



GUAVA CANDY CATALOG



PRODUCTION PROCESS

The raw material used in the preparation of guava candy enters the reception area where it is washed, disinfected and classified to later separate the pulp from the seed using a fruit pulping machine.

Reception of raw material



Washing and disinfection



Pulping



PRODUCTION PROCESS

The fruit pulp is added with the other ingredients until a homogeneous and consistent mixture is obtained, using a system of pots and pans with mechanical mixers, which is fed by a boiler that uses mineral coal as fuel.

The molding of the guava candy allows obtaining layers of red and white guava paste, as well as caramel.

Cooking



Molding



PRODUCTION PROCESS

Once the cooking process is finished, the product obtained is deposited in wooden troughs covered with plastic paper where it is left to the environment and then transported to the cutting and packaging area.

Packing from 5g to 50.000g

Useful life: Six (6) months keeping storage specifications.

Cutting



Packing





Packing

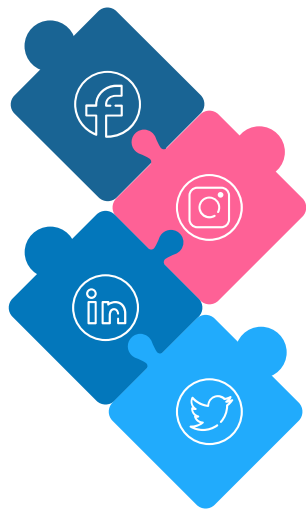
PACKAGING PRODUCT

The primary container fully complies with the technical specifications established in Resolution 683 of 2012 and the other regulations that modify or replace it. The container is in accordance with the physicochemical composition and nature of the product, which determines the characteristics of resistance, permeability to oxygen and moisture. The container maintains the aseptic, microbiological, sensory and physicochemical characteristics of the product.

The material and characteristics of secondary and tertiary packaging will depend on the needs of the client and/or negotiation.

CONTAINER	MATERIAL	SIZE	No. OF INKS
Primary container	Bio-oriented polypropylene	20 µm	1
Secondary container	Cardboard	--	4
Tertiary container	Corrugated cardboard	Crack type C720	1

CONTACT



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