



MDA AGROCOT PVT. LTD. **TAKSH COLD CHAIN**

A- 501, PRATHMESH HARMONY,
OPP. ORLEM CHURCH,
MALAD WEST, MUMBAI
400 064 (M.S.) India
TEL: +91-721-2561211
FAX: +91-721-2560211
E-mail: tcc@mdaagrocot.com
takshcoldchain@gmail.com

Frozen White Guava Puree

White Guava Puree is extracted from Mature and Naturally ripened White Guava Fruits. Production is carried out under stringent hygienic conditions and several online Quality tests are carried out throughout the process.

Organoleptic Parameters:

Color	White/Cream
Flavor	Typical of natural ripe White Guava
Taste	Characteristics of ripe White Guava
Appearance	Homogenous Puree, Free of any foreign matter

Physical Parameters:

Corrected Brix @ 20 Deg Cel	Min 9.0
Acidity	0.45% - 0.55%
PH	< 4.0
Consistency	6-10 cm/ 30 Sec (Bostwick)
Black Specks	NIL
Brown Specks	10 no per 10 Gms

Microbiological Parameters

Total Plate Count	<5000 CFU per gm
Yeast/Moulds	<300 CFU per gm
Salmonella	NIL
Pathogenic bacteria	NIL
Coli forms	<50 CFU per gm
E-coli	NIL

Packing: 1kg or 5kg bricks packed in Cartons/Bags. Or as per requirement

Storage: To be stored below -18C

Shelf Life: 24 months from Date of Production when stored below -18C

Loading: 2300 Cartons of 10kg each per 40' FCL

No GMO

Contamination: pesticides, fungicides, metals, Mycotoxines, radioactivity, according to USA/Europe Standards.

JAS-ANZ



GOVT. RECOGNISED EXPORT HOUSE
CIN: U15122MH2011PTC225134

