



TECHNICAL DATA SHEET – HASS AVOCADO
CAT. 1 – EUROPE

CODE : PH-FT-CA-006
REVISION : 03
REVISION DATE: 30/09/2025
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1. PRODUCT	FRESH AVOCADO	2. VARIETY	HASS
3. DESTINATION	EUROPE	4. CATEGORY	1
5. DESCRIPTION	<ul style="list-style-type: none"> Fresh product, made from whole, healthy, and clean fruits of the species <i>Persea americana</i> Mill., packed in cardboard or plastic boxes and preserved in cold storage chambers between 5.0°C and 7.0°C. Phyosanitary characteristics according to the current export work plan approved by SENASA. 		
6. QUALITY STANDARDS	<ul style="list-style-type: none"> Fruits must be whole, healthy, and free from defects affecting the pulp. Post-harvest treatment: Thiabendazole at 2 ml/L concentration. 		

7. ORGANOLEPTIC CHARACTERISTICS

Characteristic	Description
Color	Dark green, characteristic of the variety, unripe.
Flavor/ Odor	Typical of the variety, free from off-flavors or foreign odors.
Texture	Firm, unripe.
Appearance	Rough skin, typical of the variety.

8. PHYSICAL – CHEMICAL CHARACTERISTICS

8.1. Physical

Characteristic	Description
% Dry matter	≥ 22%
% Oil	>9.75%
Firmness	> 27 - 29 kg/cm ²

8.2. Chemical

Characteristic	Description
Heavy metals	In compliance with national and destination MRLs..
Pesticides	

9. MICROBIOLOGICAL ASPECTS

Complies with *Sanitary Regulation establishing Microbiological Criteria for the Quality and Safety of Food and Beverages for Human Consumption – RM N° 591-2008/MINSA*.

10. SIZING / CALIBRATION

Caliber	8	10	12	14	16	18	20	22	24	26	28	30	32
Min. Net Weight (g)	462	372	314	275	233	208	189	169	158	148	137	126	103
Max. Net Weight (g)	576	462	371	313	274	232	207	188	168	157	147	136	125

Up to 10% of fruits outside range allowed, with a permissible variation of ±3 g.

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Review by:
Eng. Betty Solano

Approved by:
Ec. Marco Balmaceda



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11. QUALITY TOLERANCES

Pests / Diseases				Tolerance
Scale insect (*)	whytefly	bagworm	leafminer	0%
Fumagina	Anthracoze	Larvae	Others	
Critical Defects				Tolerance
Dehydration	Virado/ Mature	Sunblotch	sunburn	0%
Discoloration moderate	Open wound	Rodent bite	Bird droppings	
Mechanical damage	bruise/shock	Rots/ Fungus	soil/dust	
Worm/severe insect damage		application stains and sunscreen		
Moderate Defects				Tolerance
Branch rub (<4cm ²)	Russet (<4cm ²)	Scar (<4cm ²)	Insect damage (without pulp involvement)	20%
Trips Damage (<4cm ²)	Deformed	Chimera	Mild discoloration	
Mild sun	Lenticellar Damage	Long peduncle (>5mm)		
Damage chinch (without affecting pulp)		Encrestamiento leve		
Non-evolving spots (<4 cm ²)		Fruit without peduncle (1 fruit/ box)		
Minor Defects				Tolerance
Branch rub (<1cm ²)	Russet (<1cm ²)	Scar (<1cm ²)	Trips Damage (<1cm ²)	100%
Deformed (without losing the shape of the fruit).		Lenticel mild damage		
Non-progressive spots <1 cm ²		Mild sunburn <20% surface		
Labeling / Packaging defects				Tolerance
Incomplete or incorrect labeling.		Damaged boxes or pallets		0%

(*): According to SENASA export protocol for the destination country.

