



## GENERAL SALES PRODUCT SPECIFICATION – ORGANIC CERTIFIED 100% NATURAL ASEPTIC PINK GUAVA PUREE – BABY FOOD APPROVED



### 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, refining and pasteurization of the guavas ( <i>Psidium guajava L.</i> ). Added additives for colour preservation only on request.
Ingredients	100% guava
Variety	Upon request

### CHEMICAL CHARACTERISTICS

Parameter	Unit	Value
Brix (refracted)	°	Min. 8,0
Acidity (as 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.)	§14 - Verordnung über diätische Lebensmittel
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"> <li>Drum: min. 180 kg</li> <li>Bin: min. 900 kg</li> <li>Tank truck: on request</li> </ul>
Packaging material	Open head 55 US Gallon steel or conical metal or carton drums and/or wooden or 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	cfu/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



Version: **1.3.2/GUA6/1**

Accorded by Product Manager:

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

*If further specifications are required, please contact Verbruggen Juice Trading Sustainable Products 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.*