

Technical Sheet



Soursop

or Guanábana

(*Annona muricata* L.)

This fruit is native from the tropics of America.

The plant is a tree which reaches 5 to 6 meters high. The fruit, of a green color and cover with small curved-fleshy thorns, weighs 1.5 kg average.

The pulp is white, has a fleshy texture and encloses uniformly distributed seeds.

Soursop has a sweet-sour taste and its intense aroma awakes a very pleasant sensation.

It is harvested in the tropical Amazonian area of Peru.

SELVA INDUSTRIAL S.A. Has development its own special production line procedures in order to avoid and prevent that toxins from skin or seeds enter in the final product.

The pulp can be used in the elaboration of nectars, drinks, cocktails, marmalades, jams, yoghurts, ice cream, sherbets, candies, creams, pastry, chocolates, dietetic foods...etc.

Best harvest and processing time: All the year, depending of the area of production.

Technical Information	Soursop Pulp Nutricional Composition	Amount per 100 g	Unit
	Calories	55	
	Water	Aprox.83	g
	Proteins	0.9	g
	Fat	0.9	g
	Carbohydrates	14.3	g
	Fiber	0.79	g
	Ashes	0.9	g
	Calcium	38	mg
	Phosphorus	43	mg
	Iron	0.7	mg
	Riboflavin (Vitamin B2)	0.14	mg
	Niacine (Vitamin B5)	1.7	mg
Ascorbic Acid (Vitamin C)	10	mg	

Specifications

Soursop

or Guanábana

(*Annona muricata* L.)



SOURSOP PULP AND CONCENTRATE SPECIFICATIONS

DESCRIPTION

Our product is 100% pure and natural, resulting only from fresh, ripe and selected fruits of *Annona Muricata*, by a mechanic process of extraction, refined and flash pasteurized, eventually concentrated, cooled and frozen, or aseptic filled.

Not artificial colors, flavors or chemical preservatives have been added.

PHYSICAL / CHEMICAL CHARACTERISTICS

BRIX

Frozen Pulp

14 +/- 1°

ACIDITY (% W/W citric acid)

0.9 +/- 0.2%

pH

3.7 +/- 0.3

REMAINING AGRICULTURAL CHEMICAL

Negative

MICROBIOLOGIC CHARACTERISTICS

TOTAL GERMS

< 1000 ufc/g

MOULDS

< 50 ufc/g

YEAST

< 100 ufc/g

COLIFORMS

Negative

ORGANOLEPTIC CHARACTERISTICS

COLOR

White, characteristic to the variety

FLAVOR

Good, characteristic to the variety

ODOR

Good, characteristic to the variety

PACKAGING CHARACTERISTICS

Steel drums with 200 net Kg,
inside double polyliners
Plastic pails with 20
net Kg, inside polyliners

STORAGE AND SHELF LIFE CHARACTERISTICS

- 18° C

18 months