



IQG FOODS
You are What You Eat

Guava Purée 7-9%

1. Description

Product	Guava puree, aseptically packed, and 100% natural.
Processing.	Heat Treatment, filter finishing, and sterilization
Standards No.	Egyptian Quality Standards No. 7650/2013
Ingredients	Natural Guavas without any additives or preservatives.
Guavas Specs.	Fresh, precisely selected, mature creamy white.

2. Sensory Characteristics

Taste	The flavor and pleasant taste of processed Guava
Odor & Flavor	Free of any foreign flavors, including tin, mould from offensive flavors and scents
Texture	Homogenous and even in texture
Color	Creamy White

3. Chemical & Physical Characteristics

Brix %	7-9%
Bostwick	6 - 12 cm / 30 seconds
PH	≤ 4.5
Acidity	0,30 - 0,50
B/A Ratio	8 - 18
Heavy metals	In conformity with EU legislations
Pesticides	In conformity with EU legislations

- The raw material used for the manufacture of this product fulfills current EU norms and laws concerning MRL's of pesticide contaminants. To ensure that our product complies with the mentioned values, the raw material and finished product are analyzed by an accredited external laboratory

*Average Value (Measured at 20° C)

4. Microbiological Data

Total Plate Count (cfu/g)	<10
Coliforms (cfu/g)	Not Detected
E. Coli (cfu/g)	Not Detected
Mould and Yeast (cfu/g)	<10
Anaerobic Bacteria (cfu/g)	<10
Salmonella (cfu/25g)	Not Detected

5. Food Tolerances

Vegetarian	(√)
Vegan	(√)
Diabetics	(√)
Coeliac	(√)
Lactose Intolerant	(√)

6. Radiation & GMO

Radiation	The product is not treated with ionizing radiation
Non-GMO	It is not a genetically modified product and does not derive from any genetically modified organism. It does not contain ingredients that are modified or derived from genetically modified organisms.

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Edition No.	1
Effective Date	2023

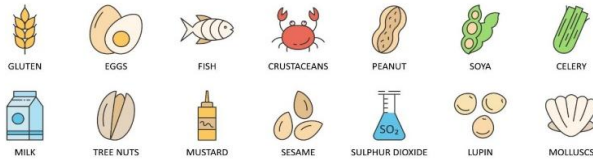
Product Code	QFGUP-0709
Email	info@iqgfoods.com

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7. Allergens

Our product does not contain any allergen mentioned on the current European Parliament's Regulation (EU) 1169/2011.

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8. Storage Condition

The product can be kept at ambient temperature of 25°, dry from heat and sunshine to prevent any discernible changes in quality.

Refrigeration is necessary after opening.

9. Shelf Life

18 months is the maximum shelf life when stored in the proper conditions.

10. Packaging Material

Aseptic Bag	Aseptically filled metalized foil film bags holding around (220 liters - 200kg±1) of the substance are used (Scholle). The bags are scrutinized for any form of damage, including blown bags. After that, the product is placed in polyethylene bags.
Drums	The product is tightly sealed and placed in food-grade painted steel drums. Before loading, all of the drums are cleaned, four drums on each pallet are secured using synthetic tape
Pallet	The pallets are clean, undamaged, and in good condition. For non-EU producers, it is possible to submit a fumigation certificate stating that the wooden pallets are entirely made of poplar wood.
Shrink wrap	To further protect the drums from contamination and displacement, a shrink wrap foil that is roughly 50 cm long is also wrapped around them.

11. Labelling





Each drum has a label with the following information:

Company Name & Address	
Product Name & Code	
Production Date	
Shelf life	
Gross weight	
Net Weight	
Brix	
pH	
Acidity	
Drum No.	
Batch No.	
E.S No	
Storage	
Instruction for Use	
Notes	

12. Packaging Dimensions

Pallet Dimensions	110*110 cm
Drum Dimensions	587*955 mm
Number of drum on pallet	4 drums
Weight of drum	213kg±1
Net weight	200kg±1

13. Shipping

	20'	40'
	80	128
	20	32
	16	25.6

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