

TECHNICAL SHEET

Pitahaya Red (PHYR-0020)



Tradename:	Pitahaya
Scientific name:	Selenicereus undatus
Family:	Cactaceae
Synonyms:	Pitahaya , selenicereus megalantbus
Appearance:	The fruit must be thoroughly disinfected .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

Physical - chemical criteria:	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"
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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.
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