

TAHITI LIME PERSIAN LIME



CITRUS LATIFOLIA TANAKA

CALIBERS OF THE TAHITI LIME

CODE OF SIZE	DIAMETER INTERVAL (mm)	EE. UU	EUROPE	ASIA
1	61-63	110'S		36
2	59-61	150'S	42	40
3	56-59	175'S	48	44
4	54-55	200'S	54	48
5	52-53	230'S	54	54
6	50-51	250'S	63	

NOTE: The minimum size for persian lime in all three categories and according to its equatorial diameter is 38 mm

MINIMUM DEGREE OF MATURATION

Content of juice in relation to the mass	Total Soluble solids	Titratable acidity
≥42.0 %	6.8%	7%

LIFE OF STORAGE

Conditioning time (days)	Cold storage (Days)	Shelf life after cold storage (Days)	Total life of the product (Days)
2	33	8	43
2	38	8	46
2	39	7	46

PACKING AND PACKAGING

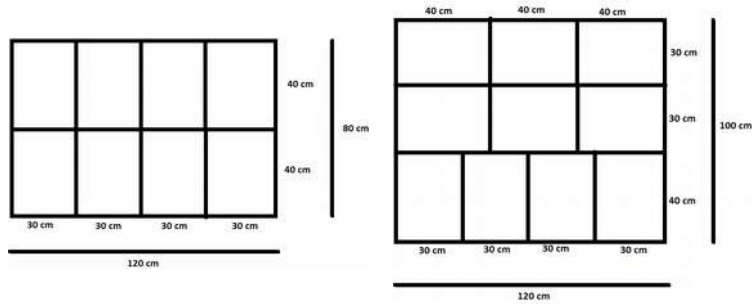
PRESENTATION	40 LBS/ 18.14 KG	
CONTAINER	Cardboard (Two pieces)	
DIMENSIONS OF CONTAINERS	04m long X 0.3 m width X 0.282 m high	
EXAMPLE		
CALIBERS	110'S until 250'S	
APPROX. WEIGHT	Empty box	Box contents.
	951 gr.	40 lb/ 18.14 kg

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DIMENSIONS STOWAGE



ARRANGEMENT



HEIGHT	For normal 40' container: 183.7 cm (6 pallets plus platform) For 40' High Cube container: 211.9 cm (7 pallets plus pallet)	For normal 40' container: 183.7 cm (6 pallets plus platform) For 40' High Cube container: 211.9 cm (7 pallets plus pallet)
BOXES/PALLET	For normal 40' container: 48 boxes For 40' container High Cube: 56 boxes	For normal 40' container: 60 boxes For 40' container High Cube: 70 boxes
PALLET WEIGHT	For normal 40' container: 870.72 kg For 40' container High Cube: 1015.84 kg	For normal 40' container: 1088.4 kg For 40' container High Cube: 1269.8 kg
PALLETS/ CONTAINER	23	20
BOXES/CONTAINER AND TOTAL HEIGHT	For normal 40' container: 1104 boxes / 20026.56 kg. For 40' High Cube container: 1288 boxes / 23364.32 kg.	For normal 40' container: 1200 boxes/ 21768 kg. For 40' container High Cube: 1400 boxes / 25396 kg.

Categories

U.S. # 1:

It is composed of Persian lemons that are firm, fairly well formed, with a very soft texture, that are free of rot, styler rupture, internal discoloration, skin wounds that do not heal, bruises (except for proper handling and packaging), skin hard or dry and free of damage caused by frost, dryness or fungus, burns by applications, rash (ammonification), scars, scratches by thorns, incrustations, sunburn, spots of scab, blanching, yellow, discoloration, damaged skin, dirt or other materials, strangers, diseases, insects or damage by mechanical or other means.

a) Each fruit in this grade will have no less than a total surface area of three quarters of the surface of the fruit, which shows good green color characteristic of the Persian lemon: provided, that many of the lemons that do not meet the requirements for the US rating N * 1 only because of bleaching can be designated as "US N * 1, MIXED COLOR" AND, further provided, that a lot of files that do not meet the quality requirements of "US No. 1, MIXED COLOR" or US No. 1 only because they turn yellow or are yellow, caused by the maturation process, can be designated as "US N * 1, TURNING".

