

GREENnature®

Autentico
Sabor
Tropical

HIGH QUALITY
and FRESHNESS



The GREEN Nature company, based in the Republic of San Marino, directly imports tropical fruit from various producing countries, marketing the products to the best Italian and foreign wholesalers. The company's strength lies in providing the market, starting from the fresh product, with various types of processing, in a range of products ranging from frozen fruit to lyophilized and candied fruit, together with jams, pastes and purees.



PROCESSING



Fresh fruit p. 4



Frozen fruit p. 6



Freeze-dried fruit powder p. 8



Candied fruit p. 10



Fruit jams p. 11



Puree - Paste - Cubes p. 12

FRESH PRODUCTS



PINEAPPLE

G F M A M J J A S O N D



MANGO

G F M A M J J A S O N D



AVOCADO

G F M A M J J A S O N D



GUAYABA

G F M A M J J A S O N D



PAPAYA

G F M A M J J A S O N D



PITAYA

G F M A M J J A S O N D

FRESH PRODUCTS



ALOE VERA

G F M A M J J A S O N D



GINGER

G F M A M G L A S O N D



TURMERIC

G F M A M J J A S O N D

FROZEN FRUIT



PINEAPPLE

G F M A M J J A S O N D



MANGO

G F M A M J J A S O N D



AGUACATE

G F M A M J J A S O N D



GUAYABA

G F M A M J J A S O N D



PAPAYA

G F M A M J J A S O N D



PITAYA

G F M A M J J A S O N D

FROZEN FRUIT



TAMARINDO

G F M A M J J A S O N D



COCCO

G F M A M J J A S O N D



MARACUJA

G F M A M J J A S O N D

LYOPHILIZED FRUIT POWDER



PINEAPPLE

G F M A M J J A S O N D



MANGO

G F M A M J J A S O N D



GUAYABA

G F M A M J J A S O N D



PAPAYA

G F M A M J J A S O N D



PITAYA

G F M A M J J A S O N D



COCCO

G F M A M J J A S O N D

LYOPHILIZED FRUIT POWDER



AVOCADO

G F M A M J J A S O N D



TAMARIND

G F M A M J J A S O N D

CANDIED FRUIT



PINEAPPLE

G F M A M J J A S O N D



MANGO

G F M A M J J A S O N D



GUAYABA

G F M A M J J A S O N D



PAPAYA

G F M A M J J A S O N D

JAM FRUIT



GUAYABA

G F M A M J J A S O N D



MANGO

G F M A M J J A S O N D

PUREE - PASTES - CUBES Pasteurized



GUAYABA PASTE

G F M A M J J A S O N D



MANGO PUREE

G F M A M J J A S O N D



PAPAYA PUREE

G F M A M J J A S O N D

FRESH PINEAPPLE



We supply high-quality fresh pineapple of the MD-2 variety to achieve total customer satisfaction, with optimal technical characteristics, including the maturity with which the fruits are marketed.

The MD-2 variety planted in Cuba has developed a superior flavor that sets it apart from similar fruits planted in other countries. The climate, soil, and other factors specific to Cuba have made the MD-2 variety a unique fruit compared to other varieties. It has a favorable seasonality throughout the year, thanks to the exceptional climate for this crop present on the island. After harvesting, the fruits comply with the established standards and reach the final destination with the required quality. Pineapples are mainly intended for fresh consumption and other industrial uses. The fruit has an optimal sugar and vitamin C content, with a very intense taste and smell.

This product is available in the following formats:

- Fresh transport by air or sea (refrigerated),
- In pulp transport by air or sea (refrigerated and in the case of pasteurization processing and addition of preservatives also with non-refrigerated shipment).

TECHNICAL PRODUCT SHEET

Code	0804.300
Arancelario	0804.300
Brix	12,0 min
Acidity	0,4 – 1,6 min.
Selection method	Color and translucency
Net weight per case	12 - 15 kg depending on the caliber
Quantity crates per pallet	45 for air shipment / 75 - 80 for sea shipment
Unit packaging	12 - 15 kg uncovered cardboard boxes palletized according to NC 517: 2007 and lithographed indicating variety, weight and quantity.
Packaging	Standardized plastic pallets with straps and corners to secure the goods
Storage temperature	Refrigerated container + 8 ° C
Producer	Empresa Agroindustrial Ceballos

FRESH MANGO



Our fruits are harvested from the end of May to the end of July, which guarantees an external color typical of the variety, exquisite flavor, and a soft, intense yellow pulp. The fruits are selected, washed, rinsed with chlorinated water, waxed, and treated with fungicide.

Variety: **Haden, Superhaden**

1.1 Minimum quality requirements-In compliance with the NC 224/2014 standard, subject to the special provisions for each category and the allowed tolerances, the following characteristics of the fruit are guaranteed:

- healthy and free from rot or deterioration that make them unfit for consumption,
- clean and free of visible foreign bodies,
- free from parasites and damage caused by them, affecting the general appearance of the product (including rodents),
- free from damage caused by low temperatures, for fruit intended for fresh consumption,
- free from abnormal external humidity, except for the condensation resulting from its removal from a cold room, for fruit intended for fresh consumption,
- free from strange smells and/or tastes;
- in case of peduncles, their length does not exceed one centimeter, and they have a straight cut,
- the fruits destined for industry have no stalk,
- the development and conditions of the mangoes are such as to withstand transport and handling and arrive at their destination in optimal conditions.

1.2 Packaging. The mangoes are packaged in such a way that the product is adequately protected. The contents of each container are homogeneous in terms of origin, variety, category, and size. For the extra categories, it is homogeneous in terms of maturity and color. • The materials used inside the container are new, clean, and of such quality to avoid external or internal damage to the product. Materials, especially paper or postage stamps, with commercial indications, printed or labeled with non-toxic ink or glue, may be used. We will avoid transportation during the hours of greatest solar incidence.

Net weight per box: \pm 5.5 - 6 kg

Number of boxes per pallet: 100

Pallet dimensions: 150 x 120 x 100 cm.

This product is available in the following formats:

- **Fresh:** transport by air or sea (refrigerated),
- **In pulp:** transport by air or sea (refrigerated and in the case of pasteurization processing and addition of preservatives even with non-refrigerated shipment).

TECHNICAL PRODUCT SHEET

Code	0804.5020
Arancelario	0804.5020
Net weight per case	4 - 7 kg depending on the caliber
Quantity crates per pallet	100
Gauges	from 6 to 12 according to the request
Unit packaging	12 - 15 kg uncovered cardboard boxes palletized according to NC 517: 2007 and lithographed indicating variety, weight and quantity and other data according to customer requests.
Packaging	Heat treated wooden pallets, in accordance with the provisions of the ISPM-15. The pallets will be secured with straps and corners to secure the goods.
Storage temperature	+ 10 °C
Transport	Air or sea transport in 40 foot High Cube refrigerated container
Availability	From May to July
Producer	Empresa Agroindustrial Ceballos

FRESH AVOCADO



Varieties: **Julio, Govin, Cuatro Caminos, Catalina**

Guaranteed minimum quality requirements:

- Whole fruit.
- Absence of products affected by decomposition or deterioration that make them unsuitable for consumption.
- Fruit clean and practically free of visible foreign bodies.
- Be practically free of parasites that affect the general appearance of the product.
- Be practically free from damage caused by parasites.
- Free from abnormal external humidity, except condensation resulting from its removal from a cold room.
- Absence of any strange smell and/or taste.
- Free from damage caused by low temperature.
- Having a pedicle no longer than 10 mm, cleanly cut. However, its absence is not considered a defect, as long as the pedicle stem is dry and intact.

