
	HASS AVOCADO TECHNICAL DATA	Good Agricultural Practices Program.
	Scientific Name: Persea americana Trade Name: Avocado Variety: Hass	Tradename: 
Product description:		
Fruit with rough and thick skin, green to black when ripe. Creamy consistency, very rich in fatty acids, proteins, vitamins and minerals. The weight of the fruit ranges between 120 gr. and the 400 gr. It is oval in shape and has a small seed, it can be peeled easily and it has an excellent flavor. It is medium to large in size and weighs between 140 and 360 grams. The skin of this type of avocado is rough but flexible and darkens when ripe.		
Classification and packaging specifications:	20 to 22 pallets per container. <input type="checkbox"/> 864 Kg per pallet approximately. <input type="checkbox"/> 216 boxes of 4 Kg per pallet. <input type="checkbox"/> 144 boxes of 6 Kg per pallet. <input type="checkbox"/> 80 boxes of 11.3 Kg per pallet <input type="checkbox"/> Age of the fruit: Cut from 10 to 13 weeks. Caliber: <input type="checkbox"/> 12', 14', 16', 18', 20', 22', 24' and 26' (EU) <input type="checkbox"/> 32', 36', 40', 48', 60', 70' and 84' (USA) <input type="checkbox"/> Boxes: 22XU 18.14 kg - 20kg Net, 960 boxes or 1080 palletized. Weight per boxes: <input type="checkbox"/> 4Kg <input type="checkbox"/> 6Kg <input type="checkbox"/> 11.3 Kg <input type="checkbox"/> Packaging: Lid, bottom, separator, pack tube or boxes <input type="checkbox"/> Markets: North American, European and Asian.	
Field check values:	1.- That it has cableway systems in good condition 2.- Functional field practices in the area. 3.-Leaves to cut, minimum of 5 leaves. 4.-Sigatoka control according to the program. 5.-Fertilization Program. 6.-No pests 7.- Bundle in all its clusters 8.-Tapered to cut its clusters. 9.-Preventive Practices in disinfection of cutting equipment.	
Sea Trip Temperature:	Temperature 3 to 7 degrees Celsius or 38 to 42 degrees Fahrenheit. Relative humidity 85% to 90%	
Transit life:	Minimum 30 Maximum 40 days. With Trials of up to 50 days	
Life of anaquel:	15 to 20 days (Under controlled conditions)	
Origin of the fruit:	Dominican Republic	

