



Binidali
TROPICAL FRUITS

SQP X-PORTS

OUR BRANDS




Binidali

TROPICAL FRUITS



DATA SHEET

Product Name	AVOCADO HASS	
Common Name	Palta-Avocado	
Scientific Name	Persea americana. Mill	
Family	Lauraceae	
Origin	Colombia	
% of dry material	21% minimum - 28% maximum	
Calibers	12 to 18 (15%) – 20 to 24 (45%) – 26 to 32 (40%)	
Distribution	Colombian Andes from 1.600 to 2.200 MASL	
Vegetative Cycle	Annual Production	
Altitude	1.800 MASL	
Temperature	21°C Average	
Description	Excellent quality Avocado. Epidermis that varies from green to black when they ripe. Oval shape and small to medium seed size. Pale green to yellow pulp inside, with a creamy texture, which allows to easily remove the shell. Their epidermis or skin is easily recognized by having a granular, strong and flexible appearance, mostly identified when its coloration is still green. Excellent taste.	

Quality Criteria

- Free of quarantine pests
- Without Mechanical damage
- Fruit below from the % of dry substance
- Fruit exceeding the % of dry material
- Tolerance of 15% from lenticelosis
- Tolerance of 15% to sunstroke
- Tolerance of 5% to March plantation
- Free of agrochemicals not allowed
- Minor deformations
- Damage by Thrips less than 10%

Organoleptic Characteristics

COLOUR: Dark green typical from this fruit (uniform).
AROMA: Wild nuts.
SHAPE: Oval, as a pear.
FLAVOUR: Slightly sweet and hazelnuts.
TEXTURE: Creamy without fiber.

Packs per Container

EEUU: Packed on 2.240 boxes of 11,5kg each.
PERSONALIZED: Packed on 2.240 boxes of 10kg caliber from 12 to 32.
EUROPE: Packed on 3.168 boxes of 4Kg caliber from 12 to 24.
Packed on 896 boxes of 10kg caliber from 26 to 32.

ORIGIN SEA PORTS: Buenaventura, Cartagena, Barranquilla, Santa Marta.

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TROPICAL FRUITS



DATA SHEET

- Product Name
- Common Name
- Scientific Name
- Family
- Origin
- Ingredients
- Calibers
- Chemical /Physical Characteristics
- Shelf live
- Temperature
- Description

FROZEN HASS AVOCADO SLICES

Palta-Avocado

Persea americana. Mill

Lauraceae

Colombia

Avocado, water, salt, ascorbic acid and citric acid.

4cm x 12cm x 0.7cm

Oil: >9%

Oxygen: Maximum 2.

Defects: Deform units 3%. Broken units 2% per bag. Clumps (>3pieces) 3% per bag.

24 months

-18°C

Produced from selected fruits, 100% natural, whole, healthy and ripe. The frozen product is obtained by the following process: the fresh product is classified according to the degree of maturity. Any product that is not yet at the desired level of maturity has its induced maturation. Once ripe, the fruit is washed and disinfected, peeled, cut and seen in an acidifying solution and goes through the freezing process. The final product is pouched, weighed, vacuum sealed and it is stored in the cold to preserve the physicochemical and organic characteristics of the initial raw material.



Quality Criteria

- Product is packaged in Nitrogen to preserve freshness.
- Product very delicate and should be handled carefully.
- A punctured bag will exposed it to air and cause it to turn brown even in the frozen stage.
- Always store at 0°F or below-until ready for use.

Organoleptic Characteristics

COLOUR:
AROMA:
SHAPE:
FLAVOUR:
TEXTURE:

Dark green typical from this fruit (uniform).
Wild nuts.
Oval, as a pear.
Slightly sweet and hazelnuts.
Creamy without fiber.

Packs per Container

EEUU:
PERSONALIZED:
EUROPE:

Packed on 2.240 boxes of 11,5kg each.
Packed on 2.240 boxes of 10kg caliber from 12 to 32.
Packed on 3.168 boxes of 4Kg caliber from 12 to 24.
Packed on 896 boxes of 10kg caliber from 26 to 32.

ORIGIN SEA PORTS:

Buenaventura, Cartagena, Barranquilla, Santa Marta.

