

## Specifications

### Guanabana Pulp 1 Strength

<b>Product Code</b>	GBP001001	
<b>Ingredient Statement</b>	Guanabana aka Soursop pulp (puree)	
<b>Flavor</b>	Full flavored and typical of fine quality guanabana (soursop) fruit. Free from scorched, fermented, caramelized or other undesirable flavor.	
<b>Appearance</b>	Creamy white	
<b>Brix (Direct @ 20 deg. C)</b>	14.00 +/- 2.00	
<b>Brix (Corrected)</b>	12.10 - 16.40	
<b>Acidity (% w/w)</b>	1.25 +/- 0.75 as Citric	
<b>pH</b>	3 - 4	
<b>Specific Gravity</b>	1.04879 - 1.06715	
<b>Pulp</b>	30 - 80	
<b>Concentration at Single Strength</b>	≥ 14.00 Brix	
<b>Reconstitution</b>	This is a single strength item and requires no reconstitution	
<b>Weight Per Gallon</b>	8.804 lbs. per gallon	
<b>Packaging</b>	Bag-In-Box	
<b>Optimal Storage Conditions</b>	33 to 40 Degrees Fahrenheit	
<b>Recommended Shelf Life (Days)</b>	<u>Storage Temperature</u>	<u>Retest After</u>
	Frozen (0 degrees F):	Not Recommended
	Refrigerated (38 degrees F):	730
	Ambient (70 degrees F):	Not Recommended
	Comments:	Freezing may cause expansion and may break the aseptic seal. ONCE OPENED, STORE FROZEN !
	<i>* Shelf life is measured from ship date</i>	
<b>Microbiological</b>	Yeast	< 100
	Mold	< 100
	Total Plate Count	< 1000
<b>Allergens</b>	None	



## Specifications

**Specification Approved By**

**sfgabel**

**Document Date**

**1/9/17 2:10:18 PM**

**Changes Made**

**01/09/17: Lowered pulp min, updated packaging, storage and shelf life**