



Specifications

Guanabana Puree Single Strength in Cases

Product Code	GBPN01N-0001-CS44
Old Product Code	GBP001001
Ingredient Statement	Guanabana aka Soursop pulp (puree)
Flavor	Full flavored and typical of fine quality guanabana (soursop) fruit. Free from scorched, fermented, caramelized or other undesirable flavor.
Appearance	Creamy white
Shelf Life Refrigerated	730 days
Comments	Freezing may cause expansion and may break the aseptic seal.
Reconstitution	1 part Guanabana Puree Single Strength plus 0 parts water
Acidity	1.25 +/- 0.75 as Citric
Acid Corrected Brix	14.25 +/- 2.15
pH (potentiometric)	3.00 - 4.00
Yeast (cfu/mL)	< 100
Mold (cfu/mL)	< 100
Total Plate Count (cfu/mL)	< 1000
Specific Gravity	1.04879 - 1.06715
Weight Per Gallon	8.82 lb. per gallon
Pulp	30 - 80
Conc at Single Strength	14 Brix

Brix Corrected 14.25 +/- 2.15

Aseptic Yes

Direct at 20° C 14.00 +/- 2.00