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<ul style="list-style-type: none"> ⦿ Product Name ⦿ Common Name ⦿ Scientific Name ⦿ Family ⦿ Origin ⦿ Ingredients ⦿ Calibers ⦿ Chemical /Physical Characteristics ⦿ Shelf live ⦿ Temperature ⦿ Description 	<p>FROZEN HASS AVOCADO HALVES</p> <p>Palta-Avocado</p> <p>Persea americana. Mill</p> <p>Lauraceae</p> <p>Colombia</p> <p>Avocado, water, salt, ascorbic acid and citric acid.</p> <p>From 19 to 22 halves per Kg.</p> <p>Oil: >9% Oxygen: Maximum 2. Defects: Deform units 3%. Broken units 2% per bag. Clumps (>3pieces) 3% per bag.</p> <p>24 month</p> <p>-18°C</p> <p>Produced from selected fruits, 100% natural, whole, healthy and ripe. The frozen product is obtained by the following process. The fresh product is classified according to the degree of maturity. Any product that is not yet at the desired level of maturity has its induced maturation. Once ripe, the fruit is washed and disinfected, peeled, cut and seen in an acidifying solution and goes through the freezing process. The final product is pouched, weighed, vacuum sealed and it is stored in the cold to preserve the physicochemical and organic characteristics of the initial raw material.</p>	
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<ul style="list-style-type: none"> ⦿ Quality Criteria <ul style="list-style-type: none"> • Product is packaged in Nitrogen to preserve freshness. • Product very delicate and should be handled carefully. • A punctured bag will exposed it to air and cause it to turn brown even in the frozen stage. • Always store at 0°F or below-until ready for use. 	<p>COLOUR: AROMA: SHAPE: FLAVOUR: TEXTURE:</p> <p>Dark green typical from this fruit (uniform). Typical, no bad odor. Oval, as a pear. Slightly sweet and hazelnuts. Creamy without fiber.</p>	<ul style="list-style-type: none"> ⦿ Organoleptic Characteristics
	<p>ALL DESTINATIONS</p> <p>Carton Box 1 x 11,33KG 8 x 1,36Kg 20 x 500g 10 x 1Kg</p> <p>Polyliner: food grade, plastic bag thermostable with oxygen barrier, thickness of 100 to 110 microns Delivery on: 100 x 120 cm or 80 x 120 cm pallets Container: 40" FCL – 20 Pallets (22.000KG)</p>	<ul style="list-style-type: none"> ⦿ Packs per Container
	<p>ORIGIN SEA PORTS: Buenaventura, Cartagena.</p>	

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<ul style="list-style-type: none"> ⦿ Product Name ⦿ Common Name ⦿ Scientific Name ⦿ Family ⦿ Origin ⦿ Ingredients ⦿ Calibers ⦿ Chemical /Physical Characteristics ⦿ Shelf live ⦿ Temperature ⦿ Description 	<p>FROZEN HASS AVOCADO DICES</p> <p>Palta-Avocado</p> <p>Persea americana. Mill</p> <p>Lauraceae</p> <p>Colombia</p> <p>Avocado, water, salt, ascorbic acid and citric acid.</p> <p>USL: 20mm (10%) Target: 15mm (80%) LSL: 10mm (10%)</p> <p>Oil: >9% Oxygen: Maximum 2. Defects: Deform and broken units 2% per bag. Clumps (>3pieces) 3% per bag.</p> <p>24 month</p> <p>-18°C</p> <p>Produced from selected fruit, 100% natural, whole, healthy and mature. The fresh product is classified according to the degree of maturity. No ripening induced. One ripe, the fruit is washed and disinfected and peeled, cut, immersion is performed in acidulant, and goes through the freezing process. The final product is bagged, weighed, vacuum sealed and stored in cold to preserve the physicochemical and organoleptic characteristics of the initial raw material.</p>	
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Quality Criteria

- Product is packaged in Nitrogen to preserve freshness.
- Product very delicate and should be handled carefully.
- A punctured bag will expose it to air and cause it to turn brown even in the frozen stage.
- Always store at 0°F or below-until ready for use.

Organoleptic Characteristics

COLOUR: Soft green, typical from this fruit (uniform).
AROMA: Typical, no bad odor.
SHAPE: Oval, as a pear.
FLAVOUR: Full, natural and characteristic of the fruit.
TEXTURE: Firm, none of the units must be fibrous.

