Rain, Handle the Drums in Vertical Position only, Handle diligently to avoid Product damage. Once open consume immediately.					
Net Weight	Pro	Product Net weight: 210 kgs / or as per customer requirement					
Loadability 80 Drums			0' Container (With Pallet or Without pallet packing - optional)				
Loadability		80 Drums Per 20' Container (With Pallet or Without pallet packing - optional)					

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Storage Instruction	on	Product should be exposure to higher			not below 4 deg C. Avoid		
Method of distrib	oution &	At ambient condition without physical damage to the product by road way / sea way or air lift. Delivery of the product as per customer requirement or agreed between the parties.					
Labelling		Product name, Ingredients, Batch code, Net weight, Gross Weight, Storage and handling instruction, Date of Manufacturing, drum number, FSSAI logo, Veg. Logo, FSSAI License No., Manufacturing Address, Best before, As per buyers instructions and meeting the requirements of FSSAI – Packaging and Label regulations / SGF/ IRMA code of labeling / or as per Statutory & regulatory requirements of destination country.					
Sensitive custome	er	None					
Allergen Informa		regulation on food Product is free from 1. Cereals contains their hybridised so 2. Crustaceans and 3. Eggs and product 4. Fish and product 5. Peanuts and product 5. Peanuts and product 6. Soybeans and product 7. Milk and product 8. Nuts, namely: alwalnuts (Juglans illinoinensis (Wannuts (Pistacia ver products thereof, 9. Celery and products thereof the 11. Sesame seeds 12. Sulphur dioxides in terms proposed ready for instructions of the 13. Lupin and products thereof the 13. Lupin and products thereof the 14. Molluscs and products the 14. Molluscs and products thereof the 14. Molluscs and products the 14. Molluscs and pr	standards (Label d Allergen etc. om below top listing gluten, name strains, and products thereof; cts thereof; cts thereof; croducts thereof; cts thereof (inclimonds (Amygdaregia), cashews (agenh.) K. Koch) a), macadamia of the total SO2 or consumption e manufacturers ducts thereof; croducts thereof	ling and Display) Reg ted allergens. ely: wheat, rye, barley ucts thereof; eof; uding lactose); elus communis L.), had (Anacardium occident (Bertholl r Queensland nuts (Merco); ereof; at concentrations of merco) which are to be calculor as reconstituted acc;	cording to the		
Site Certifications	5	Product is Produced in a FSSC: 22000; SGF; Kosher & Halal Certified Manufacturing Facility. The manufacturing facility also holds FSSAI, EIA license and registered with USFDA & SEDEX.					

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