
	DATA SHEET		Code: 2020010110
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	MARACUYÁ / PASSION FRUIT		Date: 1/6/2020
			Pages: 2
Company	C.I. AMUG TRADING S.A.S.	Address	Calle 90 # 12 -45

1. PRODUCT IDENTIFICATION

NAME	MARACUYÁ / PASSION FRUIT
SCIENTIFIC NAME	PASSIFLORA EDULIS
TARIFF CODE	08.11.90.94.00

2. DISTINCTIVE IMAGE AND DESCRIPTION

	<p>Maracuyá or yellow passion fruit is a fruit with an authentic acid flavor; It has many varied uses, including juices, concentrates, sauces, drinks, jams, jellies.</p>
*Photo is for reference only	

3. UNITY OF MEASURE

Unity of Measure	Kilogram (Kg)
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4. BASIC DATA FOR GROWER

REGION	ANDES
DEPARTMENT	HUILA / ANTIOQUIA / VALLE DEL CAUCA / META / BOYACÁ
COUNTRY	COLOMBIA

5. GENERAL COMPLIANCE REQUIREMENTS

- 1- Whole Passion fruit
- 2-Healthy Passion fruit, fruits affected by rot or deterioration that make them unfit for consumption are excluded
- 3-Passion fruit clean and practically free of any visible foreign matter
- 4-Passion fruit free from damage caused by pests
- 5-Passion fruit free of any foreign smell and/or flavors

6. TECHNICAL SPECIFICATIONS

6.1. ORGANOLEPTIC CHARACTERISTICS
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COLOR	Intense Yellow	FLAVOR	Acid
ODOR	Characteristic	TEXTURE	Smooth, Firm and Shiny
FORM	Ovoid		
SIZE		WEIGHT	
Diameter between 6 and 8cm;		weight approx. 70 to 140 grams	

6.2. PHYSICOCHEMICAL CHARACTERISTICS

Free of foreign matter

7. ESTIMATED LIFE

Fresh consumption. Fresh maracuyá can last between 8 to 10 days approximately, depending on the treatment that is given before packing it, from that time the fruit begins to rot because its ripening process ends at the moment it is harvest.

8. SEASONALITY											
ENE	FEB	MAR	ABR	MAY	JUN	JUL	AGO	SEPT	OCT	NOV	DIC
The harvest is done manually in baskets; The cut is made with disinfected scissors; and then preselect by quality; Availability all year round under planned production.											
9. PACKAGING AND PRESENTATION											
BOXES				Double wall corrugated cardboard box							
UNITS				16 - 18							
WEIGHT				Cardboard box of 2,0 Kg							
9.1. ACCORDING TO MODE OF TRANSPORTATION											
N° BOXES/PALLET				75							
9.2. LABEL INFORMATION											
Identification, Name and Address of Exporter, Packer, Farm. Identification code. Name of the Product and Variety. Country of origin. Commercial Identification. Caliber. Net Content. Commercial brand. Language											
10. STORAGE AND TRANSPORTATION											
BY AIR				Keep in a cool and dry place At 5-10°C a storage potential of 3-4 weeks is obtained. Optimum relative humidity > RH: 80-90%							



Andes
Roots