Packs per Container

ALL DESTINATIONS

Carton Box	1 x 11,33KG
	8 x 1,36Kg
	20 x 500g
	10 x 1Kg

Polyliner: food grade, plastic bag thermostable with oxygen barrier, thickness of 100 to 110 microns
 Delivery on: 100 x 120 cm or 80 x 120 cm pallets
 Container: 40' FCL – 20 Pallets (22.000KG)

ORIGIN SEA PORTS: Buenaventura, Cartagena.

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DATA SHEET

<ul style="list-style-type: none"> ⦿ Product Name ⦿ Common Name ⦿ Scientific Name ⦿ Family ⦿ Origin ⦿ Calibers ⦿ Distribution ⦿ Vegetative Cycle ⦿ Altitude ⦿ Temperature ⦿ Description 	<p>ORGANIC TAHITÍ LEMON</p> <p>Tahitian or Persian Lemon</p> <p>Citrus x Latifolia</p> <p>Rutuceae</p> <p>Colombia</p> <p>250-230-200-175-150-110</p> <p>Colombian Andes from 0 to 1.600 MASL</p> <p>Continuous Production</p> <p>800 MASL</p> <p>28°C Average</p> <p>Short-elliptic oval, usually rounded at the base, occasionally ribbed or with a short neck, the apex is rounded with a small nipple, 1 1/2 to 2 1/2 inches (4-6.25 cm) wide, 2 to 3 inches (5-7.5 cm) high; It is of intense green color of smooth, thin epidermis, tightly clinging to the pulp, which presents light greenish color and little presence of seeds.</p>
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Quality Criteria

- Free of quarantine pests.
- Without Mechanical damage.
- Without epidermis burn damage.
- Fruit without presence of maturation.
- Tolerance of 5%
- Tolerance of 25% to sunstroke
- Tolerance of 5%
- Free of agrochemicals not allowed.
- Minor deformations.
- Damage by Thrips less than 5%.

Organoleptic Characteristics

- COLOUR:** Yellow green typical from this fruit.
- AROMA:** Citric.
- SHAPE:** Oval.
- FLAVOUR:** Acid and bitter with Ph of 7,0 to 9,5.
- TEXTURE:** Smooth glossy.

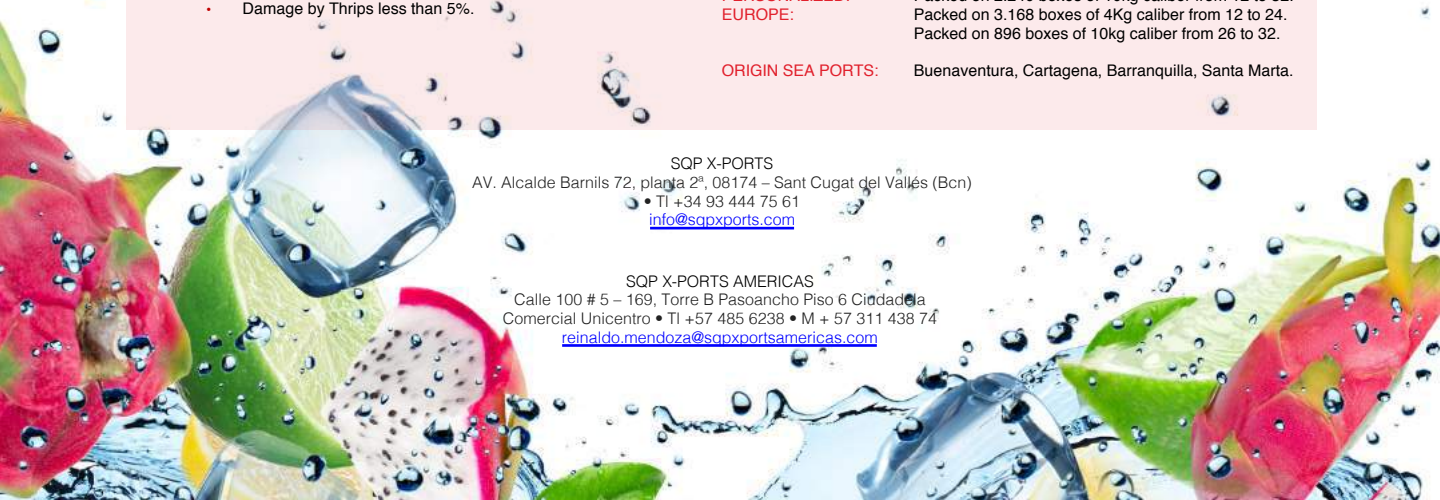
Packs per Container

- EEUU:** Packed on 2.240 boxes of 11,5kg each.
- PERSONALIZED:** Packed on 2.240 boxes of 10kg caliber from 12 to 32.
- EUROPE:** Packed on 3.168 boxes of 4Kg caliber from 12 to 24.
Packed on 896 boxes of 10kg caliber from 26 to 32.

