

GENERAL SALES PRODUCT SPECIFICATION ORGANIC CERTIFIED ASEPTIC (PINK) GUAVA PUREE



PRODUCT DESCRIPTION

Produced in accordance with the A.I.J.N. Code of Practice, Regulation (EC) No 178/2002 and Directive 2001/122/EC.

| Parameter | Description |
|--------------------|--|
| General | Pure and natural product, made from sound and ripe fruits. |
| Production process | Produced by crushing, deseeding and pasteurization of the guavas (<i>Psidium guajava L.</i>) No additives. |
| Ingredients | 100% guava |

CHEMICAL CHARACTERISTICS

| Parameter | Unit | Value |
|------------------------|-----------------|-------------|
| Brix (refracted) | ° | Min. 8 |
| Acidity (citric acid) | % | 0,40 – 0,90 |
| pH | - | 3,4 – 4,5 |
| Consistency (Bostwick) | cm/30s at 20 °C | 5,0 – 12,0 |

HEAVY METALS, PESTICIDE RESIDUES, RADIOACTIVITY & IONIZATION

| Parameter | Description |
|--|--|
| Heavy metals (cadmium, arsenic, lead, mercury, etc.) | According to Regulation (EC) N°1881/2006 |
| Pesticides residues and contamination | According to Regulations (EC) No 834/2007 – 889/2008 |
| Radioactivity (cesium-134, cesium-137) | According to Regulation (EC) No 733/2008. |
| Ionization | Not treated with ionized rays. |

PACKAGING

Packaging and transportation complies with Regulations (EU) No 1935/2004, No 2023/2006 and No 10/2011 on food contact materials and Directive 94/62/EC on packaging waste.

| Parameter | Description |
|--------------------|---|
| Net weight | <ul style="list-style-type: none"> • Drum: min. 180 kg • Bin: min. 900 kg • Tank truck: on request |
| Packaging material | Open head 55 US Gallon steel/conical drums and/or wooden/carton bins, with 1 polyliner and 1 aseptic inner bag inside. |

PHYSICAL CHARACTERISTICS

| Parameter | Description |
|-----------|--|
| Colour | Light to dark pink |
| Texture | Smooth and homogeneous. Screen size of max 0,5 mm |
| Flavour | Characteristic, without any off-flavours |
| Odour | Characteristic, without any off-odours |

MICROBIOLOGICAL PARAMETERS

The product is produced conform Regulation (EC) No 852/2004 on food hygiene and Regulation (EC) No 2073/2005 on microbiological criteria of food.

| Parameter | Unit | Value |
|------------------------|-------|-------------------------------------|
| Total plate count | cfu/g | Max. 10 |
| Mold count | cfu/g | Max. 10 |
| Yeast count | cfu/g | Max. 10 |
| Alicyclobacillus (TAB) | cfu/g | Negative (IFU 12 & guaiacol tested) |
| E. coli | /g | Absent |
| Salmonella | /25 g | Absent |

GMO & ALLERGEN STATEMENTS

| Parameter | Description |
|----------------------------------|--|
| Genetic modified organisms (GMO) | The product is not genetically modified and not derived from a genetically modified organism conform Regulations (EC) No 1829/2003 and No 1830/2003. |
| Allergens | The product doesn't contain allergens as listed in Regulation (EU) No 1169/2011. |

SHELF LIFE, TRANSPORTATION & STORAGE

| Parameter | Description |
|----------------|--|
| Shelf life | If delivered in original packaging: 24 months after production. If delivered in tank truck: product processing recommended within 24 hours after loading. |
| Transportation | Can be arranged upon special request. |
| Storage | In suitable storage facility: 0 – 6 months: best between 0 & +5 °C 0 – 12 months: best around 0 °C 0 – 24 months: best between -5 & -20 °C |

Product code: 2018 : ORG-AS-GUAVA-PR - P



The specifications shown here are for orientation only. They cannot be considered as commitment of supply.

If further specifications are required, please contact Vero-bio BV.

It is the responsibility of the customer to investigate whether or not the product complies with the food regulations in the country where the end products will be sold.