b) The fruit must have a juice content of at least 42 percent, by volume or weight.

c) In order to take into account variations inherent in the Classification and correct handling, no more than 10 percent, in number, of the fruits of each batch may fail to meet the color requirements. In addition, no more than 10 percent, in number, of the fruits in each batch may be below the remaining requirements of this grade, but not more than half of this amount, or 5 percent, will be allowed to rot, styrene breakage, skin damage that does not heal, or defects that have serious effects including no more than half the 1 percent decay at the point of embarkation: Provided an additional tolerance of 2-1 / 2 percent, or a total of no more than 3 percent, will be allowed for rotting en route or at destination.

US combination:

It consists of a combination of U.S. lemons. N * 1 and U.S. N "2. : Provided that at least 60 percent, in number, of the lemons in the lot meets the requirements of the U.S. N * 1

a) In this grade the lemons of U.S. No. 1 must meet the color requirements of the U.S. No. 1 and U.S. lemons No. 2 must meet the color requirements of the U.S. N * 2: As such, many of the lemons that fail to meet the requirements of US grade "combination" because of pallor, can be designated as "US combination, Mixed color" and that, in addition, that many of Lemons that do not meet the US Combination or US combination mixed color grade requirements just because they turn yellow or are completely yellow, caused by the ripening process, can be designated as "US combination turning".

b) In order to take into account variations inherent in the classification and correct handling, no more than 10 percent, in number, of the fruits of each batch may fail to meet the color requirements. Also, no more than 10 percent, by number, of the fruits in each batch may be below the remaining requirements of the lowest score in the combination, but not more than half of this amount, or 5 percent, will be allowed for lemons affected by deterioration, styler rupture and skin damage that does not heal, including no more than half the 1 percent decay at the point of embarkation: Provided an additional tolerance of 2-1 / 2 percent, or a total of no more than 3 percent, will be allowed for rotting en route or at destination.

C) No part of the above tolerances will be allowed to reduce the lot as a whole, 60 percent of U.S. lemons. No. 1 needed in the US combination grade, but individual containers can have no less than 50 percent of the highest rating.

U.S. No. 2:

It is composed of Persian lemons that are quite firm, that are not very deformed, and have no excess of rough texture, that are free of rot, damage or other stylar end with internal discoloration, skin lesions that are not cured, bruises (except those related to handling and packaging), and hard or dry skin, and free of serious damage caused by frost, dryness or fungus, burns by sprays, rash (ammonification), scars, scratches of thorns, scale, sunburn, scabies, scalding, yellowing, discoloration, stylar rupture, dirt or other foreign material, diseases, insects or mechanical or other damage.

a) Each fruit in this grade will have no less than a total area of half the surface of the fruit, which shows good green color characteristic of the Persian lemon: provided that, lots of lemons that do not meet the qualification requirements of U.S. No. 2 only because of pallor can they be designated as "U.S. No 2, mixed color" and that, in addition, many of the lemons that do not meet the quality requirements of U.S. No. 2 or U.S. No. 2, Mixed color only because they are turning towards the yellow color or present the yellow color, caused by the maturation process, can be designated as "U.S. turning".

b) The fruit should have a juice content of at least 42 percent, by volume or weight.

c) In order to take into account variations inherent in the classification and correct handling, no more than 10 percent, in number, of the fruits of each batch may fail to meet the color requirements.

In addition, no more than 10 percent, in number, of the fruits in each batch may be below the remaining requirements of this grade, but not more than half of this amount, or 5 percent, will be allowed to rot, stylar rupture, and skin lesions that do not heal, including no more than half the 1 percent decay at the point of embarkation: Provided an additional tolerance of 2-1 / 2 percent, or a total of no more than 3 percent, will be allowed for rotting en route or at destination.

