

	<b>TECHNICAL SPECIFICATION – BELLACO PLANTAIN</b>	Code	ET-PHC-005
		F. Validity	01/03/2026
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**1. PRODUCT : GREEN PLANTAIN**

**2. DESCRIPTION :** The Bellaco or Hartón Plantain is a tropical fruit of the species *Musa Paradisiaca* *Var. Harton*, belonging to the Musaceae family. It is characterized by its green peel, firm pulp, and large size. Cultivated mainly in northern Peru and in the areas of Moyobamba and San Ignacio, it thrives at altitudes between 500 and 1500 meters. Its culinary versatility in both green and ripe states makes it ideal for preparations such as *chifles*, *chips*, *patacones*, *bolones*, and many other uses.


**3. ORIGIN : PERU**

**4. VARIETY: : BELLACO**

**5. ALLERGEN CONTENT (\*)**

ALLERGENIC INGREDIENTS	CONTAINS	
	YES	NO
Cereal with glúten		X
Egg		X
Peanuts		X
Soy		X
Sesame		X
Milk and dairy products		X
Tree nuts		X
Fish		X
Mollusks		X
Crustaceans		X
Celery		X
Mustard		X
Lupins (tarwi)		X
Sulfur dioxide / sulfites ( in a concentration higher than 10 mg/Kg o mg/L)		X

(\*) Any allergen that may be present in the product, whether through its ingredients and/or traces that could reach it during storage, processing, or by cross-contamination, must be formally declared, indicating in this document the allergens that are: present in the product, processed on the same equipment, or those that could potentially reach the product by cross-contamination.

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## 6. EXPORT SPECIFICATIONS

TYPE OF PRODUCT	FRESH FRUIT		
ATTRIBUTE	TARGET	MIN - MAX	UNIT
°Brix	<5	Max 6	°
Length	26.67	26.67-27	cm
Diameter	5	4.8-5.2	cm
Foreign matter*	Absence	0	%
Box type	22XU Generic		
Packaging materials	High – density plastic bags for packaging		
N° of units per box	Maximum up to approx. 70 units.		
Net weight	Approx. 22.7 Kg per box		
Box label / Unit label	1 per box / according to client's brands		
Quality	Extra		
Container capacity	1080 boxes distributed on 20 pallets of 54 boxes each / high capacity container (HC).		

\*Foreign Matter: Includes any substances foreign to the plantain such as hair, metal fragments, insects, pests, among others.

## 7. SENSORY QUALITY

ATTRIBUTE	LIMIT	METHOD	ANALYSIS FREQUENCY	CERTIFICATE SUPPLIER
Shape <sup>(1)</sup>	Elongated, straight, or slightly curved	Visual	Each batch	N/A
Size and weight	Each plantain weighs between 230–300 grams	Weighing	Each batch	N/A
Color <sup>(1)</sup>	Green	Visual	Each batch	N/A
Flavor	In the green state, the fruit has a neutral or less sweet taste. In the ripe state: it offers a slightly sweet, soft flavor with a tender, buttery Pulp.	Visual	Each batch	N/A
Odor	Characteristic of plantain	Olfactory	Each batch	N/A


(1) See Annex A

## 8. MICROBIOLOGICAL QUALITY

**Normative Reference:** NTP 209.226 / NTS N° 071-MINSA/DIGESA V01 (XIV.1)

Microbial Agent	Limit per g	
	m	M
<i>E. Coli</i>	Absence	Absence
<i>Salmonella sp.</i>	Absence/25g	----

\* According to customer requirements in the destination country..

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## 9. PESTICIDE RESIDUES

The pesticides used must correspond to those approved by the Ministry of Health, according to RM N°1006-2006 MINSA “Health Regulation establishing the Maximum Residue Limits (MRLs) for agricultural-use pesticides in food for human consumption.” The supplier must issue a warranty letter for each batch. Verification by **PERUVIAN HARVEST CO.** will be carried out through an annual sampling plan. For pesticide analysis in exportable raw material, this will be performed at the client’s request, according to the destination country.

## 10. HEAVEY METALS CONTENT

Must comply with the following requirements:

Heavy Metal	Maximum Limit
Lead <sup>(2)</sup>	Max. 0.1 ppm

(2) Source: *General Codex Standard for Contaminants and Toxins in Food and Feed. CODEX STAN 193-1995 (Rev. 2-2006) – Tropical Fruits.*

## 11. TRANSPORT

The transport vehicle: HC container, REEFER 40 ft, 13.0 °C – 14.0 °C. It must not carry any other type of load along with the batch; it must be free from any foreign material that could cause cross-contamination and must not show signs of infestation. The container must be clean, dry, and covered to prevent water and/or any foreign material from coming into contact with the product.

## 12. PACKAGING AND PACKING

Refer to the Export Specifications table, item No. 6.

## 13. STORAGE CONDITIONS


For immediate consumption, the plantain should be stored in a clean, dry place at a maximum temperature between 13–14 °C.

## 14. SHELF LIFE

Conditional on the raw material entry parameters and in accordance with the conditions mentioned in point 13.

## 15. SUPPLIERS

According to the Master Supplier List.

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**16. PHYSICOCHEMICAL ANALYSIS CERTIFICATE – REQUIREMENTS**

According to the client's request

**17. MICROBIOLOGICAL ANALYSIS CERTIFICATE – REQUIREMENTS**

According to the client's request

**18. ANNEX**



**GREEN PLANTAIN WITH PEEL**

