

Technical Data Sheet – Guava (Goiaba) Pulp

Product Description

Frozen guava (*Psidium guajava*) pulp obtained from selected ripe fruits. 100% natural, no added sugar, preservatives, or colorants.

Physical-Chemical Parameters

Parameter	Typical Value
pH	3.5 – 4.2
Brix (°Bx)	9 – 12
Acidity (% citric acid)	0.3 – 0.8
Moisture	> 85%
Color	Pink to red
Flavor	Characteristic, sweet, aromatic

Microbiological Standards

Test	Limit
Total Coliforms	< 10 CFU/g
Salmonella sp.	Absence / 25g
Yeasts & Molds	< 100 CFU/g
Mesophilic Bacteria	< 10 ³ CFU/g

Packaging & Storage

- Packaging: Food-grade polyethylene bags inside 200 kg drums (other formats available upon request).
- Storage: Keep at -18 °C or below. Do not refreeze after thawing.
- Shelf Life: 24 months under recommended storage.

Applications

Juices, nectars, jams, ice creams, bakery fillings, dairy products.

Technical Responsible:

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