Packaging: Avocados are packaged in such a way that the product is properly protected. Each container's content is homogeneous as it contains only fruits of the same origin, variety, category, and size. For the extra categories, homogeneity is also expressed in terms of maturity and color.

The materials used inside the container are new, clean, and of such quality to avoid causing external or internal damage to the product. Materials, especially paper or postage stamps, with commercial indications, printed or labeled with non-toxic ink or glue, may be used. Avocados are placed in containers that comply with NC 517/2007 and NC 452/2014.

Transport: The product is transported in clean vehicles with no sharp parts and does not occur during the hours of greatest solar incidence.

Net weight x box: \pm 5.5 - 6 kg

Number of boxes per pallet 100

Pallet dimensions 150 x 120 x 100 cm

Storage temperature: 8-10 °.

This product is available in the following formats:

- **Fresh:** transport by air or sea (refrigerated),
- **In pulp:** transport by air or sea (refrigerated and not refrigerated in pasteurized product and added preservatives).

TECHNICAL PRODUCT SHEET

Code	0804.4000
Arancelario	0804.4000
Net weight per case	5,5 - 6 kg
Quantity crates per pallet	100
Net weight per pallet	550 - 600 kg
Pallet dimensions	150 x 120 x 100
Unit packaging	Uncovered cardboard boxes lithographed with "CONCHITA" brand indicating variety, quantity of fruit and net weight.
Packaging	Heat treated wooden pallets, in accordance with the provisions of the ISPM-15. The pallets will be secured with straps and corners to secure the goods.
Storage temperature	+ 10 °C
Transport	Air or sea transport in 40 foot High Cube refrigerated container
Availability	All year round
Producer	Empresa Citricos Ceiba or its affiliates

FRESH PAPAYA



Fresh fruit of the **Maradol** variety resembles pear but is more elongated, and its weight varies between 1.5 and 2 kilos. It develops well in a warm climate like the Cuban one, adapts better, and produces more in regions less than 800 meters above sea level. The temperature suitable for its cultivation varies between 25 and 38 degrees. It can be sown at any time of the year.

The fruits are guaranteed to be: intact; healthy (those affected by rot or deterioration that are not suitable for consumption are discarded); clean and practically free of visible foreign bodies; with at least 7 ° Brix, practically free of parasites and damage that affect the general appearance of the product.

The fruits are free from abnormal external humidity (except for condensation resulting from removal from a cold room); absent from strange smells and/or tastes; free from damage caused by low and/or high temperatures; free from skin lesions due to the removal of the peduncle.

Papayas have reached a phase of physiological development that guarantees the continuity of the ripening process, according to the specific criteria of the variety and the area in which they are produced. The papaya's development and conditions are such as to allow it to withstand transport and handling to arrive in satisfactory conditions at its destination.

Maradol Variety

This product is available in the following formats:

- **Fresh:** transport by air or sea (refrigerated),
- **In pulp:** transport by air or sea (refrigerated and with non-refrigerated shipment, in the case of pasteurized product and with the addition of preservatives).

TECHNICAL PRODUCT SHEET

Code Arancelario	0804.5020
Variety	Maradol
Net weight per case	4 - 7 kg
Quantity crates per pallet	100
Net weight per pallet	400 – 700 kg
Pallet dimensions	H150 x 120 x 100
Calibers	From 6 to 12 depending on the request
Unit packaging	Uncovered cardboard boxes lithographed with "CONCHITA" brand indicating variety, quantity of fruit and net weight.
Packaging	Heat treated wooden pallets, in accordance with the provisions of the ISPM-15. The pallets will be secured with straps and corners to secure the goods.
Storage temperature	+ 10 °C
Transport	Air or sea transport in 40 foot High Cube refrigerated container
Availability	All year round
Producer	"Empresa Agroindustrial Ceballos" (company with great tradition and experience in the cultivation of fresh Papaya)

FRESH GUAYABA



The fruits of Guava (**Fresa** variety) are harvested with an external color typical of the variety, healthy, selected, washed, rinsed with chlorinated water, waxed and treated with fungicide, with soft pulp of intense pink color (for this called "strawberry") and with exquisite flavor.

The "Fresa" variety planted in Cuba has developed a superior flavor that distinguishes it from similar fruits planted in other countries. In addition to other factors, the climate and the soil have made our Guava Fresa a unique fruit compared to other origins, and more and more foreign customers appreciate its quality. Availability is guaranteed throughout the year, thanks to the plant's continuous flowering, due to the particular climate and soil present in the country, perfect for this type of cultivation.

In terms of quality, guavas are guaranteed to be: whole, constant, healthy, and free from rot or deterioration that makes them unsuitable for consumption, clean and free of visible foreign bodies, free of parasites and damage caused by them, which affect the general appearance of the product (including rodents), free from damage caused by low temperatures, for fruit intended for fresh consumption, free from abnormal external moisture (except for the condensation resulting from their removal from a cold room), free from strange smells and/or tastes;

The development and conditions of the guavas are such that they can withstand transport and handling and arrive at their destination in satisfactory condition. The guavas are packed in a suitably protected manner. Each container's content is homogeneous and contains only fruits of the same origin, variety, category, and size. For the extra categories, the container is also homogeneous in terms of maturity and color.

The materials used inside the container are new, clean, and of such quality to avoid causing external or internal damage to the product. The use of materials, especially paper or stamps, with commercial indications, printed or labeled with non-toxic ink or glue, is permitted.

We will avoid transportation during the hours of greatest solar incidence. Furthermore, the vehicle used for transportation does not contain pesticide residues or toxic substances.

This product is available in the following formats:

- **Fresh:** transport by air or sea (refrigerated),
- **In pulp:** In Pulp: transport by air or sea (refrigerated and with non-refrigerated shipment, in the case of pasteurized product and with the addition of preservatives).

TECHNICAL PRODUCT SHEET

Code Arancelario	0804.4000
Variety	Fresa
Net weight per case	5,5 - 6 kg
Quantity crates per pallet	100
Net weight per pallet	550 - 600 kg
Pallet dimensions	H150 x 120 x 100
Unit packaging	Uncovered cardboard boxes lithographed with "CONCHITA" brand indicating variety, quantity of fruit and net weight.
Packaging	Heat treated wooden pallets, in accordance with the provisions of the ISPM-15. The pallets will be secured with straps and corners to secure the goods.
Storage temperature	+ 10 °C
Transport	Air or sea transport in 40 foot High Cube refrigerated container
Availability	All year round
Producer	"Empresa Citricos Ceiba" or its affiliates

FRESH LEAVES ALOE VERA



Aloe Vera

Botanical name: *Aloe barbadensis miller*

Variety: ***Aloe vulgaris o barbadensis miller***

Characteristics: Acaule shrub (reduced vegetative stem) or short stem covered with leaves, stoloniferous, with stem up to 30 cm, erect, without lateral shoots. The leaves measure 40-70 by 5-8 cm and are densely grouped in a basal rosette of up to 20 leaves; they are strictly triangular-lanceolate, sessile canaliculate, rectilinear of a greyish green color, without spots, except for some light spots on young resources, notched only on the margin, with teeth of about 2 mm, thick, hard of a lighter color. The inflorescence, including the peduncle, is about 70-100 cm high, in a raceme of 30-50 by 5-6 cm, simple, dense in anthesis, and fructification. Floriferous stem (scape) that protrudes above the leaves bearing clusters of flowers 10-30 cm long, dense, small yellow or commonly elongated and showy flowers, perfect, regular, is collected after reaching 2 years, and is performed Al rhythm of 6 stems per plant every six months, for harvesting an incision is made near the stem. The stem is detached; to their advantage, each stem's freshness, length is checked, dust and dirt are removed, and those affected by parasites, mechanical damage, or burns are eliminated.

