

	DATA SHEET		Code: 2020010101
	PINEAPPLE		Version: 1
			Date: 1/6/2020
		Pages: 3	
Company	C.I. AMUG TRADING S.A.S.	Address	Calle 90 # 12 -45
1. PRODUCT IDENTIFICATION			
NAME	PINEAPPLE		
SCIENTIFIC NAME	ANANUS COMOSOS		
VARIETY	GOLD/ GOLDEN / MD2 / ORO MIEL		
BRIX GRADES	13 - 15		
TARIFF CODE	08.04.30.00.00		
2. DISTINCTIVE IMAGE AND DESCRIPTION			
 <p>*Photo is for reference only</p>		<p>The MD2 pineapple is recognized for its great aroma and exquisite flavor, it contains vitamin C and B vitamins, it is rich in sugars and fiber. Its water content is high. One of its characteristics is the golden color of its outer rind, its tropical and exotic flavor and its low level of acidity, symmetrical and uniform shape. It is a product of excellent quality, with a firm, fresh and bright presentation. A clean product without residues of any type of application or dirt. The crown should look fresh, compact and its length should not be greater than the length of the fruit. Cylindrical and elongated.</p>	
3. UNITY OF MEASURE			
Unity of Measure	Kilogram (Kg)		
4. BASIC DATA FOR GROWER			
REGION	ANDES		
DEPARTMENT	META		
COUNTRY	COLOMBIA		
5. GENERAL COMPLIANCE REQUIREMENTS			
<p>1- Whole Pineapples 2-Healthy Pineapples, fruits affected by rot or deterioration that make them unfit for consumption are excluded 3-Pineapples clean and practically free of any visible foreign matter 4-Pineapple practically free of damage caused by pests</p>			
6. TECHNICAL SPECIFICATIONS			
6.1. ORGANOLEPTIC CHARACTERISTICS			
COLOR	The bright yellow pulp is surrounded by bracts that form the skin of the fruit; at the upper end the bracts transform into a conspicuous crown of green leaves	FLAVOR	the pulp is very aromatic and sweet flavor
ODOR	Sweet smell	TEXTURE	Pineapples do not have basal shoots or crown shoots
FORM	They are oval and thick infructescences		

SIZE		WEIGHT									
The size of the pineapple varies depending on its caliber.		Approximate weight varies between those two ranges									
6.2. PHYSICOCHEMICAL CHARACTERISTICS											
Free of foreign matter; Have a fresh appearance, including crowns, which must be exempt of dead or dry leaves; Pineapple free of any foreign smell and/or flavors											
6.3. CALIBRE AND QUALITY STANDARDS											
CALIBER 6		1,7kg and above									
CALIBER 7		1,5kg - 1,69kg									
CALIBER 8		1,35kg-1,49kg									
CALIBER 9		1,1kg - 1,34kg									
CALIBER 10		700g - 1,1kg									
7. MATURITY											
The minimum content of total soluble solids in the pulp of the fruit must be at least 13°Brix. Their development is in a physiological state that ensures a complete maturation process. The development and condition of the Pia is such that: It allows its transport; Arrives in satisfactory condition at its destination											
8. ESTIMATED LIFE											
Fresh consumption. Fresh pineapple 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 separated from the plant.											
9. 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 preselection by size and color; Availability throughout the year - With production peaks at the beginning, middle and end of the year.											
10. PACKAGING AND PRESENTATION											
BOXES						Double wall corrugated cardboard box					
UNITS						Depends on the caliber or the proportion of calibers selected - Caliber number corresponds to the number of units per box					
WEIGHT						9Kg - 12Kg approx. depending on the caliber					
10.1. ACCORDING TO MODE OF TRANSPORTATION											
Nº BOXES/PALLET						80					
10.2. 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											
11. STORAGE AND TRANSPORTATION											
BY SEA						7°C - 10°C					
BY AIR						Relative Humidity 85 - 90 (%)					
11.1. CONTROLLED ATMOSPHERE											
AC benefits include delayed senescence and reduced respiration rate											
Postharvest life is approx. 2 - 3 weeks in normal conditions and 3 – 3,5 weeks in AC - Depending on the crop and degree of maturation											
12. OTHER PRESENTATIONS											
Dehydrated Pineapple											