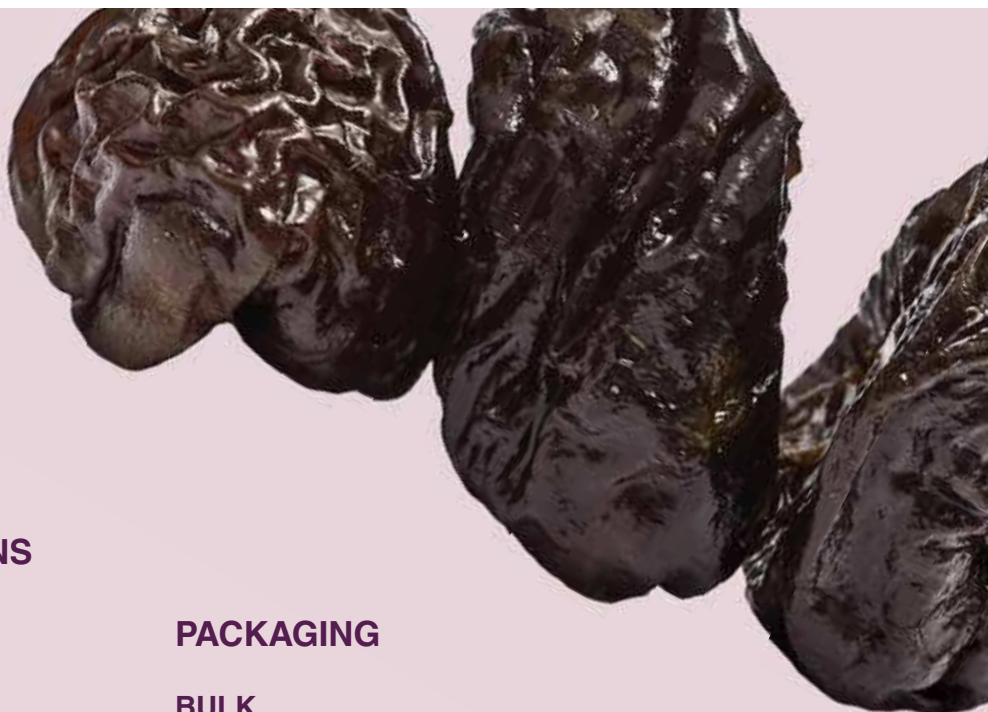


# PRUNES



## TECHNICAL SPECIFICATIONS

### HARVESTING PERIOD

FEBRUARY - MARCH

### PROCCESING PERIOD

MARCH - DECEMBER

### VARIETIES

D'AGEN

### TREATMENT

#### TENDERIZED

28 - 32 % MOISTURE

#### NATURAL CONDITION

20 - 24 % MOISTURE

30/40 TO 90/100 = ASHLOCK

100/120 AND 120 + = ELLIOT

#### QUALITY GRADE

GRADE BRIX 60 - 70°

GRADE A OR US FANCY

(BASED IN USDA GRADE)

#### PRESERVATIVE

(MG/KG FRUIT)

ACID SORBIC (E200) 298 TO 1.119

POTASSIUM SORBATE (E202) 400 TO 1.500

#### SIZES

(EX: AFTER TENDERIZED)

EX 30/40 - 40/50 - 60/70 - 70/80

EX 80/90 - 90/100 - 100/120 - 120 +

UNITES PER POUND

#### CONTAINERS CAPACITY

20' FCL 20.000 KG

40' FCL 24.000 KG

## PACKAGING

### BULK

#### TENDERIZED

CARTON BOXES WITH 10 KG

(CONTAINING 1 BAG OF 10 KG)

#### NATURAL CONDITION

25 KG POLYPROPYLENE BAGS

#### RETAIL

BAG OR CANISTER 100 - 150 - 200 AND 500 GRS

## STORAGE AND SHELF LIFE

### STORAGE

FRESH AND VENTILATED WAREHOUSE

#### TEMPERATURE

50° F (10°C)

#### RELATIVE HUMIDITY

55 - 60%

FREE FROM VECTORS, INSECTS AND PLAGUES

### SHELF LIFE

#### TENDERIZED PRUNES

1 YEAR

IF STORED UNDER RECOMMENDED CONDITIONS

### FUMIGATION

EVERY 30 DAYS

### PRUNES NATURAL CONDITIONS

6 MONTHS

IF STORED UNDER RECOMMENDED CONDITIONS