12. PACKAGING

Characteristic	4 kg Cardboard Box	10 kg Plastic Crate
Calibers	10 - 24 *OGL: 10 al 22	26 - 32 *OGL: 24 al 32
Brand box	Generic (wooden or cardboard box)	Unbranded.
Material	Corrugated cardboard with proper ventilation.	Plastic crate with proper ventilation.
Box weight	4.15 a 4.20 Kg	10.250 Kg - 10.350 Kg
Fruits per box	According to size	According to weight.
PLU	Not required	Not required
Ethylene absorber sachet	1 per box (Dry Matter ≥ 23%)	1 per box (Dry Matter ≥ 23%)

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13. PALLETIZATION

Characteristic	4 kg Cardboard Box	10 kg Plastic Crate
Pallet type	Wooden pallet 1.11 × 1.14 m	Wooden “Chep” pallet 1.00 × 1.20 m
Corners	4 per pallet	4 per pallet
Boxes per pallet	264	120
Boxes per layer	12	8
Number of layers	22	15
Straps	Min. 12 horizontal + 2 vertical (positions: 1,2,3,4,6,8,10,12,14,17,20,22). Applied at box base	Min. 10 horizontal + 2 vertical (positions: 1,2,3,4,6,8,10,12,14,15). Applied at box base.
Pallet top cover	1 per pallet	1 per pallet
Pallet sheets	Minimum 2 per pallet	Minimum 2 per pallet

14. COOLING, STORAGE, AND TRANSPORTATION

Dry Matter %	Temperature °C
22% - 23%	6.0°C - 6.5°C
23% - 26%	5.5 - 6.0°C
26% and above	5.0 - 5.5°C

15. SHIPPING

Characteristic	4 kg Cardboard Box	10 kg Plastic Crate
Pallets per FCL	20	20
Boxes per FCL	5280	2400
Air bags	No	2 per FCL
System type	Controlled Atmosphere (CA)	Controlled Atmosphere (CA)
Gases (O₂ y CO₂)	O ₂ : 8% and CO ₂ : 12%	O ₂ : 8% and CO ₂ : 12%
Temperature	According to Dry Matter %.	According to Dry Matter %.
Relative humidity	Off	Off
Ventilation	Closed	Closed
Insulation curtains	1	1
N° Thermographs and location	2 units (Pallet 1 and 20)	2 units (Pallets 1 and 20)
Ethylene filters	2 units per FCL	2 units per FCL

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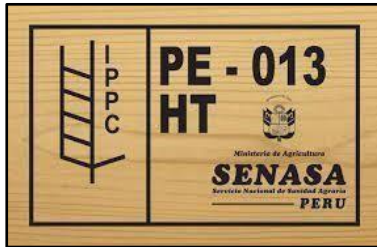


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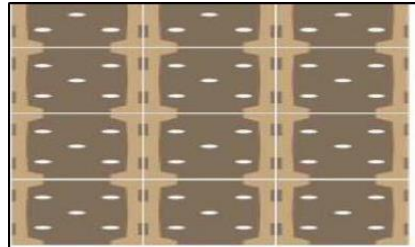
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16. ANNEXES

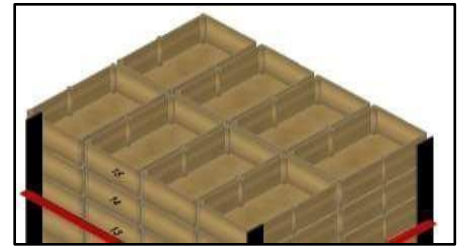
ANNEX 1: PALLETIZING



SENASA seal on 2 sides of the pallet, according to NINF -15 standard.