ORIGIN SEA PORTS: Buenaventura, Cartagena, Barranquilla, Santa Marta.

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DATA SHEET

Product Name	UCHUVA	
Common Name	Uchuva	
Scientific Name	Physalis peruviana L	
Family	Solanaceae	
Origin	Colombia	
Calibers	From 1 to 2 cm of diameter	
Distribution	From 1.800 to 2.500 MASL	
Vegetative Cycle	Continuous production, with peaks in harvest according to MASL	
Altitude	2.000 MASL	
Temperature	18°C average	
Description	Wrapped in delicate paper petals, the Inca berry delivers a sweet burst of flavor followed by a tart finish. This antioxidant-packed super fruit is also known as the golden berry, cape gooseberry and Aztec berry, and is a cousin to the similarly shaped tomatillo.	

Quality Criteria

Without the presence of diseases or pests. Without traces of agrochemicals that are not allowed, with exhaustive inspection fruit by fruit to ensure the phytosanitary status and characteristic shape of the fruit. The capsid or wrap that protects the fruit for its conservation, is preserved until final sale. There are several presentations of which the most frequent is in baskets of a few grams to protect them from suffering any possible damage.

Organoleptic Characteristics

COLOUR: Yellow.
AROMA: Sweet Characteristic from this fruit.
SHAPE: Rounded with smooth epidermis.
FLAVOUR: Bittersweet– and often sour.
TEXTURE: Soft and fresh.

Packs per Container

ALL DESTINATIONS: Cardboard boxes with 8 plastic baskets of 250 gr. each one. 2kg net weight per box.
ORIGIN SEA PORTS: Buenaventura or Cartagena.

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TROPICAL FRUITS



DATA SHEET

Product Name	GOLD PINEAPPLE
Common Name	Gold Pineapple
Scientific Name	Ananas Comosus
Family	Bromeliacea
Origin	Colombia
Calibers	5-6-7-8-9-10
Distribution	From 0 to 1.300 MASL
Vegetative Cycle	Continuous Production.
Altitude	990 MASL
Temperature	28°C average
Description	



The pineapple of this category has superior quality. They are firm to the touch, without moisture, well-formed, cylindrical fruits, full eyes, fresh fruit with a degree of ripeness between 0-3, a straight or reasonably straight green crown, size between 0.5 and 1.5 times the length of the fruit and with a diameter that does not exceed twice the diameter of the fruit. The peduncle is cut (5% of the torsion of the peduncle is accepted). The fruit is healthy, free of pests and diseases, without bruises from blows, injuries, insect damage and sunburn.

Quality Criteria

Free of quarantine pests without mechanical damage No damage from sunburn Maturity degree from 0 to 3 depending on the destination Tolerance of 5% cosmetic damage No presence of cochineal Free of Fungi in peduncle and crown Free of traces of agrochemicals not allowed Minor deformations Grades brix > to 12 at harvest time

Organoleptic Characteristics

COLOUR:
AROMA:
SHAPE:
FLAVOUR:
TEXTURE:

Green to yellow at maturity.
Fruity and fresh.
Cylindrical with shoulder formation and eye filling.
Sweet slightly acid to very sweet.
Tender and glossy.

Packs per Container

ALL DESTINATIONS: 1.500 boxes of 12 kg (Gross W.) Pack
1.660 boxes of 12 Kg (Gross W.) pack.

ORIGIN SEA PORTS: Buenaventura, Cartagena, Barranquilla, Santa Marta.

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TROPICAL FRUITS



DATA SHEET

- Product Name
- Common Name
- Scientific Name
- Family
- Origin
- Calibers
- Weight
- Distribution
- Vegetative Cycle
- Altitude
- Temperature
- Description

LULO

- Lulo
- Solanum Quitoense
- Solanaceae
- Colombia
- Fruits from 40 to 80 mm of diameter.
- Unit weight from 30 to 125 gr.
- From 1.700 to 2.300 MASL
- Continuous production
- 1.800 MASL
- 22°C average



The naranjilla plant is attractive, with large elongated heart- or oval-shaped leaves up to 45 cm in length. The leaves and stems of the plant are covered in short purple hairs. Naranjilla are delicate plants and must be protected from strong winds and direct sunlight. They grow best in partial shade.