Quality requirements: Fresh leaves or stems will come from plants with more than two years of sowing and will respect the following provisions and tolerances: whole, firm, firm, fresh-looking, free from rot, streaked necrotic spots, bruises that go beyond the skin, clean and free of foreign and visible raw materials, appearance, color and smell characteristic of the species., free of stems of other plants, organized and inorganic impurities., free of calyxes and pendulums

General Nutritional Value: Aloe vera is rich in minerals such as magnesium, potassium, sodium, calcium, phosphorus, copper, zinc, or iron. It also contains vitamin E, B vitamins, vitamin C, and folic acid. Furthermore, thanks to its high water content, it helps maintain the correct hydration levels in the body. There are 53 calories per 100 gr (2% fat, 95% fat, 3% protein), 0.12 g of fat, 12.87 g of carbohydrates, 0.36 g of protein.

Packaging: The stems are packed in open cardboard boxes, and a maximum of 30 sheets per box will be positioned opposite so that the tips and bases are not on the same side and the load is compensated. The materials used inside the container are new, clean, and of such quality to avoid any external or internal damage to the product. Seals are used on the fruits, and the packaging has the commercial indications required according to the CODEX 044/1995 and NC517 / 2007 packaging standards and NC 452/2014 packaging.

Transportation, handling and other general:

- The product is transported in clean vehicles, used purely for this purpose, transport is avoided in the hours of greatest solar incidence. We will handle the crates with care, avoiding dragging and bumping them according to NC: 455/2006.
- Net weight x box: \pm 6-7 kg
- Number of boxes per pallet: 40 (dimensions 30cm x 44cm x 28cm high)
- Pallet dimensions: 150 x 120 x 100 cm
- Storage or conservation temperature: 15-20 °C

Seasonality

E	F	M	A	M	J	J	A	S	O	N	D

FRESH TURMERIC



Ficha Técnica TURMERIC in rhizome

Botanical name: TURMERIC longa L.

Family: Zingiberacea

Variety: **TURMERIC longa L**

Characteristics: articulated tuber, shaped like a hand, given the name of rhizomes, with a strong aromatic odor; sour and spicy taste. The rhizomes are ash-colored on the outside and yellowish-white on the inside, highly appreciated for their scent and spicy taste. In the species trade, it has been used as a coveted product in international cuisine. The size is determined by weight according to the following table:

Code (Caliber)	Weight (grams)
1	>200
2	>125-200
3	>75-125
4	>25-75
5	< 25

Nutritional composition per 100 gr.

Composition	Quantity	CDR (%)
• Calories	335	17,5%
• Carbohydrates	71,6	23%
• Proteins	9	18,8%
• Fibers	14,1	47%
• Fat	4,2	7,9%
Minerals (mg)		RDA (%)
• Sodium	27	1,7%
• Calcium	114	9,5%
• Iron	19,8	247,5%
• Magnesium	0	0%
• Phosphorus	168	24%
• Potassium	1320	66%
Amount of vitamins (mg)		RDA (%)
• Vitamin A	0,01	1%
• Vitamin B1	0	0%
• Vitamin B2	0,21	5,4%
• Vitamin B3	9,6	0,1%
• Vitamin B12	0	0%
• Vitamin C	0,7	0,8%

Quality requirements: CODEX STAN 192-199 applies.

Packaging: The rhizomes are packaged in such a way that the product is adequately protected. Each container's content is homogeneous and contains only fruits of the same origin, variety, category, and size. The materials used inside the container are new, clean, and quality, such as avoiding any external or internal damage to the product. Stamps are applied to the fruits, and the packaging shows the commercial indications required according to the CODEX 044/1995 and NC517 / 2007 packaging standards and NC 452/2014 packaging.

Transport, handling, and other general:

- The product is transported in clean vehicles, used purely for this purpose.
- Transport is avoided in the hours of greatest solar incidence.
- The crates will be handled with care, avoiding dragging and bumping them according to NC: 455/2006.
- Net weight x box: $\pm 11.5 - 12$ kg
- Number of boxes per pallet 40
- Pallet dimensions 150 x 120 x 100 cm (dimensions per box 30 cm x 44 cm x 28 cm)
- Storage temperature: ± 13 °C

Seasonality

E	F	M	A	M	J	J	A	S	O	N	D

FRESH GINGER



GINGER

Variety: **Zingiber**

Characteristics: articulated tuber, in the shape of a hand, given the name of rhizomes, with a strong aromatic odor; sour and spicy flavor. The rhizomes are ash-colored on the outside and yellowish-white on the inside, highly appreciated for their spicy aroma and flavor. In the species trade, it has been used as a coveted product in international cuisine.

Calibers are selected according to the following table:

Caliber code	Weight (gr)
A	300
B	200
C	150

Nutritional composition per 100 gr.

Composition	Quantity	CDR (%)
• Calories	335	17,5%
• Carbohydrates	71,6	23%
• Proteins	9	18,8%
• Fibers	14,1	47%
• Fat	4,2	7,9%

	Minerals (mg)	RDA (%)
• Sodium	27	1,7%
• Calcium	114	9,5%
• Iron	19,8	247,5%
• Magnesium	0	0%
• Phosphorus	168	24%
• Potassium	1320	66%

	Amount of vitamins (mg)	RDA (%)
• Vitamin A	0,01	1%
• Vitamin B1	0	0%
• Vitamin B2	0,21	5,4%
• Vitamin B3	9,6	0,1%
• Vitamin B12	0	0%
• Vitamin C	0,7	0,8%

Confezione: Packaging: The rhizomes are packaged in such a way that the product is adequately protected. Each container's content is homogeneous and contains only fruits of the same origin, variety, category, and size.

The materials used inside the container are new, clean, and of such quality to avoid external or internal damage to the product. Seals are used on the fruits, and the packaging has the commercial indications required according to the CODEX 044/1995 and NC517 / 2007 packaging standards and NC 452/2014 packaging.

