







**JC FRUITS**  
• SABOR SIN FRONTERA •


# Technicals Sheets


<p><b>Product:</b></p>																									
<p><b>Common name:</b></p>	<p>Red dragon fruit</p>																								
<p><b>Scientific name:</b></p>	<p>Hylocereus Undatus</p>																								
<p><b>Family:</b></p>	<p>Cactaceae</p>																								
<p style="text-align: center;"><b>GENERAL CHARACTERISTICS</b></p>																									
<p><b>Appearance:</b></p>	<p>The characteristic shape of its fruit is ellipsoidal, with a diameter that is between 10-12 cm, depending on its species. On the surface of its shell there are protruding formations called bractéoli that are like ears or bracts, of waxy and fleshy consistencies that stand out to the consumer.</p>																								
<p><b>Colour:</b></p>	<p>Its shell is red and its pulp is white.</p>																								
<p><b>Taste:</b></p>	<p>The pulp is juicy, fluffy and is characterized by being sweet with an acid point.</p>																								
<p><b>Nutritional value:</b></p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;">Information</th> <th style="width: 40%;">per 100 grams</th> </tr> </thead> <tbody> <tr> <td>Energy (kcal)</td> <td>56</td> </tr> <tr> <td>Proteins (g)</td> <td>0,5</td> </tr> <tr> <td>Total lipids (g)</td> <td>0,1</td> </tr> <tr> <td>Carbohydrates (g)</td> <td>11,6</td> </tr> <tr> <td>Fiber (g)</td> <td>3,3</td> </tr> <tr> <td>Water (g)</td> <td>87,3</td> </tr> <tr> <td>Calcium (mg)</td> <td>26</td> </tr> <tr> <td>Iron (mg)</td> <td>0,2</td> </tr> <tr> <td>Phosphorus (mg)</td> <td>26</td> </tr> <tr> <td>Vitamin C (mg)</td> <td>25</td> </tr> <tr> <td>Vitamin A (ER*)</td> <td>3</td> </tr> </tbody> </table>	Information	per 100 grams	Energy (kcal)	56	Proteins (g)	0,5	Total lipids (g)	0,1	Carbohydrates (g)	11,6	Fiber (g)	3,3	Water (g)	87,3	Calcium (mg)	26	Iron (mg)	0,2	Phosphorus (mg)	26	Vitamin C (mg)	25	Vitamin A (ER*)	3
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<p><b>Uses:</b></p>	<p>It is used for food, mainly with the obtaining of pulp to prepare soft drinks, gelatin, ice cream, yogurt, sweets, jam, jelly, cocktails and others; as well as it can be enjoyed consuming it fresh. It can be consumed combined with other fruits and is useful for decorating dishes.</p>																								
<p><b>Harvest time:</b></p>	<p>All the year.</p>																								


QUALITY AND TRANSPORT	
<b>Quality:</b>	be whole and without wounds, be ovoid in shape characteristic of the dragon fruit, present a fresh appearance and firm consistency, the peduncle must measure 15 to 20 mm in length, must be healthy and pesticide residues must not exceed the maximum limits established.
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air, by sea.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	 
COMMERCIAL PRESENTATION	
<b>Product presentation:</b>	Boxes
<b>Weight per packing:</b>	4,5 kilograms.
<b>Calibers:</b>	6-14
<b>Supply capacity:</b>	By sea: 1-2 containers per week. By air: The pallets that the customer needs.

<b>Product:</b>																						
<b>Common name:</b>	Yellow dragon fruit.																					
<b>Scientific name:</b>	Hylocereus Undatus																					
<b>Family:</b>	Cactaceae																					
<b>GENERAL CHARACTERISTICS</b>																						
<b>Appearance:</b>	Its skin is recognized by the affiliated spines and its greater resistance.																					
<b>Colour:</b>	Its skin is yellow and its pulp is white.																					
<b>Taste:</b>	Its flavor is sweeter and more intense because it contains a greater amount of sugar.																					
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<b>Harvest time:</b>	All the year.																					
<b>QUALITY AND TRANSPORT</b>																						
<b>Quality:</b>	The minimum physical characteristics that pitahayas must meet are: be whole and without wounds, be ovoid in shape characteristic of the pitahaya, present a fresh appearance and firm consistency, the peduncle must measure 15 to 20 mm in length, they must be healthy and pesticide residues must not exceed the maximum limits established.																					