Quality Criteria

They present fresh appearance and firm consistency. Completely healthy, free from attack by insects or diseases. Clean, free of odors. Free of bruises, spots on the epidermis and abnormal external moisture. No presence of diseases or pests. No traces of agrochemicals that are not allowed, with full inspection fruit by fruit to ensure well phytosanitary status and characteristic shape of the fruit.

Organoleptic Characteristics

- COLOUR:
- AROMA:
- SHAPE:
- FLAVOUR:
- TEXTURE:

Green to Orange depending on the maturation degree. Characteristic of this Fruit. Oval to rounded, characteristic of this Fruit. Bittersweet. Like leather.

Packs per Container

ALL DESTINATIONS:

2 Kg Net Weight per box.
Option Bulk inside boxes. Option Tray inside Boxes
With and without recovering bag.

ORIGIN AIRPORTS:

Bogotá, Cali, Medellín.




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TROPICAL FRUITS



DATA SHEET

Product Name	BANANA PREMIUM	
Common Name	Banana	
Scientific Name	Musa Acuminata	
Family	Musaceae	
Origin	Colombia	
Calibers	Size between 7 and 16 cm / Maximum Age: 12 weeks	
Weight & Specs	Net Weight KG: 19,3 / N.W. Pounds: 42,5 / Gross Weight Kg: 20,6 / G.W. Pounds: 45,4	
Distribution	From 0 to 600 MASL	
Vegetative Cycle	Continuous Production	
Altitude	0 MASL	
Temperature	26°C Average	
Description	Robust grass up to 10 m tall and izomatous. Strong and well developed leaves, petioles that make up the false aerial stem, limb 1 to 2 m long and 35 to 60 cm wide, tearing in strips perpendicular to the central axis. Unisexual flowers, arranged in semi-hinges on a sturdy pendulum axis up to 1 m high; the inferior flowers are feminine and the superior, masculine. Meaty fruit.	

Quality Criteria

They present fresh appearance and firm consistency. Completely healthy, free from attack by insects or diseases. Clean, free of odors. Free of bruises, spots on the epidermis and abnormal external moisture. No presence of diseases or pests. No traces of agrochemicals that are not allowed, with full inspection fruit by fruit to ensure well phytosanitary status and characteristic shape of the fruit.

Organoleptic Characteristics

COLOUR:
AROMA:
SHAPE:
FLAVOUR:
TEXTURE:

Green to Yellow depending on the maturation degree.
Fruity.
Long curved.
Sweet and smooth.
Creamy without fiber.

Packs per Container

ALL DESTINATIONS:

Boxes of 25 Kg. (Net Weight).
FCL is 960 boxes.

ORIGIN SEA PORTS:

Buenaventura, Cartagena, Barranquilla, Santa Marta.

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Binidali

TROPICAL FRUITS



DATA SHEET

Product Name	HARTON PLANTAIN
Common Name	Harton Plantain
Scientific Name	Musa paradisiaca Var. Harton
Family	Musaceae
Origin	Colombia
Calibers	Size 10 cm average
Distribution	0-800 MASL
Vegetative Cycle	Continuous production
Altitude	0 MASL
Temperature	26°C average
Description	Tropical and nutritious fruit, its use in green and ripe gives versatility in its consumption; With its various derivatives such as flour, chifles, it has many uses. The internal quality of the fruit is guaranteed with our natural nutrition soils where our plantain crops are spread.



Quality Criteria

They present fresh appearance and firm consistency. Completely healthy, free from attack by insects or diseases. Clean, free of odors. Free of bruises, spots on the epidermis and abnormal external moisture. No presence of diseases or pests. No traces of agrochemicals that are not allowed, with full inspection fruit by fruit to ensure well phytosanitary status and characteristic shape of the fruit.

Organoleptic Characteristics

COLOUR:
AROMA:
SHAPE:
FLAVOUR:
TEXTURE:

Green to Yellow depending on the maturation degree.
Fruity.
Long curved.
Sweet and smooth.
Strong creamy.

Packs per Container

ALL DESTINATIONS:

Boxes of 25 Kg. (Net Weight). FCL is 960 boxes.

ORIGIN AIRPORT:

Buenaventura, Cartagena, Barranquilla, Santa Marta.

