

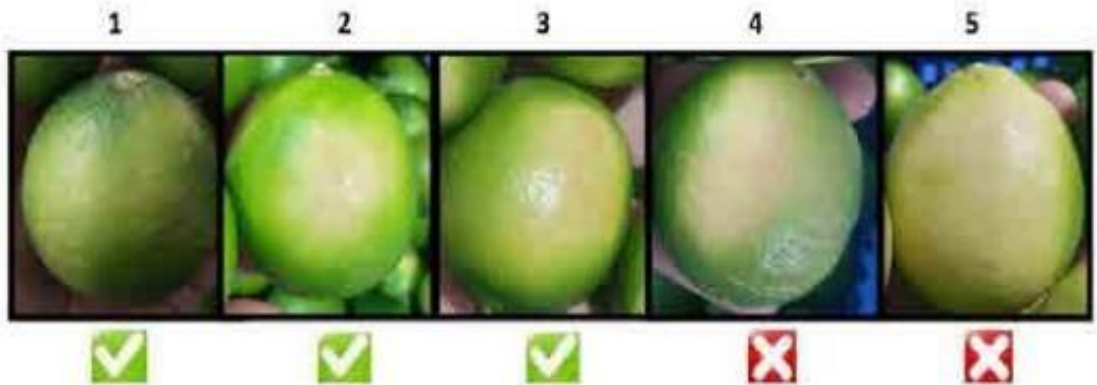


DEFINITION: Fresh, healthy, and clean limes of the species *Citrus latifolia* - "Tahiti Lime," packed under good manufacturing practices that ensure food safety and product preservation.

VARIETY:	Limón Tahiti, Lima Tahiti.																			
SENSORIAL CHARACTERISTICS:	COLOR: Green, characteristic of the variety.																			
	FLAVOR/ODOR: Characteristic of the fruit, free from foreign flavors or odors.																			
	TEXTURE: Firm.																			
PHYSICOCHEMICAL CHARACTERISTICS:	SHAPE: Round, thin peel, seedless, smooth skin, and peduncle cut flush with the calyx.																			
	MINIMUM JUICE CONTENT: 30-42%																			
COMMERCIAL CHARACTERISTICS:	<table border="1" style="width: 100%; text-align: center;"> <thead> <tr style="background-color: #4CAF50; color: white;"> <th>QUALITY</th> <th>Super</th> <th>Extra</th> <th>First</th> <th>Second</th> <th>Third</th> <th>Fourth</th> </tr> </thead> <tbody> <tr style="background-color: #ffff00;"> <th>DIAMETER*</th> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table>						QUALITY	Super	Extra	First	Second	Third	Fourth	DIAMETER*						
	QUALITY	Super	Extra	First	Second	Third	Fourth													
DIAMETER*																				
*As established by the client.																				
MATURITY GRADE:	 <div style="display: flex; justify-content: space-around; margin-top: 10px;"> 1 2 3 4 5 </div>																			

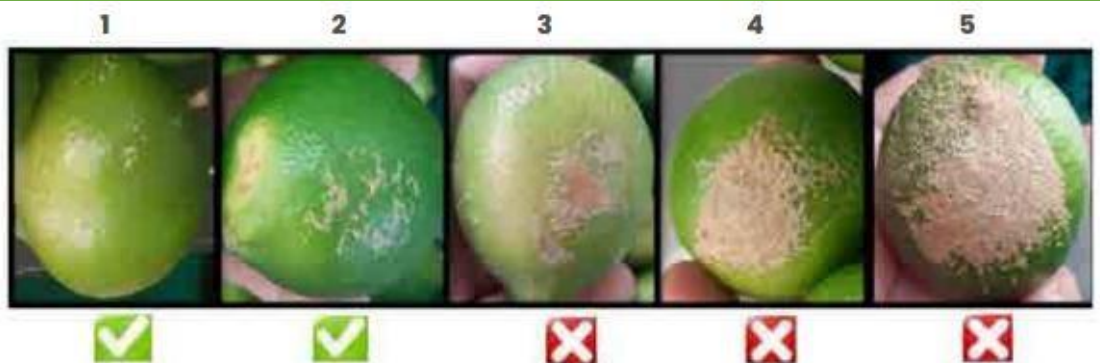
**SHADING
GRADE:**



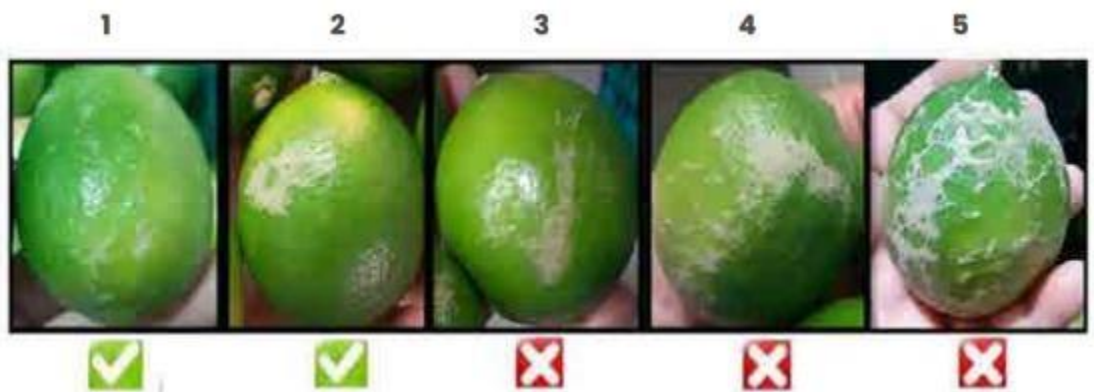
**OLEOCELLUS
GRADE**



RUSSET GRADE:



