



TECHNICAL DATA SHEET FROZEN GUAVA PULP

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NAME

FROZEN GUAVA PULP

PRODUCT DESCRIPTION

Natural product, undiluted, not concentrated, not fermented, preservative-free, obtained from the disintegration and sieving of the edible fraction of the ripe, healthy and clean guava fruit. Naturally fat-free and cholesterol-free, low content in sodium, contains 100% fruit pulp.

COMPOSITION

guava fruit, ascorbic acid

CONDITIONS UPON RECEIPT OF THE FRUIT

The vehicle (floors, ceilings, tarps, etc.) and the packages must be clean and in good condition, to guarantee the preservation of the desired characteristics of the fruit. Likewise, the personnel transporting the products must comply with the minimum food-handling requirements, such as cleanliness, refrain from using jewelry at the time of unloading, etc.

The raw material (fruits) arriving to the plant is selected by quality control to be received. Fruits are accepted at their optimum state of maturity, healthy, fresh looking and with a firm consistency, free of insect attacks and diseases impairing the internal quality of the fruit, free of any abnormal external humidity and of any strange odor and /or flavor. then fruits go through production for cleaning and disinfection. Non-compliance with any of the above-mentioned aspects can be cause of return of the raw material.

DESCRIPTION OF THE PRODUCTION PROCESS

At our plant, the pulps are processed in compliance with the Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP), pasteurized and stored at (-18). the thermal treatment guarantee the product's safety, keeping its organoleptic and nutritional characteristics. All operations are carried out under high quality standards, in compliance with current legislation

ORGANOLEPTIC CHARACTERISTICS

Aroma: intense and characteristic of the ripe and healthy guava.

Color: intense and homogeneous, characteristic of the guava; can present a slight change of color due to the natural process of oxidation.

Flavor: characteristic and intense of the ripe and healthy guava. Free of any strange flavor.

Appearance: uniform, free of foreign matters, admitting a separation of phases and the minimum presence of pieces, dark particles inherent to the guava.

PHYSICOCHEMICAL CHARACTERISTICS

Soluble solids expressed as ° Brix: 8.0-9.50

pH: 3.50-4.20

Acidity expressed as % of citric acid: 0.50-0.80

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NUTRITION FACTS

Guayaba/Guava

Información Nutricional/Nutrition Facts		
Tamaño de la porcion 1 vaso/Serving size 1 cup (50 g)		
Porciones por envase/Servings Per Container 20 aprox/approx		
Cantidad por porción/Amount Per Serving		
Calorías/Calories 30		Calorías de grasa/Fat Calories 0
		%Valor Diario* % Daily Value*
Grasa Total/Total Fat 0 g		0%
Grasa Saturada/Saturated Fat 0 g		0%
Grasa Trans/Trans Fat 0 g		
Colesterol/Cholesterol 0 mg		0%
Sodio/Sodium 0 mg		0%
Potasio/Potassium 210 mg		2%
Carbohidrato Total/Total Carbohydrate 7 g		2%
Fibra dietaria/Dietary Fiber 3 g		3%
Azúcares/Sugars 4 g		
Proteínas/Protein 1 g		
Vitamina A/ Vitamin A 6%		Vitamina C /Vitamin C 190%
Calcio/Calcium 0%		Hierro/Iron 0%
*Los porcentajes de Valores Diarios están basados en una dieta de 2,000 calorías. Sus valores diarios pueden ser mayores o menores dependiendo de sus necesidades calóricas		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs		
Calorías/Calories		2000 2500
Grasa total/Total Fat		Menos de/Less than 65 g 80 g
Grasa saturada/Saturated Fat		Menos de/Less than 20 g 25 g
Colesterol/Cholesterol		Menos de/Less than 300 mg 300 mg
Sodio/Sodium		Menos de/Less than 2400 mg 2400 mg
Carb. Total/Total Carb.		300 mg 375 g
Fibra dietaria/Dietary Fiber		25 g 30 g
Calorías por gramo/Calories per gram		
Grasa/Fat 9		Carbohidratos/Carbohydrate 4
		Proteína/Protein 4

MICROBIOLOGICAL CHARACTERISTICS

Mesophilic aerobic count UFC/g or ml :<3000
Total Coliform Count UFC/g or ml: <10
Fecal coliforms count UFC/g or ml: <10
Clostridium spore count reducing sulfite UFC/g or ml: <10
Yeast and Mold Count UFC/g or ml: <200.

DECLARATION OF ALLERGENS

This pulp may contain sulphite traces, coming from the agricultural work to produce the fruit.

PACKAGING AND COMMERCIAL PRESENTATION

Polythene bag 1000g

SHELF LIFE

the shelf life is up to 18 months at -18°C, without interruptions on the cold chain.

IDENTIFICACIÓN: LOT – TRACEABILITY

The lot is identified with its expiration date as follows: day (numbers), month (letters), year (numbers). On the bags with no valve, such identification is made using an indelible inkjet printer label. On the bags with a valve, such identification is made using a sticker. The fruit used in the pulp must also be identified. The lot is a code assigned by Alimentos SAS to guarantee its

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traceability.

USE

This pulp can be used to prepare sauces, ice creams, desserts, etc., in accordance with the established formulations. To prepare juice, the recommendation is to use a *dilution of one part pulp with 3 parts of water or milk plus sugar, to the taste of the consumer.

* PREPARATION SUGGESTED

HANDLING AND TRANSPORTATION

The product is transported and stored at freezing conditions (-18°C), once defreeze, consume the product as soon as possible.

Suitable vehicles to carry food are used to transport the product. Resolution No. 002505 of 2004 "For which the conditions to be met by vehicles to transport meat, fish or easily corruptible food are regulated".

Avoid storing with other product that can alter its organoleptic characteristics or can cause cross-contamination.

Avoid hitting or manhandle the packing, because is the one who protects and maintains the quality of the product.

Product is to be kept away from direct exposure to sunlight

HEALTHY NOTE

Low-fat diets rich in fruits and vegetables (foods that are low-fat and may contain dietary fiber, vitamin A or vitamin C) may reduce the risk of some types of cancer, a disease associated with many factors.

APPLICABLE COLOMBIAN REGULATIONS

Decree 3075 of 1997 / Resolution 2674 of 2013/ Resolution 7992 of 1991 / Resolution 3929 of 2013 / Resolution 5109 of 2005/ Resolution 333 of 2011/Resolution 2505 of 2004.

ELABORATED BY	REVIEWED BY	APPROVED BY
Head of Research and Development	Head of Quality Control	Manager
		Approval Date
		January 2014