Transport, handling, and other general:

- The product is transported in clean vehicles, used purely for this purpose.
- Transport is avoided in the hours of greatest solar incidence.
- The crates will be handled with care, avoiding dragging and bumping them according to NC: 455/2006.
- Net weight x box: $\pm 11 - 12$ kg
- Number of boxes per pallet: 40 (dimensions 30cm x 44cm x 28cm high)
- Pallet dimensions: 150 x 120 x 100 cm
- Storage temperature: \pm °C

Seasonality

E	F	M	A	M	J	J	A	S	O	N	D

FROZEN PINEAPPLE PULP



BUSINESS PRESENTATION FORMAT	Transparent 4 micron low density polyethylene bag with label.		
PACKAGING	10 bags of 1000 gr in a simplex cardboard box. Net weight 10 kg.		
PRODUCT DESCRIPTION	Natural product, pasty, not diluted, not concentrated, not fermented, without preservatives obtained from the disintegration and sieving of the edible fraction of healthy and clean ripe pineapple.		
COMPOSITION	100% natural pineapple pulp		
ORGANOLEPTIC CHARACTERISTICS	Intense and characteristic aroma, color, and flavor of ripe and healthy pineapple. Homogeneous and uniform appearance, free of foreign materials. A slight color change may occur due to the natural oxidation processes of the fruit.		
PHYSICO-CHEMICAL CHARACTERISTICS	PARAMETER	VALOR	
	Soluble solids expressed in ° brix	10.0 - 12.5	
	pH	3.30 - 3.90	
	Acidity expressed in % of citric acid in mass fraction	0.50 - 0.80	
MICROBIOLOGICAL CHARACTERISTICS	PARAMETER	VALOR	
	Count of aerobic mesophiles CFU / go ml	< 3000	
	Total coliform count CFU / go ml	< 10	
	CFU coliform stool count / go ml	< 10	
	Clostridium sulfite reducing the number of CFU spores / go ml	< 10	
	Conta e lievito contano CFU / go ml	< 200	
SHELF LIFE	One year from the date of production in freezing conditions (-18 to -2 ° C) without interrupting the cold chain.		
PIÑA / PINAPPLE INFORMACIÓN NUTRICIONAL NUTRITION FACTS	Tomaño de la porcion 1 vaso / Serving size 1 cup (65 g) Porciones por envase / Serving per container: 15 aprox/approx		
	Cantidad por porción/Amount per serving		
	Calorías/Calories	35	Calorías de grasa/Fat Calories 0
			%Valor Diario / %Daily Value
	Grasa Total/Total Fat	0 g	0 %
	Grasa Saturada/Saturated Fat	0 g	0 %
	Grasa Trans/Trans Fat	0 g	
	Colesterol /Cholesterol	0 mg	0 %
	Sodio/Sodium	0 mg	0 %
	Potasio/Potassium	70 mg	2 %
	Carbohidrato Total/Total Carbohydrate	9 g	3 %
	Fibra dietaria/Dietary Fiber	Menos de/Less than 1 g	4 %
	Azúcares/Sugars	6 g	
	Proteínas/Protein	0 g	
	Vitamina A/Vitamin A	0%	Vitamina C/Vitamin C 0%
	Calcio/Calcium	0%	Hierro/Iron 0%
*Los porcentajes de Valores Diarios está basados en una dieta de 2000 calorías. Sus valores diarios pueden ser mayores o menores dependiendo de sua necesidades calóricas. *Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calories needs.			
	Calorías/Calories	2000	2500
Grasa total Total Fat	Menos de/Less than	65 g	80 g
Grasa saturada Saturated Fat	Menos de/Less than	20 g	25 g
Colesterol / Cholesterol	Menos de/Less than	300 mg	300 mg
Sodio / Sodium	Menos de/Less than	2400 mg	2400 mg
Carb. Total / Total Carb.		300 mg	375 g
Fibra dietaría/Dietary Fiber		25 g	30 g
Calorías por gramo/Calories per gram			
Grasa/Fat 9	Carbohidratos/Carbohydrate 4	Proteína/Protein 4	

FROZEN MANGO PULP



BUSINESS PRESENTATION FORMAT	Transparent 4 micron low density polyethylene bag with label.			
PACKAGING	10 bags of 1000 gr in a simplex cardboard box. Net weight 10 kg.			
PRODUCT DESCRIPTION	Natural product, pasty, not diluted, not concentrated, not fermented, without preservatives, obtained by disintegrating and sieving the edible fraction of the healthy and clean ripe mango.			
COMPOSITION	100% natural mango pulp			
ORGANOLEPTIC CHARACTERISTICS	Intense and characteristic aroma, color, and flavor of ripe and healthy mango. Homogeneous and uniform appearance, free of foreign materials. A slight color change may occur due to the natural oxidation processes of the fruit.			
PHYSICO-CHEMICAL CHARACTERISTICS	PARAMETER	VALOR		
	Soluble solids expressed in ° brix	15.0 - 24.0		
	pH	3.60 - 4.30		
	Acidity expressed in % of citric acid in mass fraction	0.30 - 0.70		
MICROBIOLOGICAL CHARACTERISTICS	PARAMETER	VALOR		
	Count of aerobic mesophiles CFU / go ml	< 3000		
	Total coliform count CFU / go ml	< 10		
	CFU coliform stool count / go ml	< 10		
	Clostridium sulfite reducing the number of CFU spores / go ml	< 10		
	Conta e lievito contano CFU / go ml	< 200		
SHELF LIFE	One year from the date of production in freezing conditions (-18 to -2 ° C) without interrupting the cold chain.			
MANGO INFORMACIÓN NUTRICIONAL NUTRITION FACTS	Tomaño de la porcion 1 vaso / Serving size 1 cup (50 g) Porciones por envase / Serving per container: 20 aprox/approx			
	Cantidad por porción/Amount per serving			
	Calorías/Calories	30	Calorías de grasa/Fat Calories 0	
			%Valor Diario / %Daily Value	
	Grasa Total/Total Fat	0 g	0 %	
	Grasa Saturada/Saturated Fat	0 g	0 %	
	Grasa Trans/Trans Fat	0 g		
	Colesterol /Cholesterol	0 mg	0 %	
	Sodio/Sodium	0 mg	0 %	
	Potasio/Potassium	85 mg	2 %	
	Carbohidrato Total/Total Carbohydrate	8 g	3 %	
	Fibra dietaria/Dietary Fiber	Menos de/Less than 1 g	3 %	
	Azúcares/Sugars	7 g		
	Proteínas/Protein	0 g		
	*Los porcentajes de Valores Diarios está basados en una dieta de 2000 calóías. Sus valores diarios pueden ser mayores o menores dependiendo de sua necesidades calóricas. *Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calories needs.			
		Calorías/Calories	2000	2500
	Grasa total Total Fat	Menos de/Less than	65 g	80 g
Grasa saturada Saturated Fat	Menos de/Less than	20 g	25 g	
Colesterol / Cholesterol	Menos de/Less than	300 mg	300 mg	
Sodio / Sodium	Menos de/Less than	2400 mg	2400 mg	
Carb. Total / Total Carb.		300 mg	375 g	
Fibra dietaria/Dietary Fiber		25 g	30 g	
Calorías por gramo/Calories per gram				
Grasa/Fat 9	Carbohidratos/Carbohydrate 4	Proteína/Protein 4		