<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air, by sea.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	 
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes.
<b>Weight per packing:</b>	2,5 kilograms 4,5 kilograms.
<b>Calibers:</b>	6-14
<b>Supply capacity:</b>	By sea: 1 container per week. By air: 6-8 pallets per week.


<p><b>Product:</b></p>																							
<p><b>Common name:</b></p>	<p>Avocado.</p>																						
<p><b>Scientific name:</b></p>	<p>American Persea 'Hass'</p>																						
<p><b>Family:</b></p>	<p>Lauraceae.</p>																						
<p style="text-align: center;"><b>GENERAL CHARACTERISTICS</b></p>																							
<p><b>Appearance:</b></p>	<p>It is oval, small to medium in size, has thick bark with cork texture and rough surface.</p>																						
<p><b>Colour:</b></p>	<p>It has a dark green color when it is on the tree; When ripe, it takes on a purple-green color.</p>																						
<p><b>Taste:</b></p>	<p>It has a great nutty and hazelnut flavor, with a soft-creamy texture.</p>																						
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<p><b>Uses:</b></p>	<p>Avocado can be used as an antioxidant and anti-inflammatory. They can help increase levels of HDL cholesterol, which protects the heart, and lower levels of oxidized LDL cholesterol.</p>																						
<p><b>Harvest time:</b></p>	<p>All year round. Production peaks February–March, August–September.</p>																						

<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	Fruits of bright green color, firm to the touch without any type of mechanical damage and with their respective peduncle.
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes
<b>Weight per packing:</b>	4 kilograms. 4,5 kilograms.
<b>Calibers:</b>	18-24
<b>Supply capacity:</b>	By air: The pallets that the customer needs.


<p><b>Product:</b></p>																					
<p><b>Common name:</b></p>	<p>Purple Malanga.</p>																				
<p><b>Scientific name:</b></p>	<p>Xanthosoma sp.</p>																				
<p><b>Family:</b></p>	<p>Araceae.</p>																				
<p style="text-align: center;"><b>GENERAL CHARACTERISTICS</b></p>																					
<p><b>Appearance:</b></p>	<p>The shape varies from cylindrical to almost spherical and the type of branching from simple to very branched.</p>																				
<p><b>Colour:</b></p>	<p>Their skin is brown. Its appearance can be similar to that of a ginger root, only with small hairs (roots) in its outer layer.</p>																				
<p><b>Taste:</b></p>	<p>It has a taste that is a bit reminiscent of nuts.</p>																				
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<p><b>Uses:</b></p>	<p>It has been used in the preparation of compound flours, like the flours of cereals, legumes and nuts, the food industry uses them in the preparation of sauces, creams, noodles, pasta.</p>																				
<p><b>Harvest time:</b></p>	<p>All the year.</p>																				





<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	Once the malanga has been harvested, it must undergo a drying process for a period of two days, after which, most of the farms proceed to wash them in water with a total of 100 ppm of calcium hypochlorite (chlorine) to end up being transported to a collection center for processing.
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	by air and sea.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes
<b>Weight per packing:</b>	35 pounds.
<b>Unities:</b>	Approximate 45 units. Malnga premium.
<b>Supply capacity:</b>	By sea: 1 container mixed per week. (white malanga, purple malanga, eddoes, yuca) By air: the pallets that the costumer needs.

