

COCREATE GLOBAL TECHNOLOGIES PRIVATE LIMITED**U21009KA2023PTC179006****Registered address:** FFK Towers, #445, 2nd Floor, 17th Cross Road, Sector 4,
HSR Layout, Bangalore, Bangalore South, Karnataka - 560102, India.**Email:** info@scimplify.com**Website:** www.scimplify.com**CERTIFICATE OF ANALYSIS**

Material/Product Name	ASEPTIC WHITE GUAVA PULP		
Batch Number	SCI05031D	Quantity	23220 Kg
Mfg. Date	Mar-2025	Expiry date	Sep-2026

Sr. No.	Test Parameters	Specifications	Results
1	Brix at 20°C (Refractometric)	8.50 Min	9.00 - 9.95
2	pH as natural	4.20 Max	3.85 - 4.10
3	Acidity as % Anhydrous CA	0.40 - 0.70	0.45 - 0.58
4	Bostwick Consistency cm/ 30 sec	15 Max	8.0 - 10.5
5	Specs Count / 10 g (Brown)	< 10	1 - 4
6	Specs Count / 10 g (Black)	Nil	Nil
7	Color	Creamy White	Creamy White
8	Flavor	Characteristics of Typical Ripe White Guava	Characteristics of Typical Ripe White Guava
9	Taste	Characteristics of Typical Ripe Pink Guava, Free from Any Fermentation or Any Other Off Taste.	Characteristics of Typical Ripe Pink Guava, Free from Any Fermentation or Any Other Off Taste.
10	Appearance	Homogenous, No Foreign Matter	Homogenous, No Foreign Matter

B) MICROBIOLOGICAL EVALUATION:

Sr. No.	Test Parameters	Specifications	Results
1	Total Plate Count cfu/ml	NMT 10	<10
2	Yeast & Mold Count cfu/ml	NMT 10	<10
3	Coliform Count cfu/ml	Absent	Absent
4	E. Coli cfu/ml	Absent	Absent
5	TAB cfu/ml	Absent	Absent
6	Heat Resistant Molds cfu/ml	Absent	Absent
7	Salmonella per 25ml	Absent	Absent
8	Listeria Monocytogenes per 25ml	Absent	Absent

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Name	Praveen Kumar J	Karthik V Suvarna	Prashant Mishra
Date	29/03/2025	29/03/2025	29/03/2025
Sign			



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Material/Product Name	ASEPTIC PINK GUAVA PULP		
Batch Number	SCI22031J	Quantity	2580 Kg
Mfg. Date	Mar-2025	Expiry Date	Sep-2026

Sr. No.	Test Parameters	Specifications	Results
1	Brix at 20°C (Refractometric)	Min 8.50	9.22 - 9.95
2	pH as natural	4.20 Max	3.90 - 4.10
3	Acidity as % Anhydrous CA	0.40 - 0.60%	0.45 - 0.58
4	Bostwick Consistency cm / 30 secs	Max 15	7.0 - 9.0
5	Specs Count / 10 g (Brown)	< 10	1 - 9
6	Specs Count / 10 g (Black)	NILL	NILL
7	Colour	DEEP PINK	DEEP PINKISH
8	Flavor	Characteristics of Typical Ripe Pink Guava	Characteristics of Typical Ripe Pink Guava
9	Taste	Characteristics of Typical Ripe Pink Guava, Free from Any Fermentation or Any Other Off Taste.	Characteristics of Typical Ripe Pink Guava, Free from Any Fermentation or Any Other Off Taste.
10	Appearance	Homogenous, No Foreign Matter	Homogenous, No Foreign Matter

B) MICROBIOLOGICAL EVALUATION:

Sr. No.	Test Parameters	Specifications	Results
1	Total Plate Count cfu/ml	NMT 10	NILL
2	Yeast & Mold Count cfu/ml	NMT 10	NILL
3	Coliform Count cfu/ml	Absent	Absent
4	E. Coli cfu/ml	Absent	Absent
5	TAB cfu/ml	Absent	Absent
6	Heat Resistant Molds cfu/ml	Absent	Absent
7	Salmonella per 25ml	Absent	Absent
8	Listeria Monocytogenes per 25ml	Absent	Absent

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Name	Praveen Kumar J	Karthik V Suvarna	Prashant Mishra
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