



# CHILEAN FROZEN FRUITS & VEG.

8

## Technical Sheet of Seedless Grape IQF Frozen



### PRODUCT / PRODUCTO

|                                               |                                                                                                                                            |
|-----------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------|
| Description, Variety<br>Descripción, variedad | Uva roja y verde sin semilla congeladas, variedad Crimson y Thompson.<br>Frozen Red and Green Seedless Grape, Variety Crimson and Thompson |
| Product<br>Producto                           | IQF Red and Green Seedless Grape Grade A                                                                                                   |
| Seasonality<br>Periodo de producción          | February-May<br>Febrero-Mayo                                                                                                               |
| Shelf life<br>Vida útil                       | Duración 24 meses a temperaturas de -18 ° C o menores.<br>Duration 24 months at temperatures of -18 ° C or lower.                          |
| Quality<br>Calidad                            | <b>Grapes</b> of optimal quality, clean, healthy and frozen<br><b>Uvas</b> de calidad óptima, limpias, sanas, congeladas                   |
| Customer<br>Consumidores                      | Industrial, retail or domestic market<br>Destinado a mercados industrial, retail o uso doméstico                                           |
| Sampling procedure<br>Plan de muestreo        | 2 boxes per pallet, one extracted from the top, the other from the base<br>2 cajas por pallet, extraídas de la parte superior e inferior   |
| Calibre/Caliber                               | Largo: Uniforme 19 a 25 mm / Large: Uniform 19-25 mm<br>Diámetro: Uniforme mayor a 15 mm / Diameter: Uniform greater than 15 mm            |

### CHEMICAL ANALYSIS / ANÁLISIS QUÍMICO

|                   |             |
|-------------------|-------------|
| Degree/Grado Brix | ≥ 16° a 20° |
| Degree/Grado Brix | 3,3 a 4,0   |

### PHYSICAL ANALYSIS / ANÁLISIS FÍSICO

| Classification, Clasificación                  | CATA                                                          |
|------------------------------------------------|---------------------------------------------------------------|
| Residuos de pesticidas<br>Pesticides Residues  | Cumple con la NCh 1525 of. 79<br>Conform to NCh 1525 of. 79   |
| Defectos<br>Defect                             | Cumple con DS 977/96 art 160<br>Conform to DS 977/96 art. 160 |
| Defectos<br>Defect                             | Tolerancia en 500 gr (%)<br>Tolerance in 500 gr (%)           |
| Pedicelo / Stick                               | 2% en peso / as a % of weight                                 |
| Variación de color<br>Color variation          | 5% en peso / as a % of weight                                 |
| Deshidratado / Deshydrate                      | 2% en peso / as a % of weight                                 |
| Desgarro / Tear                                | 5% en peso / as a % of weight                                 |
| Fisura mayor a 1mm<br>Fissure greater than 1mm | 5% en peso / as a % of weight                                 |
| Aplastada, rota<br>Crushed, broken             | 5% en peso / as a % of weight                                 |
| Mancha, russet / Spot, russet                  | 2% en peso / as a % of weight                                 |
| Hongo / Mold                                   | 0% en peso / as a % of weight                                 |
| Tamaño / Size                                  | 10% en peso / as a % of weight                                |
| Bloqueado ligero / Light Locked                | 1% en peso / as a % of weight                                 |
| Material Extraño/strange material              | Ausencia/Absence                                              |

### MICROBIOLOGICS CHARACTERISTICS / ESPECIFICACIONES MICROBIOLÓGICAS

|                                               | Tolerance / Tolerancias   |
|-----------------------------------------------|---------------------------|
| Recuento Total / Total Count                  | 5 x 10 <sup>4</sup> ufc/g |
| Enterobacteria / Enterobacterias              | 5X10 <sup>3</sup> ufc/g   |
| Staphylococcus Aureus / S. Aureus             | 10 ufc/g                  |
| Coliformes totales / Coliform                 | 100 ufc/g                 |
| E. Coli / E. coli                             | 10 ufc/g                  |
| Salmonelle en 25 grs,<br>Salmonella in 25 grs | Absence, Ausencia         |
| Listeria monocytogenes                        | Absence, Ausencia         |

### PACKAGING / EMBALAJE

| Primary/Primario        | Medidas/Measures                                         | Color                          | Capacity                  | Format                                    |
|-------------------------|----------------------------------------------------------|--------------------------------|---------------------------|-------------------------------------------|
| Bolsa / Bags            | 45 x 65 x 15 fuelle x 0,65<br>28 x 30 x 80 micrón        | Azul- Blue,<br>Transp -clearly | 15kn y 1 kn               | 10/12/13.62 KN                            |
| Secondary<br>Secundario | Medidas/Measures                                         | Color                          | Capacity                  | Format                                    |
|                         | 390x290x200 30CA<br>390x290x220 30CA<br>282x227x178 20CA | Cafe -brown                    | 10 KN<br>13.61 KN<br>5 KN | 4x2,5KN/10 kn/12 kn<br>13.61KN<br>5 x 1KN |

According to the weather conditions at the time of harvest / Según las condiciones meteorológicas en el momento de la cosecha



www.thegreenwaytrading.com  
Skype: Jauncarlosulecia  
juan@thegreenwaytrading.com  
sales@thegreenwaytrading.com