<p><b>Product:</b></p>																					
<p><b>Common name:</b></p>	<p>White Malanga.</p>																				
<p><b>Scientific name:</b></p>	<p>Xanthosoma sp.</p>																				
<p><b>Family:</b></p>	<p>Araceae.</p>																				
<p style="text-align: center;"><b>GENERAL CHARACTERISTICS</b></p>																					
<p><b>Appearance:</b></p>	<p>It is a root with small roots on the outside. The sizes of the White Malanga range from 15 cm to 35 cm long, according to that it can be classified as Malanga de primera or segunda.</p>																				
<p><b>Colour:</b></p>	<p>Brown with small roots on the outside and white with black dots.</p>																				
<p><b>Taste:</b></p>	<p>It has a taste that is a bit reminiscent of nuts.</p>																				
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<p><b>Uses:</b></p>	<p>The way to consume taro is varied, it is usually used cooked. Another way is to make flour, cookies, soups, chips, creams, puree and as a food accompaniment.</p>																				
<p><b>Harvest time:</b></p>	<p>All the year.</p>																				


<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	Once the malanga has been harvested, it must undergo a drying process for a period of two days, after which, most of the farms proceed to wash them in water with a total of 100 ppm of calcium hypochlorite (chlorine) to end up being transported to a collection center for processing.
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	by air and sea.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes.
<b>Weight per packing:</b>	35 pounds.
<b>Unities:</b>	Approximate 45 units. Malnga premium.
<b>Supply capacity:</b>	By sea: 1 container mixed per week. (white malanga, purple malanga, eddoes, yuca) By air: the pallets that the costumer needs.

<b>Product:</b>																				
<b>Common name:</b>	Edo																			
<b>Scientific name:</b>	Colocasia Antiquorum.																			
<b>Family:</b>	Araceae.																			
<b>GENERAL CHARACTERISTICS</b>																				
<b>Appearance:</b>	They are generally smaller and rounder. They resemble striped and hairy potatoes. The pulp is a bit slippery.																			
<b>Colour:</b>	Its skin is brown and contains hairs (roots). Its pulp is white.																			
<b>Taste:</b>	It has a nutty-like taste.																			
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<b>Uses:</b>	In gastronomy it is used as a substitute for potatoes, it becomes flour, tortillas, desserts, fried foods, soups, creams, in short its preparation will depend on tastes and preferences.																			
<b>Harvest time:</b>	All the year.																			

<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	First, in the field a pre-selection of the product must be made, to eliminate the sick and damaged. The product should have between 2 to 3 inches of stem where the leaves begin to keep it fresh and thus avoid accelerated oxidation or injury during the transfer of the field to the processing center.
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	by air and sea.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes
<b>Weight per packing:</b>	35 pounds.
<b>Unities:</b>	Approximate 130 units.
<b>Supply capacity:</b>	By sea: 1 container mixed per week. (white malanga, purple malanga, eddoes, yuca) By air: the pallets that the costumer needs.


<b>Product:</b>																																		
<b>Common name:</b>	Yuca.																																	
<b>Scientific name:</b>	Manihot esculenta.																																	
<b>Family:</b>	Euphorbiaceae.																																	
<b>GENERAL CHARACTERISTICS</b>																																		
<b>Appearance:</b>	Have hard, scaly skin.																																	
<b>Colour:</b>	Its skin is brown, while its starchy flesh is white.																																	
<b>Taste:</b>	It has a mild taste, a little sweet and a little nutty.																																	
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<b>Uses:</b>	This crop is used in different areas such as food gastronomy, as a medicinal use, as a source of starch and as food for animals. Chemical analyses of the product suggest that it is a very good source of energy and carbohydrates, as well as calcium, phosphorus and ascorbic acid.																																	
<b>Harvest time:</b>	All the year.																																	

<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	For cassava to classify in excellent condition it is required: remove all material with wounds, cuts or nodules, and with appearance and odors not characteristic of healthy material. It must be free of soil and any impurities. Uniformity in the color and firmness of the fruit. Whole yuccas, fresh, clean. Free from attacks by pests, diseases or strange flavors. The pulp should be white, without stains that indicate that the product is passed.
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air and sea.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes
<b>Weight per packing:</b>	35 pounds.
<b>Unities:</b>	Approximate 130 units.
<b>Supply capacity:</b>	By sea: 1 container mixed per week. (white malanga, purple malanga, eddoes, yuca) By air: the pallets that the costumer needs.


