



## Guava

Guava belongs to the *Mystaceae* family, which is composed of more than 70 genres and 2.800 species, cultivated in tropical and subtropical regions of the planet, found mainly in the Americas and Australia.

The guava tree originated in the tropical regions of America where it appears from Mexico to the South of Brazil.

\*Guava is strictly neutral (pH) and sweet. It helps to recover physically debilitated people. It is also used in the treatment of diarrheas.

Source: *Cultura da Goiabeira* - Fernando Mendes Pereira

### PASTEURIZED GUAVA PULP

TECHNICAL ESPECIFICATIONS		
Parameters	Minimum Value	Maximum Value
Dissolvable Solids (Brix 20°)	7,80	10,00
Acidity (Citric Acid)	0,400	0,650
Brix/Acidity Ratio	12,00	25,00
% Guava Pulp	70,00	98,00
pH	3,60	4,10
Density g/cm <sup>3</sup>	1,02	1,05
Bostwick	6,0	12

### CONCENTRED ASEPITC GUAVA PULP

TECHNICAL ESPECIFICATIONS		
Parameters	Minimum Value	Maximum Value
Dissolvable Solids (Brix 20°)	14,00	16,00
Acidity (Citric Acid)	0,700	1,20
Brix/Acidity Ratio	11,00	26,00
% Guava Pulp	70,00	98,00
pH	3,60	4,30
Density g/cm <sup>3</sup>	1,02	1,05
Bostwick	4,0	10

## ASEPITC PULP GUAVA PULP

TECHNICAL ESPECIFICATIONS		
Parameters	Minimum Value	Maximum Value
Dissolvable Solids (Brix 20°)	7,80	10,00
Acidity (Citric Acid)	0,400	0,650
Brix/Acidity Ratio	12,00	25,00
% Guava Pulp	70,00	98,00
pH	3,60	4,10
Density g/cm3	1,02	1,05
Bostwick	6,0	12

NUTRITIONAL CHART		
Portion 100g		
Quantity by portion:		*VD%
Calories	55 Kcal	2%
Carbohydrate	13,9g	4%
Protein	0,7g	1,6%
Total Fat	0,3g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Dietary Fibber	4,2 g	14%
Calcium	17,6mg	4%
Iron	0,6mg	4%
Sodium	25,2mg	1%

% Daily Values based on a 2000 calories diet.

