
	<b>DATA SHEET</b>		Code: 2020010107
			Version: 1
	<b>AVOCADO</b>		Date: 1/6/2020
			Pages: 2
Company	C.I. AMUG TRADING S.A.S.	Address	Calle 90 # 12 -45
<b>1. PRODUCT IDENTIFICATION</b>			
NAME	AVOCADO		
SCIENTIFIC NAME	PERSEA AMERICANA		
VARIETY	HASS		
TARIFF CODE	08.04.40.00.00		
<b>2. DISTINCTIVE IMAGE AND DESCRIPTION</b>			
 *Photo is for reference only		The Hass avocado is a special avocado variety for export. The fruit is a single-seeded, oval berry. It is considered a highly energetic and nutritious food. It can be peeled easily and has an excellent flavor. The skin of this type of avocado is rough but flexible and darkens when ripe.	
<b>3. UNITY OF MEASURE</b>			
Unity of Measure	Kilogram (Kg)		
<b>4. BASIC DATA FOR GROWER</b>			
REGION	ANDES		
DEPARTMENT	CUNDINAMARCA / BOYACA / ANTIOQUIA / VALLE		
COUNTRY	COLOMBIA		
<b>5. GENERAL COMPLIANCE REQUIREMENTS</b>			
1- Whole Avocados 2-Healthy Avocados, fruits affected by rot or deterioration that make them unfit for consumption are excluded 3- Avocados clean and practically free of any visible foreign matter 4-Avocados practically free from damage caused by pests 5-Avocados that have been penetrated by insects, sunburns and/or that show the presence of fungi are discarded 6- Avocados without peduncle are discarded 7- During the packing of the fruit, the following will not be tolerated: fruits with a peduncle missing, rodent bites, fungus, anthracnose, with treatment residues, with the presence of pests, frost damage, sooty mold, with soil, with bird droppings, with signs of maturation.			
<b>6. TECHNICAL SPECIFICATIONS</b>			
<b>6.1. ORGANOLEPTIC CHARACTERISTICS</b>			
<b>COLOR</b>	Green fruits, firm to the touch, without any type of mechanical damage and with their respective peduncle	<b>FLAVOR</b>	
<b>ODOR</b>	Characteristic	<b>TEXTURE</b>	
<b>FORM</b>	Ovoid		

<b>WEIGHT</b>											
It has a weight between 150 gr and 360 gr											
<b>6.2. PHYSICOCHEMICAL CHARACTERISTICS</b>											
Free of foreign matter											
<b>6.3. CALIBRE AND QUALITY STANDARDS</b>											
<b>7. MATURITY AND OTHERS</b>											
Dry matter: 23% - 29% Multi-method analysis 379 pesticides											
<b>8. ESTIMATED LIFE</b>											
Fresh consumption. Fresh avocado can last between 15 to 20 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.											
<b>9. SEASONALITY</b>											
ENE	FEB	MAR	ABR	MAY	JUN	JUL	AGO	SEPT	OCT	NOV	DIC
■	■	■	■	■	■	■	■	■	■	■	■
The harvest is done manually in baskets or baskets; The cut is made with disinfected scissors, leaving the peduncle from 1 to 2 cm; and then preselect by size; Availability all year round under planned production. With production peaks at the beginning and end of the year											
<b>10. PACKAGING AND PRESENTATION</b>											
BOXES						Double wall corrugated cardboard box					
UNITS						Depends on caliber or ratio of calibers selected - Caliber number must be combined for full container shipment					
WEIGHT						Cardboard box of 4.5 Kg or 6 Kg or plastic box of 10 Kg					
<b>10.1. ACCORDING TO MODE OF TRANSPORTATION</b>											
Nº PLASTIC BOXES/PALLET						120					
Nº CARDBOARD BOXES/PALLET						80					
<b>10.2. LABEL INFORMATION</b>											
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											
<b>11. STORAGE AND TRANSPORTATION</b>											
BY SEA OR AIR						3°C - 7°C Keep in a cool and dry place					
<b>11.1. CONTROLLED ATMOSPHERE</b>											
AC benefits include delayed senescence and reduced respiration rate											
Post-harvest life is approx. 2 - 3 weeks in normal conditions and 4 - 6 weeks in AC - Depending on the crop and degree of maturation.											