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TROPICAL FRUITS



DATA SHEET

Product Name	AMERICAN BURRO BANANA	
Common Name	Burro Banana	
Scientific Name	Musa ABB	
Family	Musaceae	
Origin	Colombia	
Calibers	Size 12 cm average, minimum 10 cm and maximum 15 cm; Caliber from 26 mm to 34 mm. Color must be 100% green.	
Distribution	From 0 to 900 MASL	
Vegetative Cycle	Continuous Production	
Altitude	0 MASL	
Temperature	29°C Average	
Description	Robust grass up to 10 m tall and izomatous. Strong and well developed leaves, petioles that make up the false aerial stem, limb 1 to 2 m long and 35 to 60 cm wide, tearing in strips perpendicular to the central axis. Unisexual flowers, arranged in semi-hinges on a sturdy pendulum axis up to 1 m high; the inferior flowers are feminine and the superior, masculine. Meaty fruit.	

Quality Criteria

Grade of 12 to 28 lines, with minimum finger length of 7 "from pulp to tip, with maximum 70 fingers per box, with full segments and presence of a minimum of 5 fingers per box. No traces, no cosmetic damage, with completely smooth, intense green leaves. Free of pests and diseases.

Organoleptic Characteristics

COLOUR:	Green.
AROMA:	Fruity.
SHAPE:	Long curved.
FLAVOUR:	Sweet and smooth.
TEXTURE:	Creamy without fiber.

Packs per Container

ALL DESTINATIONS:	15 Kg box. 1.080 boxes by container.
ORIGIN SEA PORT:	Turbo, Buenaventura, Cartagena, Barranquilla, Santa Marta.

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TROPICAL FRUITS



DATA SHEET

Product Name	BABY BANANA	
Common Name	Baby Banana	
Scientific Name	Musa AA Si- monds	
Family	Musaceae	
Origin	Colombia	
Calibers	Size 12 cm average, minimum 10 cm and maximum 15 cm; Caliber from 26 mm to 34 mm. Color must be 100% green.	
Distribution	From 0 to 1.600 MASL	
Vegetative Cycle	Continuous production	
Altitude	0 MASL	
Temperature	29°C average	
Description	The baby banana (Musa AA Simmons) is a fruit member from the specie of the Musasa family, it is the only edible diploid within the Acuminata group (Genoma A) (Castro, 2001). The fruits are rich in minerals such as K and Ca, carbohydrates and vitamins B3 and C (Morales, 2002).	

Quality Criteria

Whole pieces. Healthy and free of rotteness or deterioration that make them unfit for consumption. Clean, and practically exempt from any visible foreign matter. Free of pest and damage caused by them, that affects the general appearance of the product. Free of abnormal external humus, except for the condensation resulting from its removal from a cold room. Free of any strange smell and / or taste. Firm consistency. Have a fresh look.

Organoleptic Characteristics

COLOUR: Green to yellow at maturity.
AROMA: Characteristic of the fruit.
SHAPE: Elongated.
FLAVOUR: Very sweet.
TEXTURE: Creamy without fiber.

Packs per Container

PERSONALIZED: From 8.000 Kg. up, according to Customer order.
ORIGIN AIRPORT: Bogotá, Cali, Medellín.

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DATA SHEET

◎ Product Name	TREE TOMATO	
◎ Common Name	Tamarillo	
◎ Scientific Name	Solanum Betaceum Cav	
◎ Family	Solanaceae	
◎ Origin	Colombia	
◎ Calibers	125, 101 – 125, 75 – 100, 45 – 75	
◎ Distribution	From 800 to 2.800 MASL	
◎ Vegetative Cycle	Continuous production	
◎ Altitude	1.900 MASL	
◎ Temperature	21°C average	
◎ Description	The fruit is an ovoid berry of 4 to 8 cm x 3 to 5 cm, with a long peduncle in which the flower's chalice persists. The skin is smooth, red or orange in maturity, with striations of a lighter color. The pulp is juicy, somewhat acid, with color orange to red and numerous seeds. The fruits are edible, can be eaten raw directly or in salads or are preferably cooked to prepare juices, sweets and desserts. They provide iron, potassium, magnesium, phosphorus and vitamins A, C and E.	

