

CAVENDISH BANANA TECHNICAL SHEET

PREMIUM TYPE

NAME	Banana	
COMMON NOUN	Banana or plantain	
NAME SCIENTIST	Musa x Paradisiaca	
SUBHEADING ARENCELARIA	08030000	
FAMILY	Musaceae	
ORIGIN	Indomalayan Region	
VARIETY	Cavendish	
AVERAGE WEIGHT OF THE FRUIT	100 – 150 grams	
DISTRIBUTION	From 0 – 1000 meters above sea level	
CYCLE VEGETATIVE	Constant Production	
ALTITUDE	800 meters above sea level	
DESCRIPTION	The banana we sell is of the Cavendish variety, a Very popular fruit in the world, served in different countries such as: Banana split, muffins, bread, pudding or banana pancakes, raw, Cooked, baked or fried, bananas are one of the most consumed in the world for its multiple nutritional benefits and rich flavor.	

QUALITY SPECIFICATIONS

TYPE OF FRUIT	CAT 1
MAXIMUM HARVEST AGE	Sweep 10 weeks and calibrate 9
FRUIT GRADE	7 to 14 lines
FINGER LENGTH	8.0 inches from pulp to tip
NUMBER OF CLUSTERS PER BOX	From 18 to 21 per box
MAXIMUM CALIBRATION	14 lines
FINGERS SANITIZED BY SEGMENT	1
SANITIZED SEGMENTS PER BOX	Maximum 2 per box
FINGERS PER SEGMENT	Minimum 4 and maximum 8
NUMBER OF FINGERS PER BOX	110
COMBINATIONS	1 of 4 fingers, 2 of 5 fingers and 8 of 6 fingers
NET WEIGHT	18.86 kg
GROSS WEIGHT	20 kg
COVER	With logo or kraft type
BASE	kraft
DIVISION	Perforated Kraft
STAMPS	Two per segment or it depends on the customer
PLASTIC	common polypack with rubber or high banavac density
CORNERS	Black plastic or kraft cardboard for pallets at 54
REINFORCEMENT	12 per pallet

STOWAGE	European or American stowage according to the client with heat treatment and ICA seal
PALLETIZING	54
BAND	At all levels
FUNGICIDES	The water + alum premix must be prepared 24 hours prior to shipment. Cocktail: Imazil at 600 ppm + Mertec at 400 ppm in 1% alum water, or cocktail: Amistar at 75 ppm + Rally at 120 ppm in 1% alum water, Mertec at 2.5 cc/L of water, and Magnate at 1 g/L of water.
QUALITY CRITERIA	ORGANOLEPTIC CHARACTERISTICS
• Have a firm consistency. • Healthy segments, clusters affected by rot or deterioration that makes them unsuitable for processing must be excluded. consumption. • Clean branches free of any visible foreign matter. • Branches free of bruises. • Branches free of pest damage. • Well-formed crown. • Branches free of malformations or abnormal curvatures. fingers; • Be free of damage caused by low temperatures. • Be free of any strange odors and/or tastes. • A clean, unbroken crown.	COLOR: The shell may be deep green. ODOR: Characteristic. SHAPE: They have an oblong, elongated and somewhat curved shape. FLAVOR: The banana has a bland, slightly astringent flavor.
	PACKS PER CONTAINER USA:
	Packed in 1080 boxes of 20 kg each with 54 boxes per pallet.
	EUROPE: Packing of 1080 boxes of 20 kg each with 54 boxes per pallet and 2 pallets of 18 boxes each.
	PORT OF DEPARTURE: Cartagena, Santa Marta, Barranquilla and Buenaventura