FROZEN PAPAYA PULP



BUSINESS PRESENTATION FORMAT	Transparent 4 micron low density polyethylene bag with label.		
PACKAGING	10 bags of 1000 gr in a simplex cardboard box. Net weight 10 kg.		
PRODUCT DESCRIPTION	Natural product, pasty, not diluted, not concentrated, not fermented, without preservatives obtained from the disintegration and sieving of the edible fraction of healthy and clean ripe papaya.		
COMPOSITION	100% natural papaya pulp		
ORGANOLEPTIC CHARACTERISTICS	Intense and characteristic aroma, color, and flavor of ripe and healthy mango. Homogeneous and uniform appearance, free of foreign materials. A slight color change may occur due to the natural oxidation processes of the fruit.		
PHYSICO-CHEMICAL CHARACTERISTICS	PARAMETER	VALOR	
	Soluble solids expressed in ° brix	7.0 - 11.0	
	pH	4.00 - 4.50	
	Acidity expressed in % of citric acid in mass fraction	0.30 - 0.40	
MICROBIOLOGICAL CHARACTERISTICS	PARAMETER	VALOR	
	Count of aerobic mesophiles CFU / go ml	< 3000	
	Total coliform count CFU / go ml	< 10	
	CFU coliform stool count / go ml	< 10	
	Clostridium sulfite reducing the number of CFU spores / go ml	< 10	
	Conta e lievito contano CFU / go ml	< 200	
SHELF LIFE	One year from the date of production in freezing conditions (-18 to -2 ° C) without interrupting the cold chain.		
PAPAYA INFORMACIÓN NUTRICIONAL NUTRITION FACTS	Tomaño de la porcion 1 vaso / Serving size 1 cup (65 g) Porciones por envase / Serving per container: 15 aprox/approx		
	Cantidad por porción/Amount per serving		
	Calorías/Calories	30	Calorías de grasa/Fat Calories 0
			%Valor Diario / %Daily Value
	Grasa Total/Total Fat	0 g	0 %
	Grasa Saturada/Saturated Fat	0 g	0 %
	Grasa Trans/Trans Fat	0 g	
	Colesterol /Cholesterol	0 mg	0 %
	Sodio/Sodium	0 mg	0 %
	Potasio/Potassium	120 mg	3 %
	Carbohidrato Total/Total Carbohydrate	7 g	2 %
	Fibra dietaria/Dietary Fiber	1 g	4 %
	Azúcares/Sugars	5 g	
	Proteínas/Protein	0 g	
	Vitamina A/Vitamin A	12%	Vitamina C/Vitamin C 66%
	Calcio/Calcium	0%	Hierro/Iron 0%
*Los porcentajes de Valores Diarios está basados en una dieta de 2000 calorías. Sus valores diarios pueden ser mayores o menores dependiendo de sua necesidades calóricas. *Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calories needs.			
	Calorías/Calories	2000	2500
Grasa total Total Fat	Menos de/Less than	65 g	80 g
Grasa saturada Saturated Fat	Menos de/Less than	20 g	25 g
Colesterol / Cholesterol	Menos de/Less than	300 mg	300 mg
Sodio / Sodium	Menos de/Less than	2400 mg	2400 mg
Carb. Total / Total Carb.		300 mg	375 g
Fibra dietaría/Dietary Fiber		25 g	30 g
Calorías por gramo/Calories per gram			
Grasa/Fat 9	Carbohidratos/Carbohydrate 4	Proteína/Protein 4	

FROZEN GUAYABA PULP



BUSINESS PRESENTATION FORMAT	Transparent 4 micron low density polyethylene bag with label.		
PACKAGING	10 bags of 1000 gr in a simplex cardboard box. Net weight 10 kg.		
PRODUCT DESCRIPTION	Natural product, pasty, not diluted, not concentrated, not fermented, without preservatives obtained from the disintegration and sieving of the edible fraction of healthy and clean ripe guayaba.		
COMPOSITION	100% natural papaya pulp		
ORGANOLEPTIC CHARACTERISTICS	Intense and characteristic aroma, color, and flavor of ripe and healthy mango. Homogeneous and uniform appearance, free of foreign materials. A slight color change may occur due to the natural oxidation processes of the fruit.		
PHYSICO-CHEMICAL CHARACTERISTICS	PARAMETER	VALOR	
	Solids solubili espressi in ° brix	8.0 - 9.5	
	pH	3.50 - 4.20	
	Acidità espressa in% di acido citrico in frazione di massa	0.50 - 0.80	
MICROBIOLOGICAL CHARACTERISTICS	PARAMETER	VALOR	
	Conta di mesofili aerobici CFU / go ml	< 3000	
	Conta coliforme totale di CFU / go ml	< 10	
	Conta dei coliformi fecali UFC/g o ml	< 10	
	Clostridium solfito riducendo il numero di spore CFU / go ml	< 10	
	Conta e lievito contano CFU / go ml	< 200	
SHELF LIFE	One year from the date of production in freezing conditions (-18 to -2 ° C) without interrupting the cold chain.		
GUAYABA INFORMACIÓN NUTRICIONAL NUTRITION FACTS	Tomaño de la porcion 1 vaso / Serving size 1 cup (50 g) Porciones por envase / Serving per container: 20 aprox/approx		
	Cantidad por porción/Amount per serving		
	Calorías/Calories	30	Calorías de grasa/Fat Calories 0
			%Valor Diario / %Daily Value
	Grasa Total/Total Fat	0 g	0 %
	Grasa Saturada/Saturated Fat	0 g	0 %
	Grasa Trans/Trans Fat	0 g	
	Colesterol /Cholesterol	0 mg	0 %
	Sodio/Sodium	0 mg	0 %
	Potasio/Potassium	210 mg	6 %
	Carbhidrato Total/Total Carbohydrate	7 g	2 %
	Fibra dietaria/Dietary Fiber	3 g	12 %
	Azúcares/Sugars	5 g	
	Proteínas/Protein	1 g	
	Vitamina A/Vitamin A	6%	Vitamina C/Vitamin C 190%
	Calcio/Calcium	0%	Hierro/Iron 0%
	*Los porcentajes de Valores Diarios está basados en una dieta de 2000 calóías. Sus valores diarios pueden ser mayores o menores dependiendo de sua necesidades calóricas. *Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calories needs.		
	Calorías/Calories	2000	2500
Grasa total Total Fat	Menos de/Less than	65 g	80 g
Grasa saturada Saturated Fat	Menos de/Less than	20 g	25 g
Colesterol / Cholesterol	Menos de/Less than	300 mg	300 mg
Sodio / Sodium	Menos de/Less than	2400 mg	2400 mg
Carb. Total / Total Carb.		300 mg	375 g
Fibra dietaria/Dietary Fiber		25 g	30 g
Calorías por gramo/Calories per gram			
Grasa/Fat 9	Carbhidratos/Carbohydrate 4	Proteína/Protein 4	