◎ **Quality Criteria**

Whole pieces. Healthy and free of rotteness or deterioration that make them unfit for consumption. Clean, and practically exempt from any visible foreign matter. Pest exemptions, and damages caused by them, that affect the general appearance of the product. Exceptions of abnormal external humus, except for the condensation resulting from its removal from a cold room. Free of any strange smell and / or taste. Of firm consistency. Have a fresh look and is equipped with the peduncle until the first knot.

◎ **Organoleptic Characteristics**

COLOUR: Orange Red.
AROMA: Characteristic of the fruit.
SHAPE: Oval shaped.
FLAVOUR: Bitter and sweet.
TEXTURE: Firm and juicy.

◎ **Packs per Container**

ALL DESTINATIONS: 2 Kg Net Weight per box.
Option Bulk inside boxes. Option Tray inside Boxes
With and without recovering bag.

PERSONALIZED: According to the order.

ORIGIN AIRPORTS: Bogotá, Cali, Medellín.

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DATA SHEET

- Product Name
- Common Name
- Scientific Name
- Family
- Origin
- Calibers
- Distribution
- Vegetative Cycle
- Altitude
- Temperature
- Description

YELLOW DRAGON FRUIT

Dragon Fruit

Selenicereus Megalanthus

Cactacea

Colombia

Category	Diameter (cm)	Weight (g)
I	20-25	200-280
II	25-30	280-350
Extra	30-35	350-450

From 0 to 1.600 MASL

Continuous production, with harvest peaks according to the altitude.

1.000 MASL

29°C average

It is an oval-shaped berry, about 6-12cm in equatorial diameter and 20-30 cm in longitudinal diameter, yellow color. It presents fleshy epidermis with triangular bracts of waxy aspect. The pulp of the fruit is translucent, containing in its interior numerous black seeds. *Selenicereus megalanthus* presents a yellow, tuberous and spiny epidermis.



Quality Criteria

The pre-cooling of the fruits is carried out in order to delay the ripening process. To itself phytosanitary thermos treatment, proceeds to the disinfection and drying of fruits.

Organoleptic Characteristics

COLOUR:
AROMA:
SHAPE:
FLAVOUR:
TEXTURE:

Yellow.
Almost no aroma till the highest maturation.
Oval with protuberances.
Sweet to very sweet.
Very similar as the kiwi.

Packs per Container

ALL DESTINATIONS:

It can vary according to customer specifications, it is usually packed in 4 kg cartons, 9-12 units per box, stored at a temperature of 10-12°C and a relative humidity of 80-85%.

ORIGIN SEA PORTS:

Buenaventura, Cartagena, Barranquilla, Santa Marta.

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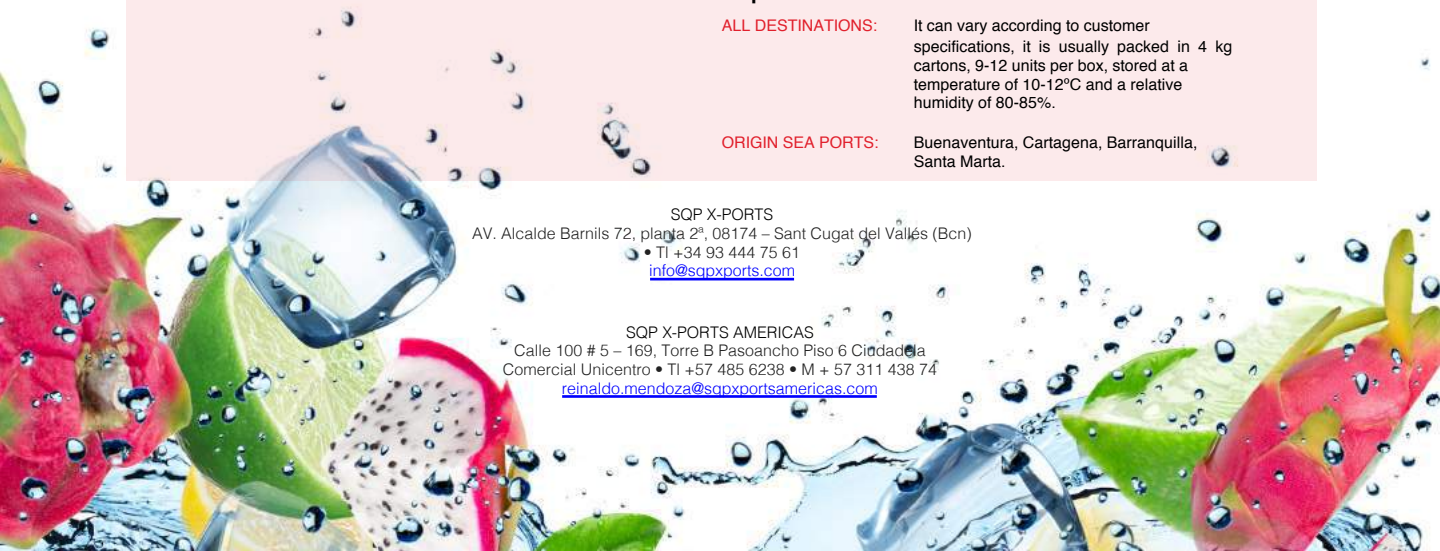
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Binidali

