
	TECHNICAL DATA OF THE CAVENDISH	Good Agricultural Practices Program.
	Scientific Name: <i>Musa x paradisiaca</i> Trade Name: Banana, Banana, Cavendish, Cavendish Banana	Tradename: 
Product description:		
Ripe banana is a very digestive food, as it favors the secretion of gastric juices, therefore it is used in the diets of people affected by intestinal disorders and in young children. It has a high energy value (1.1 - 2.7 kcal. / 100 g.), Contains as many vitamins B and C as tomato or orange, as well as numerous mineral salts including iron, phosphorus, potassium and calcium.		
Classification and packaging specifications:	<input type="checkbox"/> "A" Premium: Length 20.3 cm / 8" <input type="checkbox"/> Gauge 39 maximum 48. <input type="checkbox"/> Number of fingers per hand: Minimum 5 to 12 fingers. <input type="checkbox"/> Fruit age: Cut from 10 to 13 weeks. <input type="checkbox"/> Boxes: 22XU 18.14 kg - 20kg Net, 960 boxes or 1080 palletized. <input type="checkbox"/> Packaging: Lid, bottom, separator, tube pack or banabag. <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:	Between 13 and 15 ° C, 56 and 58 ° F, with a relative humidity of between 90 and 95%	
Transit life:	Minimum 30 Maximum 40 days. With Trials of up to 50 days	
Life of anaquel:	From 2 to 3 weeks.	
Origin of the fruit:	Dominican Republic	

