

## Technical Data Sheet – Soursop (Graviola) Pulp

### Product Description

Frozen soursop (*Annona muricata* L.) 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)              | 12 – 14                      |
| Acidity (% citric acid) | 0.4 – 0.6                    |
| Moisture                | > 85%                        |
| Color                   | White to light cream         |
| Flavor                  | Characteristic, sweet-acidic |

### Microbiological Standards

| Test                | Limit                   |
|---------------------|-------------------------|
| Total Coliforms     | < 10 CFU/g              |
| Salmonella sp.      | Absence / 25g           |
| Yeasts & Molds      | < 100 CFU/g             |
| Mesophilic Bacteria | < 10 <sup>3</sup> 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, smoothies, ice creams, dairy products, jams, functional foods.

#### Technical Responsible:

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