4 KG BASKET:
Base of 12 boxes per level.

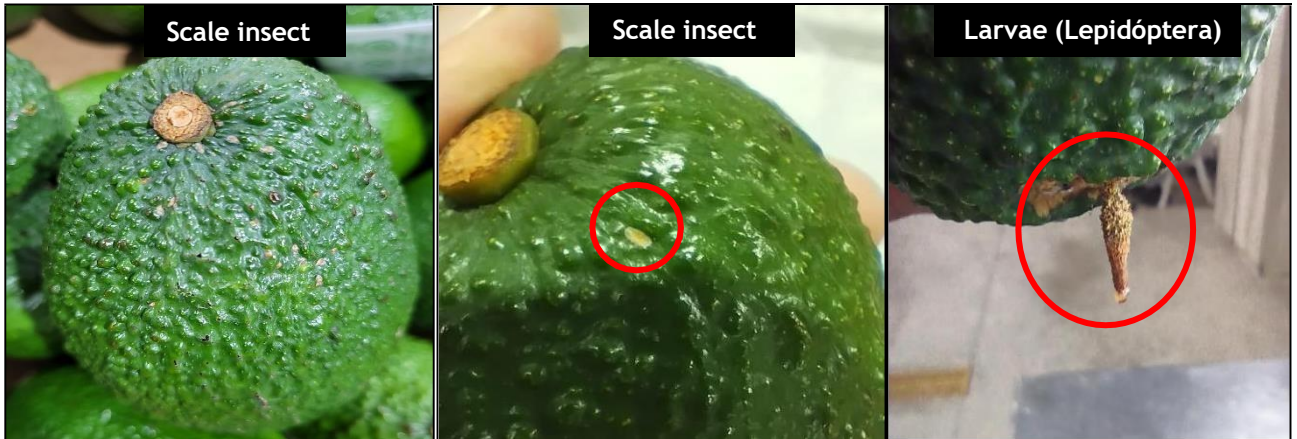


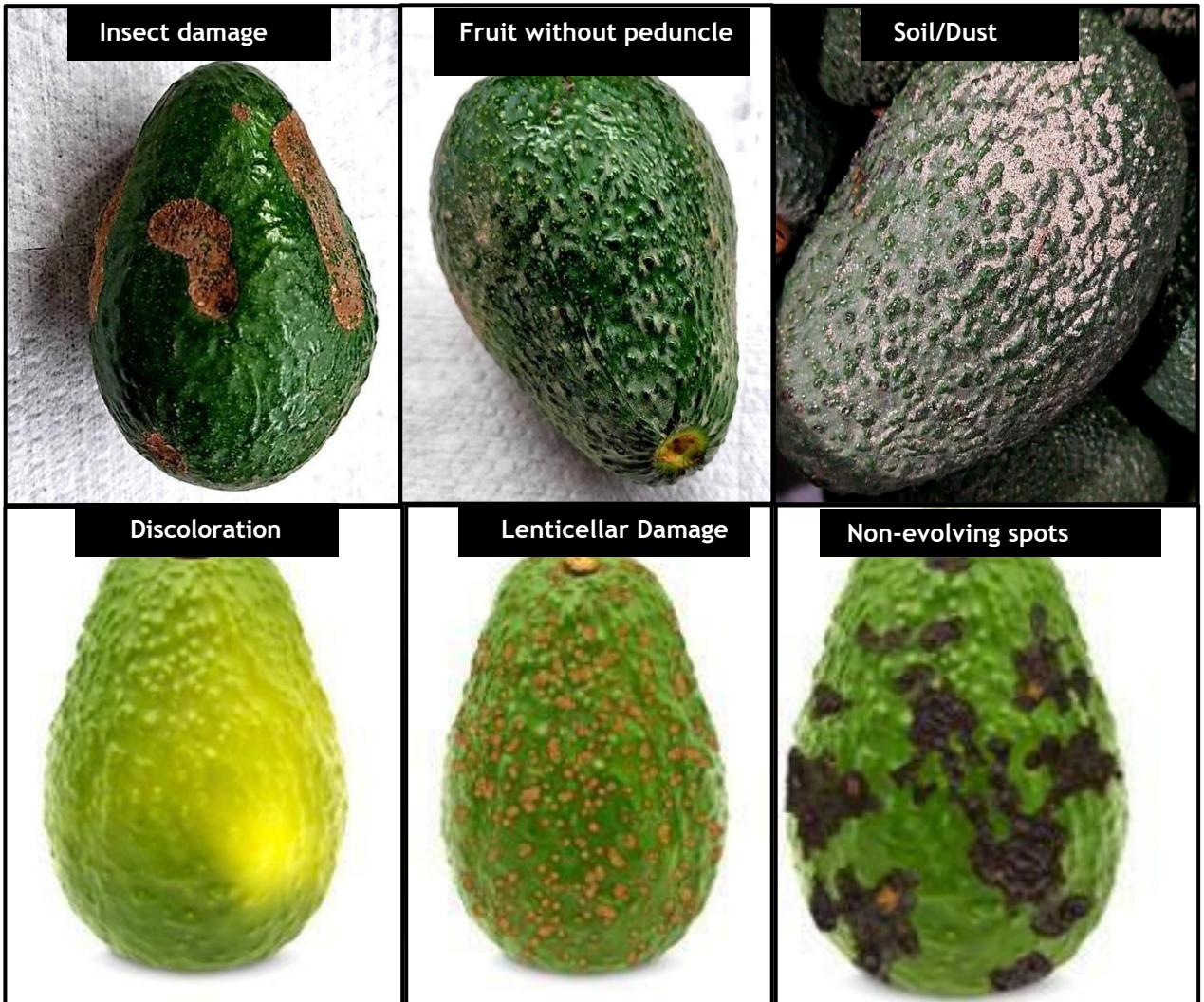
10 KG BASKET:
Base of 8 boxes per level.