MANGO JAM



CATEGORIA DEL PRODOTTO PRODUCT CATEGORY	01 Prodotti d'agricoltura, orticoltura e giardiniera commerciale 01 Products from agriculture, horticulture and commercial gardening		
VOCE TARIFFARIA HS CODE	2007.99.90		
CARATTERISTICA DEL PRODOTTO PRODUCT FEATURES	<p>Il prodotto si prepara cuocendo la purea di mango; A base di manghi sani e maturi, adatti al consumo umano, si aggiungono zucchero e acqua fino ad ottenere un prodotto denso e acido citrico per regolare l'acidità. Non contiene conservanti, coloranti o aromi artificiali.</p> <p><i>The product is prepared by cooking mango puree, made from ripe and healthy mangoes, suitable for human consumption, adding sugar and water until a thick product is obtained. Citric acid is added to regulate the acidity. It does not contain preservatives, artificial colors or aromas.</i></p>		
SELEZIONE SELECT	Consolidata Consolidated		
FORMA DI PRESENTAZIONE FORMS OF PRESENTATION	Latte da 3200 grammi e da 500 grammi Cans of 3200 grams and 500 grams		
CONFEZIONAMENTO E IMBALLAGGIO PACKING	Pallet da 1.0 x 1.20 metri, per 1.50 metri di altezza Pallets de 1.0 x 1.20 meters, by 1.50 meters high		
INFORMAZIONE NUTRIZIONALE E COMPOSIZIONE NUTRITIONAL INFORMATION AND/OR COMPOSITION	Para una porcion du 100 g For a portion of 100 g Indicadores quimico-fisicos y valores microbiologicos VALORES Chemical physical and microbiological indicators VALUES	Energia / Energy	890.7 kj / 212.8 Kcal
		Proteínas Totales / Total Proteins	0.1 g
		Grasas / Fats	0.1 g
		Carboidratos / Carbohydrates	51.5 g
		Azúcar / Sugar	44.5 g
		Fibra / Fiber	0.3 g
		Vitamina A / Vitamin A	73.1 µg
		Vitamina C / Vitamin C	12.6 mg
		Sólidos salubres ("Brix) Soluble Salids ("Brix)	30 min.
		Acidez varolable (% ácido citrico) Assessable acidity	0.20-1.20
		Conteo del microorganismos mesófilos aerobios (col/ml) Count of aerobic mesophilic microorganisms	0
		Conteo de HF y levaduras (col/ml) HF and yeast colNt	0
DATI DI INTERESSE (CERTIFICAZIONI E PERMESSI) DATA OF INTEREST (CERTIFICATIONS AND AWARDS)	Prodotto d'accordo alla Norma Cubana 288 : 2017 Prodotto d'accordo alla Norma CODEX STAN 296-2009 Produced in compliance with the Cuban Norm 288: 2017 Produced in compliance with the norm CODEX STAN296-2009		

GUAYABA JAM



CATEGORIA DEL PRODOTTO PRODUCT CATEGORY	01 Prodotti d'agricoltura, orticoltura e giardiniera commerciale 01 Products from agriculture, horticulture and commercial		
VOCE TARIFFARIA HS CODE	2007.99.90		
CARATTERISTICA DEL PRODOTTO PRODUCT FEATURES	Il prodotto si prepara cuocendo la purea di guava; A base di guaiave mature e sane, adatte al consumo umano, aggiungendo zucchero e acqua fino ad ottenere un prodotto denso. Acido citrico viene aggiunto per regolare l'acidità. Non contiene conservanti, coloranti o aromi artificiali. Ripe and healthy guavas, suitable for human consumption, adding sugar and water until a thick product is obtained. Citric acid is added to regulate the acidity. It does not contain.		
VARIETÀ VARIETIES	Principalmente ottenuta dalla varietà Enana Roja Mainly obtained from the Red Dwarf variety		
SELEZIONE SELECT	Consolidata Consolidated		
FORMA DI PRESENTAZIONE FORMS OF PRESENTATION	Latte da 3200 grammi e da 500 grammi Cans of 3200 grams and 500 grams		
CONFEZIONAMENTO E IMBALLAGGIO PACKING	Pallet da 1.0 x 1.20 metri, per 1.50 metri di altezza Pallets de 1.0 x 1.20 meters, by 1.50 meters high		
INFORMAZIONE NUTRIZIONALE E COMPOSIZIONE NUTRITIONAL INFORMATION AND/OR COMPOSITION	Para una porcion du 100 g For a portion of 100 g	Energia / Energy	840.3 kj / 200.7 Kcal
		Proteínas Totales / Total Proteins	0.2 g
		Grasas / Fats	0.0 g
		Carboidratos / Carbohydrates	51.2 g
		Azúcar / Sugar	44.5 g
		Fibra / Fiber	1.65 g
		Vitamina A / Vitamin A	31.3 µg
	Vitamina C / Vitamin C	8.2 mg	
	Indicadores químico-físicos y valores microbiológicos VALORES Chemical physical and microbiological indicators VALUES	Sólidos salubres ("Brix) Soluble Salids ("Brix)	30 min.
		Acidez varolable (% ácido citrico) Assessable acidity	0.20-1.20
Conteo del microorganismos mesófilos aerobios (col/ml) Count of aerobic mesophilic microorganisms		0	
Conteo de HF y levaduras (col/ml) HF and yeast coLnt		0	
DATI DI INTERESSE (CERTIFICAZIONI E PERMESSI) DATA OF INTEREST (CERTIFICATIONS AND AWARDS)	Prodotto in accordo alla Norma Cubana 288 : 2017 Prodotto in accordo alla Norma CODEX STAN 296-2009 Produced in compliance with the Cuban Norm 288: 2017 Produced in compliance with the norm CODEX STAN 296-2009		

PAPAYA SCIRUP



CATEGORIA DEL PRODOTTO PRODUCT CATEGORY	01 Prodotti d’agricoltura, orticoltura e giardiniera commerciale 01 Products from agriculture, horticulture and commercial gardening		
VOCE TARIFFARIA HS CODE	2007.99.90		
CARATTERISTICA DEL PRODOTTO PRODUCT FEATURES	Elaborato a base di papaie mature e sane, adatte al consumo umano. Si produce dalla parte edibile del frutto, con adeguata maturità e ben pulite, dalle quali vengono eliminate la scorza e i semi. Si tagliano i cubetti, si confezionano e si aggiunge lo sciroppo e poi si tratta termicamente per garantirne la conservazione. L’acido citrico viene aggiunto per regolare l’acidità e l’acido ascorbico come antiossidante. Made from ripe and healthy papayas, suitable for human consumption. Clean, adequately ripe bombs are prepared from the edible parts of the fruits, from which the rind and the seeds are removed. They are chopped, packaged and the syrup is added to later heat treat. to ensure their conservation. Citric acid is added to regulate acidity and ascorbic acid as an antioxidant.		
VARIETÀ VARIETIES	Principalmente ottenuta dalla varietà Maradol Roja Mainly obtained from the Maradol Red variety		
SELEZIONE SELECT	Consolidata Consolidated		
FORMA DI PRESENTAZIONE FORMS OF PRESENTATION	Latte da 3200 grammi e da 500 grammi Cans of 3200 grams and 500 grams		
CONFEZIONAMENTO E IMBALLAGGIO PACKING	Pallet da 1.0 x 1.20 metri, per 1.50 metri di altezza Pallets de 1.0 x 1.20 meters, by 1.50 meters high		
INFORMAZIONE NUTRIZIONALE E COMPOSIZIONE NUTRITIONAL INFORMATION AND/OR COMPOSITION	Para una porcion du 100 g For a portion of 100 g	Energia / Energy	565.2 kj / 135.0 Kcal
		Proteína / Proteins	5.2 g
		Grasas / Fats	0.0 g
		Carboidratos / Carbohydrates	28.5 g
	Indicadores quimico-fisicos y valores microbiologicos VALORES Chemical physical and microbiological indicators VALUES	Sólidos salubres ("Brix) Soluble Salids ("Brix)	22 min.
		Acidez varolable (% ácido citrico) Assessable acidity	0,35 max.
		Conteo del microorganismos mesófilos aerobios (col/ml) Count of aerobic mesophilic microorganisms	0
		Conteo de HF y levaduras (col/ml) HF and yeast coLnt	0
DATI DI INTERESSE (CERTIFICAZIONI E PERMESSI) DATA OF INTEREST (CERTIFICATIONS AND AWARDS)	Prodotto in accordo alla Norma Cubana 288 : 2017 Prodotto in accordo alla Norma CODEX STAN 296-2009 Produced in compliance with the Cuban Norm 288: 2017 Produced in compliance with the norm CODEX STAN 296-2009		

