
	DATA SHEET		Code: 2020010108
			Version: 1
	GULUPA / PURPLE 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	GULUPA / PURPLE PASSION FRUIT		
SCIENTIFIC NAME	PASSIFLORA EDULIS SIMS		
TARIFF CODE	08.10.90.10.30		
2. DISTINCTIVE IMAGE AND DESCRIPTION			
 <p>*Photo is for reference only</p>		The Gulupa is deep purple	
3. UNITY OF MEASURE			
Unity of Measure	Kilogram (Kg)		
4. BASIC DATA FOR GROWER			
REGION	ANDES		
DEPARTMENT	HUILA / ANTIOQUIA / VALLE DEL CAUCA / META / BOYACÁ		
COUNTRY	COLOMBIA		
5. GENERAL COMPLIANCE REQUIREMENTS			
1- Whole Gulupas 2-Healthy Gulupas, fruits affected by rot or deterioration that make them unfit for consumption are excluded 3-Gulupas clean and practically free of any visible foreign matter 4-Gulupas exempt from damage caused by pests 5-Gulupas free from any strange odor and/or flavors			
6. TECHNICAL SPECIFICATIONS			
6.1. ORGANOLEPTIC CHARACTERISTICS			
COLOR	Color from green to purple (depending on the degree of maturity).	FLAVOR	Acid
ODOR	Characteristic	TEXTURE	Smooth, Firm and Shiny
FORM	Ovoid		
SIZE		WEIGHT	
Diameter between 5 and 5.5 cm;		Weight approx. 40 to 65 grams	
6.2. PHYSICOCHEMICAL CHARACTERISTICS			
Free of foreign matter; The gulupa fruit has a humidity percentage of 90%, with high levels of vitamin A and ascorbic acid, as well as antioxidant compounds.			
7. ESTIMATED LIFE			

Fresh consumption. Fresh gulupa 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; 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	24 - 26
WEIGHT	Cardboard box of 2,0 Kg

9.1. ACCORDING TO MODE OF TRANSPORTATION

Nº BOXES/PALLET	75
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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%
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Andes Roots