THRIPS GRADE:



DEFECTS:

MAJOR AND MINOR DEFECTS		DESVIACIÓN	TOLERANCE
CONDITION	Mild oleocellosis		
	Slight dehydration		
	Stings / Punctures		
	Cold damage		
Total combined defects per condition:			
QUALITY	Sunburn		
	slight healed wound		
	Minor spots		
	Mild russet		
	Fruit deformation		
	Mite damage		
	Color change		
	Small size		
Total combined defects per quality			

CRITICAL DEFECTS		DESVIACIÓN	TOLERANCE
CONDITION	Pudrition	Not accepted	0%
	Overripe (yellow) fruit		0%
	Severe oleocellosis		0%
	Open wounds		0%
	Mold on peduncle		0%
	Severe dehydration		0%
	Soft fruit		0%
	Presence of worms or insects		0 Unidades
QUALITY	Severe healed wound	Not accepted	0%
	Severe blemishes		0%
	Severe russet		0%
	Fumagine		0%
	Torn calyx		0%

Percentages are expressed based on fruit count.

* Tolerances established by the customer.

PROCESS

The packing process includes the following operations: Reception of raw material, temporary storage, supply, degreening, pre-selection, immersion washing, sanitization, brushing/spray washing, draining, pre-drying tunnel, waxing, drying tunnel, singulator, computerized grading, packaging/weighing, closing/labeling/coding, palletizing, cold storage, and dispatch.

SELECTION

The fruit must be clean, at the requested maturity level, with few seeds, typical shape of the variety, and free from any dirt or moisture caused by improper postharvest handling.

**CHEMICAL
PRODUCTS OF**

Dosages of chemical products for postharvest handling should follow manufacturer and client recommendations:

WAX



TECHNICAL DATA SHEET - TAHITI LIME
(Citrus latifolia)

CODE : PH-FT-CA-009
REVISION :03
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POSTHARVEST HANDLING:	TRADE NAME	ACTIVE INGREDIENT	LMR	DOSAGE			
	ECOWAX BRIGT CT	CARNAUBA AND SHELLAC	N/A	1Liter / TM			
N/A: Not applicable MRL: Maximum Residue Limit.							
MICROBIOLOGICAL CHARACTERISTICS:	MICROBIOLOGICAL AGENT	Category	Class	n	c	Límit per g	
						m	M
	Mesophilic aerobes	1	3	5	3	10 ⁴	10 ⁶
	Escherichia coli	5	3	5	2	10	10 ²
	Salmonella sp.	10	2	5	0	Absence/25g	-
Listeria monocytogenes	10	2	5	0	Absence/25g	-	
* Reference: RM N°- 591-2018/MINSA.							
PRESENTATION	The product must be free from any foreign material such as soil, agrochemical residues, or wax stains from treatment. After harvesting, fruits should be placed in containers that prevent damage, avoiding direct sunlight exposure, and stored in an appropriate facility.						
PACKAGING:	PRESENTATION	BOXES X 4.5 KG	BOXES X 18 KG		BOXES X 24 KG		
	Calibers	36, 38, 48, 54, 63	SMALL (3rd, 4th) MEDIUM (1st, 2nd)		All calibers		
	Boxes per pallet	4.5 kg = 240 boxes 4.0 kilos =240 boxes	70 cajas		42 boxes		
	Boxes per container	4.5 Kg = 5,120.00 4.0 Kg = 5,280.00	1,400.00		1,008.00		
	Pallets per container	4.5 Kg = 20 pallets (240 boxes) y 2 mini pallets de 160 boxes 4.0 Kg = 22 pallets	20		24		
	Net weight	4.500 Kg / 4.000 Kg	18.00 Kg		24.00 Kg		
LABELING:	According to client and destination country specifications: <ul style="list-style-type: none"> Name and address of packer/exporter/importer Product name: "Limes," "Lemon" Variety name: <i>Citrus latifolia</i> Country of origin Class 						



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	<ul style="list-style-type: none">• Net weight• Batch number• Production site name/code• Packing plant code• Sanitary authorization• GGN• Variety
STORAGE CONDITIONS	Temperature: 7 - 10 °C Relative Humidity: 85% – 95%
TRANSPORT	Transport must be carried out in appropriate vehicles in good hygienic condition to avoid fruit exposure to sunlight, wind, or humidity, and to minimize mechanical damage caused by vibration, compression, or impact.
CONTAINER SETUP CONDITIONS	Temperature: 7 °C Relative Humidity: 80% An ethylene filter is required inside the container..
SHELF LIFE	40 days from harvest date.

PERUVIAN
HARVEST
CO.

PHOTOGRAPHIC ANNEXES**CRITICAL DEFECTS / ZERO TOLERANCE
(NOT ACCEPTABLE):****SUN DAMAGE / SHADING****RUSSET (SCARRING)**

THRIPS DAMAGE**OLEOCELLOSIS****MECHANICAL DAMAGE**

YELLOWING

MOLD PEDUNCLE

PUDRITION

FUMAGINE


MAJOR AND MINOR DEFECTS		
Mild russet	Stings / Punctures	Mild oleocellosis