GUAYABA PASTE



CATEGORIA DEL PRODOTTO PRODUCT CATEGORY	01 Prodotti d'agricoltura, orticoltura e giardiniera commerciale 01 Products from agriculture, horticulture and commercial gardening		
VOCE TARIFFARIA HS CODE	2007.99.90		
CARATTERISTICA DEL PRODOTTO PRODUCT FEATURES	<p>Prodotto naturale ottenuto dall'estrazione meccanica della polpa di guayaba (<i>Psidium Guajava</i> L.) di adeguato stato di maturità e confezionata asetticamente. Ha un aspetto omogeneo e denso, con un colore caratteristico della varietà di frutta utilizzata, con odore e sapore caratteristici di frutta FRESH e matura, opportunamente lavorata.</p> <p><i>The product is prepared by cooking guava puree; made from ripe and healthy guavas, suitable for human consumption, adding sugar and water until obtaining a sweet, compact and flaky product. Citric acid is added to regulate the acidity. It does not contain preservatives, artificial colors or flavors.</i></p>		
VARIETÀ VARIETIES	Principalmente ottenuta dalla varietà Enana Roja <i>Mainly obtained from the Red Dwarf variety</i>		
SELEZIONE SELECT	Consolidata <i>Consolidated</i>		
FORMA DI PRESENTAZIONE FORMS OF PRESENTATION	Unità da 460 grammi, termoretraibili e imballate in busta di cartone <i>Units of 460 grams, wrapped and packed on an carton envelope</i>		
CONFEZIONAMENTO E IMBALLAGGIO PACKING	Pallet da 1.0 x 1.20 metri, per 1.50 metri di altezza <i>Pallets de 1.0 x 1.20 meters, by 1.50 meters high</i>		
INFORMAZIONE NUTRIZIONALE E COMPOSIZIONE NUTRITIONAL INFORMATION AND/OR COMPOSITION	Para una porcion du 100 g <i>For a portion of 100 g</i>	Energia / Energy	837.7 kJ
		Proteínas Totales / Total Proteins	0.2 g
		Grasas / Fats	0.1 g
		Carboidratos / Carbohydrates	49.3 g
		Azúcar / Sugar	44.4 g
	Indicadores químico-físicos y valores microbiológicos VALORES <i>Chemical physical and microbiological indicators</i> VALUES	Sólidos salubres ("Brix) <i>Soluble Salids ("Brix)</i>	73 min.
		pH (u pH) <i>PH (u PH)</i>	3.2 - 3.7
		Conteo de HF y levaduras (col/ml) <i>HF and yeast coLnt</i>	100
		Conteo de Coliformes (col/ml) <i>Coliform Count (col/ml)</i>	5 (ausencia de E <i>adsence of E)</i>
DATI DI INTERESSE (CERTIFICAZIONI E PERMESSI) DATA OF INTEREST (CERTIFICATIONS AND AWARDS)	<p>Prodotto in accordo alla Norma Cubana 288 : 2017 Prodotto in accordo alla Norma CODEX STAN 296-2009 <i>Produced in compliance with the Cuban Norm 288: 2017</i> <i>Produced in compliance with the norm CODEX STAN 296-2009</i></p>		

MANGO PUREE



CATEGORIA DEL PRODOTTO PRODUCT CATEGORY	01 Prodotti d'agricoltura, orticoltura e giardiniera commerciale 01 Products from agriculture, horticulture and commercial gardening		
VOCE TARIFFARIA HS CODE	2008.9900		
CARATTERISTICA DEL PRODOTTO PRODUCT FEATURES	Prodotto naturale ottenuto per estrazione meccanica dalla polpa di mango (Mangifera Indica L) di adeguata maturità e confezionata in modo asettico. Di aspetto omogeneo, denso, di colore giallo la cui intensità varia a seconda della varietà di frutta utilizzata (Haden, Super Haden, Heart o unamiscela di questi), con l'odore e il sapore caratteristici di frutta FRESH e matura, opportunamente lavorata. Natural product obtained by the mechanical process of fresh mangoes (Mangifera indica L) with adequate state of maturity and packaged aseptically. Homogeneous, dense, yellow color whose intensity varies according to the variety of the fruit used (Haden, Super Haden, Heart or mixture of these), with characteristic smell and taste of fresh, ripe fruit, properly processed.		
VARIETÀ VARIETIES	Ottenuto principalmente da varietà Haden, Superhaden e Corazón Mainly obtained from the Hade, Superhaden and Heart varieties		
SELEZIONE SELECT	Consolidata Consolidated		
FORMA DI PRESENTAZIONE FORMS OF PRESENTATION	Sacchi asettici da 200 litri contenuti in fusti di acciaio Aseptic bags of 200 liters contained in steel drums		
CONFEZIONAMENTO E IMBALLAGGIO PACKING	Botti in acciaio da 200 Kg Steel drums of 200 kgs		
INFORMAZIONE NUTRIZIONALE E COMPOSIZIONE NUTRITIONAL INFORMATION AND/OR COMPOSITION	Especificaciones Físico-Químicas Physical-Chemical Specifications	Sólidos salubres ("Brix) Soluble Salids ("Brix)	14 min.
		Acidez varolable (% ácido cítrico) Assessable acidity	0.20 - 0.70
		PH (u PH) PH (u PH)	3.7 - 4.7
		Acido ascórbico (mn/kg) Ascorbic acid (mn/kg)	300 min.
		Tratamiento térmico Heat treatment	
	Especificaciones microbiológicas Microbiologic Specifications	Esterilizados Sterilized	Pasteurizado Pausterized
	Conteo de HF y levaduras (col/ml) HF and Yeast Count (col/ml)	0	10 max
	Conteo total microorganismos (col/ml) Total microorganism count (col/ml)	0	10 max
	Conteo de coliformes totales (col/ml) Coliform count (col/ml)	5 (ausencia di E. coli / absence of E. coli)	
	DATI DI INTERESSE (CERTIFICAZIONI E PERMESSI) DATA OF INTEREST (CERTIFICATIONS AND AWARDS)	Prodotto d'accordo alla Norma Cubana 288 : 2017 Prodotto d'accordo alla Norma CODEX STAN 296-2009 Produced in compliance with the Cuban Norm 288: 2017 Produced in compliance with the norm CODEX STAN 296-2009	