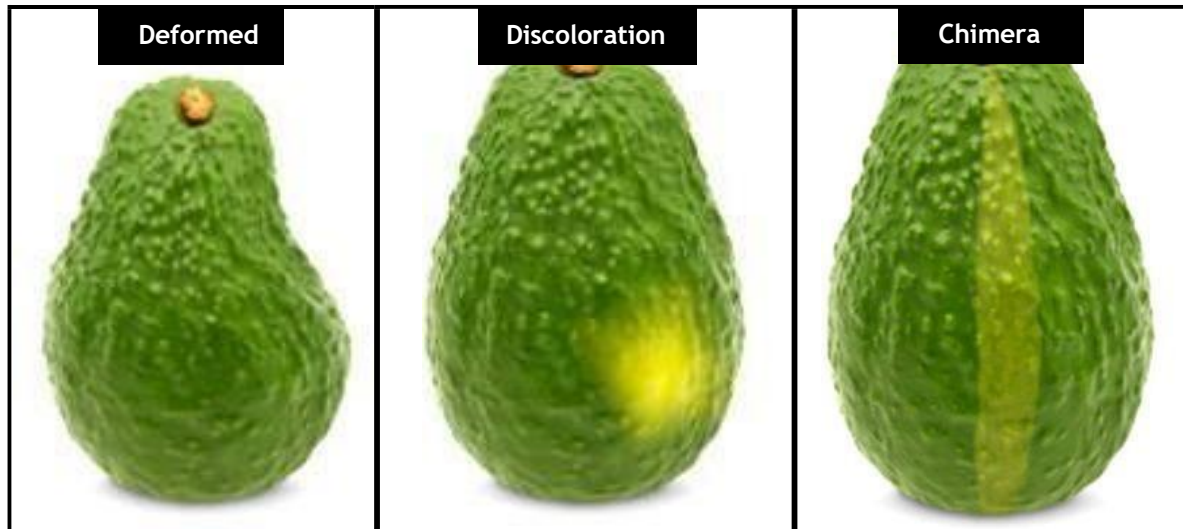
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ANNEX 2: PESTS AND DISEASES.**ANNEX 3: CRITICAL DEFECTS**

**ANNEX 4: MODERATE DEFECTS**

**ANNEX 5: MINOR DEFECTS**