

TECHNICAL SHEETPitahaya Red (PHYR-0020)



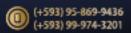
Tradename:	Pitahaya
Scientific name:	Selenicereus undatus
Family:	Cactaceae
Synonyms:	Pitahaya , selenicereus megalantbus
Appearance:	The fruit must be thoroughly desinfected .itis important that it is 100% dry before packing. Apaperance it must be totally clean free of fungus and spoilage. The pitahaya must be fresh and free of cochineal insects free of strange adors.
Gauge or Weight:	Between 300 grams and 800 grams per pieces.
Net weight:	2.5 and 4,5 kg per box.
Goss weight:	2.5 and 4,5 kg per box.
Box type:	2.5 and 4,5 kg, tray.
Quality Criteria:	Odour: characteristic of the species Flavor: characteristic of the fruit Texture: firm

www.fakihalatinaexport.com

Barrio Río Grande, La Puntilla, Samborondón, Manzana C, Solar 32









TECHNICAL SHEET

Pitahaya Red (PHYR-0020)

Humidity: 825g
Protein: 0.159G
Fat: 0.21G
Calcium: 6.30mg
Fiber. 0.20G
Phosphorus: 30.2mg
Acidity: 8.00mg
Iron: 0.55mg
Carotene: 0.005mg
Tamine: 0.28mg
Nacin: 1,297mg
Ash: 0.28g"

ADDITIONAL DATA

Brief description of the process:	Reception, storage, fruit cleaning, classification, weighing, packing and shipping.
Storage conditions:	Keep at 18°C.
Cutting age:	32 days after flowering.
Instructions for handling and use:	Once the fruit has been cut, the thorns must be cleaned, then it is carried out to the cleaning procedure of any type of impurity for export.

LOGISTICS

Transport conditions:	The product is transported in a a container capable of keeping the produt frozen at room temperature until distribution.
-----------------------	--

www.fakihalatinaexport.com

Barrio Río Grande, La Puntilla, Samborondón, Manzana C, Solar 32