GUAYABA PUREE

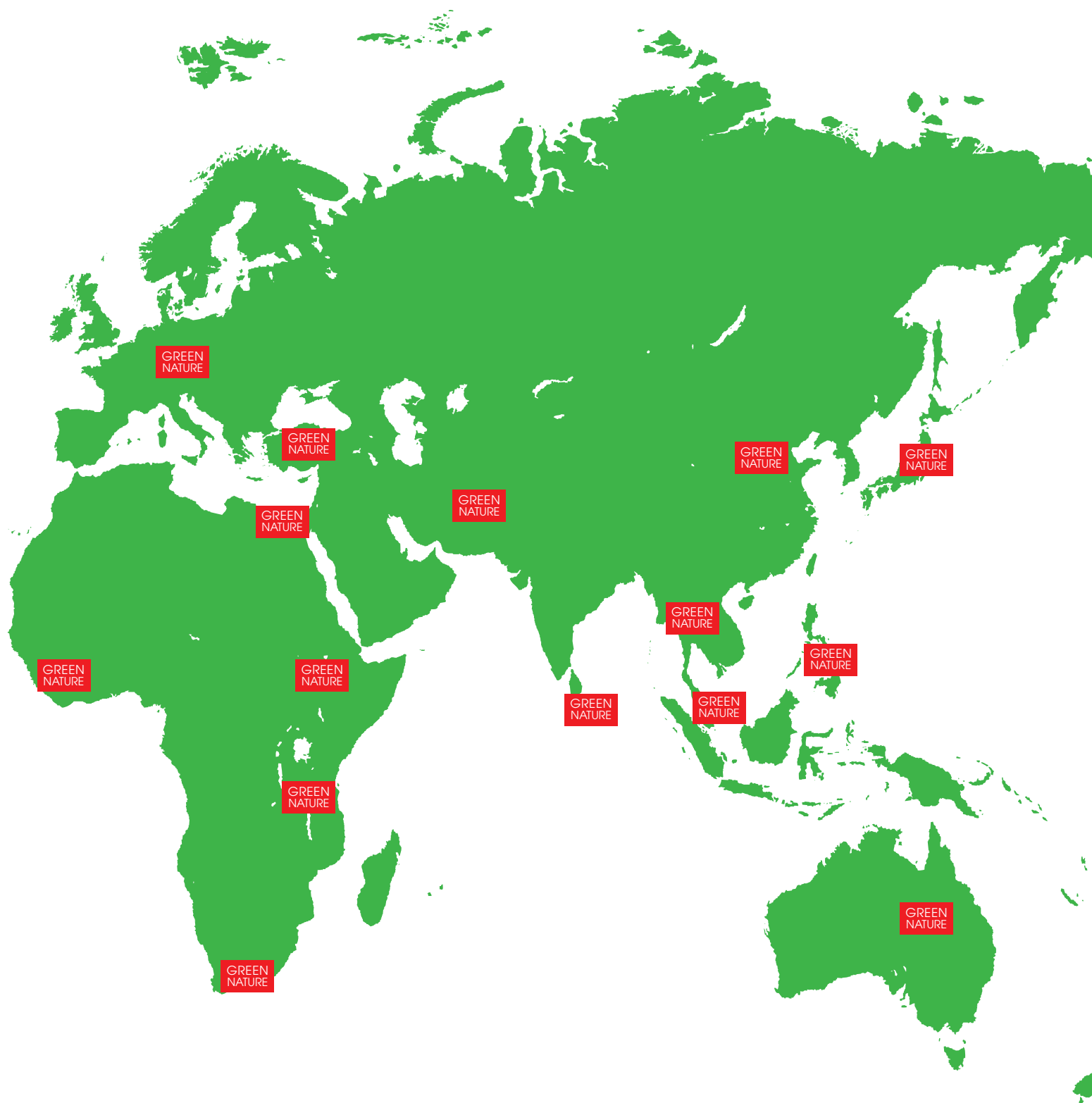


CATEGORIA DEL PRODOTTO PRODUCT CATEGORY	01 Prodotti d'agricoltura, orticoltura e giardiniera commerciale 01 Products from agriculture, horticulture and commercial gardening		
VOCE TARIFFARIA HS CODE	2008.9999		
CARATTERISTICA DEL PRODOTTO PRODUCT FEATURES	Prodotto naturale ottenuto dall'estrazione meccanica della polpa di guava (<i>Psidium Guajava</i> L) di adeguato stato di maturità e confezionata asetticamente. Di aspetto omogeneo, denso, dal colore caratteristico della varietà di frutta utilizzata, con odore e sapore caratteristici di frutta FRESH e matura, opportunamente lavorata. <i>Natural product obtained by the mechanical process of fresh guavas (Psidium guava L) with adequate state of maturity and packaged aseptically. Homogeneous appearance, dense, characteristic of the variety of the fruit used, with characteristic smell and taste of fresh, ripe fruit, properly processed color.</i>		
VARIETÀ VARIETIES	Ottenuto principalmente da varietà Enana Roja <i>Mainly obtained from the Red Dwarf variety</i>		
SELEZIONE SELECT	Consolidata <i>Consolidated</i>		
FORMA DI PRESENTAZIONE FORMS OF PRESENTATION	Sacchi asettici da 200 litri contenuti in fusti di acciaio <i>Aseptic bags of 200 liters contained in steel drums</i>		
CONFEZIONAMENTO E IMBALLAGGIO PACKING	Botti in acciaio da 200 Kg <i>Steel drums of 200 kgs</i>		
INFORMAZIONE NUTRIZIONALE E COMPOSIZIONE NUTRITIONAL INFORMATION AND/OR COMPOSITION	Sólidos salubres ("Brix") <i>Soluble Solids ("Brix")</i>	0,8 min.	
	Especificaciones Físico-Químicas <i>Physical-Chemical Specifications</i>	PH (u PH) <i>PH (u PH)</i>	3,8 - 4,2
		Acido ascórbico (mn/kg) <i>Ascorbic acid (mn/kg)</i>	300 min.
	Tratamiento térmico Heat treatment		
	Especificaciones microbiológicas Microbiologic Specifications	Esterilizados Sterilized	Pasteurizado Pausterized
	Conteo de HF y levaduras (col/ml) <i>HF and Yeast Count (col/ml)</i>	0	10 max
	Conteo total microorganismos (col/ml) <i>Total microorganism count (col/ml)</i>	0	10 max
DATI DI INTERESSE (CERTIFICAZIONI E PERMESSI) DATA OF INTEREST (CERTIFICATIONS AND AWARDS)	Prodotto d'accordo alla Norma Cubana 288 : 2017 Prodotto d'accordo alla Norma CODEX STAN 296-2009 <i>Produced in compliance with the Cuban Norm 288: 2017</i> <i>Produced in compliance with the norm CODEX STAN 296-2009</i>		
	Conteo de coliformes totales (col/ml) <i>Coliform count (col/ml)</i>		

OUR MARKETS



ARGENTINA
AUSTRALIA
BRAZIL
CUBA
CALABRIA
EGYPT
SANTO DOMINGO
SENEGAL
TURKEY
COLOMBIA
IVORY COAST
USA
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