

Spec # GVE-150 Alt Spec # BQS0000132 Revision Date 13-Jan-20 Supercedes 03-Jan-19

# **GUAVA ESSENCE (150 FOLD)**

## **Product Specification**

Guava Essence is a pure fruit essence recovered from guava juice prior to concentration. This product is processed, packaged and shipped in accordance with Current Good Manufacturing Practices and in compliance with the United States Food, Drug and Cosmetic Act of 1938 as amended.

| ANALYTICAL                 | METHOD                               | RANGE                 |
|----------------------------|--------------------------------------|-----------------------|
| °Brix                      | AOAC 932.13                          | 0.0 – 2.0             |
| Weight Per Gallon          |                                      | 8.34 lbs (3.87 kgs)   |
| Alcohol                    | Conversion based on specific gravity | <6.9%                 |
| Color and Appearance       | Visual                               | Water White           |
| Turbidity                  | Turbidimeter                         | <50                   |
| Aroma                      | Use of Reference Standard            | Typical, No off notes |
| Aerobic Plate Count        | AOAC Method 990.12                   | <1,000 cfu/gram       |
| Yeast                      | AOAC Method 997.02                   | <500 cfu/gram         |
| Mold                       | AOAC Method 997.02                   | <50 cfu/gram          |
| Ingredients: Guava Essence |                                      |                       |

Kosher Certificate: Orthodox Union

Packaging:

5 gallon fill pails with tamper evident lid, 50 gallon fill closed top poly drums with tamper evident caps.

0

### Labeling / Coding:

Each container is marked with the product description, storage instructions, lot number, net weight and gross weight. Other customer specific information may be added upon request.

### Shelf Life:

36 months from date of manufacture if stored and handled properly.

### Storage:

It is recommended that this product be stored between 32° F and 45° F in order to preserve the color & flavor.