<p><b>Product:</b></p>																									
<p><b>Common name:</b></p>	<p>Limon Meyer.</p>																								
<p><b>Scientific name:</b></p>	<p>Citrus × meyeri.</p>																								
<p><b>Family:</b></p>	<p>Rutaceae.</p>																								
<p style="text-align: center;"><b>GENERAL CHARACTERISTICS</b></p>																									
<p><b>Appearance:</b></p>	<p>The meyer lemon is a round yellow fruit. The skin is fragrant and fine, deep yellow with a slight orange tint when ripe.</p>																								
<p><b>Colour:</b></p>	<p>The pulp is dark yellow and contains up to 10 seeds per fruit.</p>																								
<p><b>Taste:</b></p>	<p>It has a sweet taste and not very acidic like ordinary lemon.</p>																								
<p><b>Nutritional value:</b></p>	<table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th style="background-color: #ffff00;">Information</th> <th style="background-color: #ffff00;">per 100 grams</th> </tr> </thead> <tbody> <tr> <td>Calories</td> <td>27.66</td> </tr> <tr> <td>Carbohydrates</td> <td>3.16</td> </tr> <tr> <td>Proteins</td> <td>0.69</td> </tr> <tr> <td>Fibre</td> <td>4.7</td> </tr> <tr> <td>Fats</td> <td>0.3</td> </tr> <tr> <td>Sodium</td> <td>1.9</td> </tr> <tr> <td>Calcium</td> <td>11</td> </tr> <tr> <td>Iron</td> <td>0.45</td> </tr> <tr> <td>Magnesium</td> <td>0</td> </tr> <tr> <td>Phosphorus</td> <td>16</td> </tr> <tr> <td>Potassium</td> <td>170</td> </tr> </tbody> </table>	Information	per 100 grams	Calories	27.66	Carbohydrates	3.16	Proteins	0.69	Fibre	4.7	Fats	0.3	Sodium	1.9	Calcium	11	Iron	0.45	Magnesium	0	Phosphorus	16	Potassium	170
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<p><b>Uses:</b></p>	<p>Interesting ingredient in the kitchen, both for savory dishes and desserts.</p>																								
<p><b>Harvest time:</b></p>	<p>All the year.</p>																								




<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	Whole lemons, firm, consistent to the touch
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air and sea.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes.
<b>Weight per packing:</b>	3 Kilos.
<b>Supply capacity:</b>	4 mixed monthly containers

<p><b>Product:</b></p>																							
<p><b>Common name:</b></p>	<p>Tree tomatoe.</p>																						
<p><b>Scientific name:</b></p>	<p>Solanum betaceum</p>																						
<p><b>Family:</b></p>	<p>Solanáceas.</p>																						
<p><b>GENERAL CHARACTERISTICS</b></p>																							
<p><b>Appearance:</b></p>	<p>It is a berry of ovoid-apiculate shape. It has a thin, smooth, transport-resistant skin and a bitter-tasting cuticle.</p>																						
<p><b>Colour:</b></p>	<p>It has a green coloration when immature and orange, red, purple when ripe.</p>																						
<p><b>Taste:</b></p>	<p>The pulp is very juicy, orange in color, sweet and sour (somewhat acidic), pleasant and very particular.</p>																						
<p><b>Nutritional value:</b></p>	<table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th style="background-color: #ffff00;">Information</th> <th style="background-color: #ffff00;">per 100 grams</th> </tr> </thead> <tbody> <tr> <td>Calories</td> <td>48 g</td> </tr> <tr> <td>Proteins</td> <td>2 g</td> </tr> <tr> <td>Carbohydrates</td> <td>10,5</td> </tr> <tr> <td>Fibre</td> <td>1,70 g.</td> </tr> <tr> <td>Calcium</td> <td>9 mg.</td> </tr> <tr> <td>Iron</td> <td>9 mg.</td> </tr> <tr> <td>Phosphorus</td> <td>13 mg.</td> </tr> <tr> <td>Magnesium</td> <td>18 mg.</td> </tr> <tr> <td>Vitamin A</td> <td>76,67 mg.</td> </tr> <tr> <td>Vitamin C</td> <td>29 mg.</td> </tr> </tbody> </table>	Information	per 100 grams	Calories	48 g	Proteins	2 g	Carbohydrates	10,5	Fibre	1,70 g.	Calcium	9 mg.	Iron	9 mg.	Phosphorus	13 mg.	Magnesium	18 mg.	Vitamin A	76,67 mg.	Vitamin C	29 mg.
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<p><b>Uses:</b></p>	<p>Preparation of liqueurs, jams, jellies, juices, etc.</p>																						
<p><b>Harvest time:</b></p>	<p>All the year.</p>																						


