

TECHNICAL SHEET

Pitahaya (PHY-0012)



Tradename:	Pitahaya
Scientific name:	Hylocereus triangularis
Taxonomic classification:	Cactaceae
Synonyms:	Pitahaya , selenicereus megalantbus
Origin:	The pitahaya is grown in the Andean regions at elevations between 850 to 1,700 meters. above sea level where the temperature varies between 20o C and 28o C and a rainfall of 100 mm/year.
Size /Caliber:	Gauge: 5: 500g Gauge: 6: 401-900g Gauge: 7: 351-400g Gauge: 8: 301-350g Gauge: 9: 261-300g Gauge:10: 230-260G
Special characteristics of the fruit:	Its characteristic exterior color is yellow with white pulp.
Presentation of the product:	Raw fruit.
Additive or preservatives:	It does not have.
Packaging characteristics:	Primary packaging: High density export cardboard to load 4.5 KG.
Quality criterion:	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.
Shelf life of cut fruit:	1 month.
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 container capable of keeping the product frozen at room temperature, until distribution.
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