



Acceso Internacional
COMERCIO EXTERIOR A SU MEDIDA

Colombian Avocado

USES

Avocados have long been cultivated for their edible fruits, the flesh is highly nutritious and has a composition different from that of other fruits. It is high in calories (220 kcal per 100 g)

INSTRUCTION FOR USE

It is eaten in salads and desserts and used as a sandwich filling and an ingredient in dips and spreads (such as guacamole), ice-creams and milkshakes



Variety Persea americana

ORGANOLEPTIC CHARACTERISTICS

Oval shaped

TEXTURE: Granular, creamy skin on the inside.

EXTERNAL COLORING: Dark green

INTERNAL COLORING: Pale green to yellow

MATURATION: firm

PHYSICHEMICAL CHARACTERISTICS

Contains vitamins A, B and E and. Is a good source of folic acid, riboflavin, niacin, thiamin, iron and potassium.



Pallets with

23

stories
high



COMMERCIAL PRESENTATION

Box of 4 Kg or 10kg

H.S Code: 0804.40.00.00

SENSORY CHARACTERISTICS

Oil : Minimum 9,5% Maximum 14%

Dry matter: Minimum 21% Maximum 23%

Pounds Pressure: Greater 28Lb

AVOCADO HASS

Although the oil content is much higher than other fruits, it is mostly monounsaturated fats (considered as good fats). Eaten mainly as salads, vegetables and desserts and even use for beauty facial and guacamole.

SECOND CATEGORY DEFECTS

Sunburned, mechanical

injury, sunblotch, Crick-side, ring-neck
or Scarring due to continual limb rubbing

RECOMMENDATIONS FOR TRANSPORTATION AND STORAGE

Transportation: Vehicles
that comply with Resolution
26/74 of 2013



Box with **4 kg** avocado , floor with 12 cases and
23 stories high, total 276 boxes in 1 Pallet

Box with **10kg** avocado, floor with 8 cases and 15
stories high total 120 boxes in 1 Pallet

Total Boxes available in 1* 40 'container

Presentation box of 4 kg: **5.520 cases**

Total Boxes available in 1* 40 'container

Presentation box of 10 kg: **2.400 cases**

Temperature: 5° Celsius. Control Atmosphere

LABELED

Name, packing, net weight, manufacturer,
exporter, recommendation eating,
country of origin

REFERRED NORM

NTC 1291 / CAC / RCP 53 - 2003 (Code Of Hygienic
Practice For Fresh Fruits and Vegetables). Resolution
2906 of 2007 / Maximum Limits of Pesticide Residues

AVAILABILITY OF PRODUCT





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Price List / Oct 2019

Global avocado consumption is growing by about three percent every year; however, production growth remains a little behind due to climate and weather conditions in producers countries. Prices have risen to a record due to surging global demand and reduced harvests from major producers Mexico, Colombia, Peru and USA (California).



CALIBER: 10 to 14

Box of 4 Kg with Avocados gauge:
10, up with 364 to 462 grams: /
12, up with 300 to 371 grams , **14**,
up with 258 to 313 Grams



CALIBER: 16 to 18

Box of 4 Kg with Avocados gauge:
16, up with 227 to 274 Grams **18**,
up with 203 to 243 Grams



CALIBER: 20 to 22

Box of 4 Kg with Avocados gauge:
20, up with 184 to 217 Grams **22** ,
up with 165-196 Grams



CALIBER: 24 to 28

Box of 10 Kg with Avocados gauge:
24, up with 151 to 175 Grams **26**,
up with 144 to 157 Grams :**28**, up
with 134 to 147 Grams



CALIBER: 30 to 32

Box of 10 Kg with Avocados gauge:
30 up with 123 to 137 Grams , **32**
up with 80-123Grams



SECOND CATEGORY

Box of 10 Kg with Avocados
gauge: Second category up with
364 to 123Grams