<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	They must be consistent and have no mechanical damage.
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes
<b>Weight per packing:</b>	3 Kilos.
<b>Calibers:</b>	13-18
<b>Supply capacity:</b>	By air: The pallets that the customer needs.

<p><b>Product:</b></p>																					
<p><b>Common name:</b></p>	<p>Granadilla.</p>																				
<p><b>Scientific name:</b></p>	<p>Passiflora ligularis.</p>																				
<p><b>Family:</b></p>	<p>Passifloraceae.</p>																				
<p><b>GENERAL CHARACTERISTICS</b></p>																					
<p><b>Appearance:</b></p>	<p>Its shape is elliptical, 6 to 7.5cm long. Externally the skin is homogeneous and uniform and internally it is soft and is characterized by the presence of small black seeds.</p>																				
<p><b>Colour:</b></p>	<p>Yellow-orange when it reaches maturation.</p>																				
<p><b>Taste:</b></p>	<p>Juicy and acidic.</p>																				
<p><b>Nutritional value:</b></p>	<table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th style="background-color: #ffff00;">Information</th> <th style="background-color: #ffff00;">Per 100 grams</th> </tr> </thead> <tbody> <tr> <td>Calories</td> <td>97 Kcal</td> </tr> <tr> <td>Carbohydrates</td> <td>23,38 g</td> </tr> <tr> <td>Iron</td> <td>1,6 mg</td> </tr> <tr> <td>Ash</td> <td>0,8 g</td> </tr> <tr> <td>Protein</td> <td>20,2 g</td> </tr> <tr> <td>Vitamin C</td> <td>30 mg</td> </tr> <tr> <td>Grease</td> <td>0,7 g</td> </tr> <tr> <td>Calcium</td> <td>12 mg</td> </tr> <tr> <td>Niacin</td> <td>1,5 mg</td> </tr> </tbody> </table>	Information	Per 100 grams	Calories	97 Kcal	Carbohydrates	23,38 g	Iron	1,6 mg	Ash	0,8 g	Protein	20,2 g	Vitamin C	30 mg	Grease	0,7 g	Calcium	12 mg	Niacin	1,5 mg
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<p><b>Uses:</b></p>	<p>Usually granadilla is consumed raw, for this, you simply break the shell with your fingers and the pulp is eaten with a spoon. You can also get a rich drink, straining the pulp and adding water. Granadilla extract can be used to prepare ice cream, soufflés, and sauces.</p>																				
<p><b>Harvest time:</b></p>	<p>All the year.</p>																				

<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	It must have the right color (between green and orange), the content of sugars, fructose, glucose, sucrose and total solids must be greater than 14° Brix and the pH is less than 5. It is shipped with the highest level of care (fruit is shipped with individual protection).
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes.
<b>Weight per packing:</b>	2 Kilograms.
<b>Calibers:</b>	15-20
<b>Supply capacity:</b>	By air: The pallets that the customer needs.


<p><b>Product:</b></p>																			
<p><b>Common name:</b></p>	<p>Passion fruit.</p>																		
<p><b>Scientific name:</b></p>	<p><i>Passiflora edulis</i>.</p>																		
<p><b>Family:</b></p>	<p>Passifloraceae.</p>																		
<p><b>GENERAL CHARACTERISTICS</b></p>																			
<p><b>Appearance:</b></p>	<p>It is a round and small fruit with resistant skin that wrinkles when ripe and its pulp contains small edible black seeds.</p>																		
<p><b>Colour:</b></p>	<p>It adopts a red, golden or brown coloration when ripe and its pulp is yellow.</p>																		
<p><b>Taste:</b></p>	<p>It is sweet, somewhat acidic and very refreshing.</p>																		
<p><b>Nutritional value:</b></p>	<table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th style="background-color: #ffff00;">Information</th> <th style="background-color: #ffff00;">Per 100 grams</th> </tr> </thead> <tbody> <tr> <td>Calories</td> <td>54 kcal.</td> </tr> <tr> <td>Grease</td> <td>0,40 g.</td> </tr> <tr> <td>Cholesterol</td> <td>0 mg.</td> </tr> <tr> <td>Sodium</td> <td>19 mg.</td> </tr> <tr> <td>Carbohydrates</td> <td>9,54 g.</td> </tr> <tr> <td>Fibre</td> <td>1,45 g.</td> </tr> <tr> <td>Sugars</td> <td>9,54 g.</td> </tr> <tr> <td>Proteins</td> <td>2,38 g.</td> </tr> </tbody> </table>	Information	Per 100 grams	Calories	54 kcal.	Grease	0,40 g.	Cholesterol	0 mg.	Sodium	19 mg.	Carbohydrates	9,54 g.	Fibre	1,45 g.	Sugars	9,54 g.	Proteins	2,38 g.
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<p><b>Uses:</b></p>	<p>It can be consumed naturally or in the form of tea using the crushed leaves, which can be dried or fresh, as well as its flowers. On the other hand, the fruit of the plant can be used to prepare natural juices, compotes, jams or sweets and the dehydrated peel can be used as a supplement in food.</p>																		
<p><b>Harvest time:</b></p>	<p>All the year.</p>																		


<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	It must be clean, whole, free of damage caused by insect attacks, diseases, bruises, scars, cuts and without moisture on the outside.
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes
<b>Weight per packing:</b>	3 Kilograms.
<b>Calibers:</b>	15-20
<b>Supply capacity:</b>	By air: The pallets that the customer needs.


<p><b>Product:</b></p>																									
<p><b>Common name:</b></p>	<p>Naranjilla, lulo.</p>																								
<p><b>Scientific name:</b></p>	<p>Solanum quitoense.</p>																								
<p><b>Family:</b></p>	<p>Solanaceae.</p>																								
<p><b>GENERAL CHARACTERISTICS</b></p>																									
<p><b>Appearance:</b></p>	<p>They are globose berries 4 to 8 cm in diameter.</p>																								
<p><b>Colour:</b></p>	<p>Its bark is intense yellow when ripe. Its pulp is green, sweet and sour and with numerous seeds inside.</p>																								
<p><b>Taste:</b></p>	<p>The juice of the pulp has a sweet sour taste.</p>																								
<p><b>Nutritional value:</b></p>	<table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th style="background-color: #ffff00;">Information</th> <th style="background-color: #ffff00;">per 100 gramos</th> </tr> </thead> <tbody> <tr> <td>Calories</td> <td>25</td> </tr> <tr> <td>Water</td> <td>87%</td> </tr> <tr> <td>Carbohydrates</td> <td>8 gr</td> </tr> <tr> <td>Proteins</td> <td>0.74 gr</td> </tr> <tr> <td>Fats</td> <td>0.17 gr</td> </tr> <tr> <td>Fibre</td> <td>2.6 gr</td> </tr> <tr> <td>Vitamin A</td> <td>568 UI</td> </tr> <tr> <td>Vitamin C</td> <td>29.4 mg</td> </tr> <tr> <td>Calcium</td> <td>34.2 mg</td> </tr> <tr> <td>Iron</td> <td>1.19 mg</td> </tr> <tr> <td>Sodium</td> <td>2 mg</td> </tr> </tbody> </table>	Information	per 100 gramos	Calories	25	Water	87%	Carbohydrates	8 gr	Proteins	0.74 gr	Fats	0.17 gr	Fibre	2.6 gr	Vitamin A	568 UI	Vitamin C	29.4 mg	Calcium	34.2 mg	Iron	1.19 mg	Sodium	2 mg
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<p><b>Uses:</b></p>	<p>The fruit is consumed fresh or in ice cream, jams, preserves in general and a variety of desserts and candies.</p>																								
<p><b>Harvest time:</b></p>	<p>All the year.</p>																								



<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	It should be fresh in appearance, intense color and firm consistency. It should not present bites of any type of insects, nor spots by blows, scars or signs of wilting.
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air and sea.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes.
<b>Weight per packing:</b>	3 Kilograms.
<b>Calibers:</b>	15-20
<b>Supply capacity:</b>	By air: The pallets that the customer needs.

<b>Product:</b>																								
<b>Common name:</b>	Pepino Dulce-Pepino melón.																							
<b>Scientific name:</b>	Solanum muricatum Aiton																							
<b>Family:</b>	Solanaceae.																							
<b>GENERAL CHARACTERISTICS</b>																								
<b>Appearance:</b>	Ovoid fruit conical to subspherical, with or without seeds.																							
<b>Colour:</b>	Its shell is a pale yellow, with green streaks.																							
<b>Taste:</b>	Its pulp is juicy and sweet, a pale yellow as well. The fruit has a good taste and a great aroma.																							
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<b>Uses:</b>	It can be consumed as a refreshing fruit or in salads, depending on the variety or the state of maturity of the fruit. It is also possible to consume it in juices or in desserts and more elaborate dishes.																							
<b>Harvest time:</b>	All the year.																							

<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	The fruits should have an ogival to rounded shape, with a diameter of 6 to 8 cm, a length of 10 to 15 cm and a weight of 100 to 200 g. The fruit should have an epidermis or yellowish skin with purple or purple streaks, without spots of another type.
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes.
<b>Weight per packing:</b>	3 Kilos.
<b>Calibers:</b>	12-18
<b>Supply capacity:</b>	By air: The pallets that the customer needs.

<p><b>Product:</b></p>																																	
<p><b>Common name:</b></p>	<p>Plantain.</p>																																
<p><b>Scientific name:</b></p>	<p>Musa × paradisiaca</p>																																
<p><b>Family:</b></p>	<p>Musaceae.</p>																																
<p><b>GENERAL CHARACTERISTICS</b></p>																																	
<p><b>Appearance:</b></p>	<p>The fruit of the banana comes out in clusters or stalks. It has a dactylform appearance, so they are called hands. Each spike can develop between 5 and 20 hands. The fruit is similar to a berry of between 7 and 30 cm.</p>																																
<p><b>Colour:</b></p>	<p>Covered by thick skin, green when immature and yellow later. Its pulp is white or yellow.</p>																																
<p><b>Taste:</b></p>	<p>Bitter in raw, although it becomes sweet and buttery once cooked and its taste is sweet and delicious when ripe.</p>																																
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<p><b>Uses:</b></p>	<p>Plantain has many culinary uses, plantain is used in savory preparations, both cooked, fried, boiled and baked.</p>																																
<p><b>Harvest time:</b></p>	<p>All the year.</p>																																

<b>QUALITY AND TRANSPORT</b>	
<b>Quality:</b>	<ul style="list-style-type: none"> <li>• Do not own insects.</li> <li>• Have consistency.</li> <li>• Do not have malformations or curvatures in the banana fingers.</li> <li>• Do not contain pistils.</li> <li>• It does not contain fungi and the peduncles must be intact.</li> </ul>
<b>Required temperature:</b>	7°C
<b>Type of transport:</b>	By air and sea.
<b>Shipping conditions:</b>	Containers and pallets. When dispatching the fruit should be between 7 ° C to avoid the spread of fungi.
<b>Labeling:</b>	Corporate or customer PLU.
<b>Certifications:</b>	
<b>COMMERCIAL PRESENTATION</b>	
<b>Product presentation:</b>	Boxes.
<b>Weight per packing:</b>	22 pounds
<b>Supply capacity:</b>	8 containers per month.