TROPICAL FRUITS



DATA SHEET

- ⦿ **Product Name**
- ⦿ **Common Name**
- ⦿ **Scientific Name**
- ⦿ **Family**
- ⦿ **Origin**
- ⦿ **Calibers**
- ⦿ **Distribution**
- ⦿ **Vegetative Cycle**
- ⦿ **Altitude**
- ⦿ **Temperature**
- ⦿ **Description**

PASSION FRUIT

Passion Fruit

Passiflora Edulis

Passifloraceae

Colombia

Fruits of 55-60 mm of diameter
Unit weight 55-60 gr

From 700 MASL

Continuous production, with harvest peaks according to the altitude.

1.500 MASL

21°C average

Oval shaped, medium size, has a sweet, slightly acidic taste with purple coloration epidermis and yellow internal coloration of firm pulp. Purple passionfruit is a small, oval to round shaped fruit, approximately two to three inches in diameter at maturity. The fruit's skin is smooth, yet dimpled and at peak maturity can be heavily wrinkled. The skin's color varies with hues of dark purple and red. Below the skin is a cottony white peel. The interior seed cavity of Purple passionfruit is filled with edible yellow to green jelly and medium sized black seeds. Its pulp is highly aromatic and has a tropical sweet tart flavor with nuances of pineapple, papaya, mango, citrus and guava.



Quality Criteria

It must present fresh appearance and firm consistency. Completely healthy, free from attack by insects or diseases. Clean, free of odors, free of bruises, spots on the epidermis and abnormal external moisture. No presence of diseases or pests, no traces of agrochemicals that are not allowed, with fruit-to-fruit inspection to guarantee phytosanitary status and characteristic shape of the fruit.

Organoleptic Characteristics

COLOUR:
AROMA:
SHAPE:
FLAVOUR:
TEXTURE:

Green to dark purple or red at maturity.
Strong Exotic Tropical fruit.
Oval with smooth epidermis.
A bit Bitter and sweet to very sweet.
Jelly-like and watery.

Packs per Container

ALL DESTINATIONS:

External coloration 100% purple.
Option Boxes in bulk, with and without recovering bags.
Option In Tray.

ORIGIN SEA PORTS:

Buenaventura, Cartagena, Barranquilla.

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Binidali

TROPICAL FRUITS



DATA SHEET

Product Name	GUANABANA	
Common Name	Guanabana	
Scientific Name	Annona muricata	
Family	Annonaceae	
Origin	Colombia	
Calibers	According to weight unit required.	
Distribution	From 0 to 1.300 MASL	
Vegetative Cycle	Continuous production	
Altitude	1.000 MASL	
Temperature	27°C average	
Description	The fruit is fleshy aggregate, is the largest of the Annonaceae family, measures 14 to 40 cm long and 10 to 12 cm in diameter, is covered with soft spines turned towards the apex. The skin is thin, hard and bright dark green. The pulp is white, relatively fibrous and very aromatic. The seeds are ovoid and flattened, from 15 to 20 mm long with dark and shiny head.	

Quality Criteria

Natural product, undiluted, neither concentrated, nor fermented, without preservatives, fresh and of soft consistency. Completely healthy, free from attack by insects or diseases. No presence of diseases or pests, no traces of agrochemicals not allowed.

Organoleptic Characteristics

COLOUR: Intense and homogeneous, characteristic of the Guanabana, can present a slight change in color, due to the natural oxidation processes of the fruit.

AROMA: Fruity.

SHAPE: Oval and sharp extreme.

FLAVOUR: Characteristic from guanabana health and mature. Without presence of strange flavors.

Packs per Container

ALL DESTINATIONS: Vacuum Sealed Thermal Plastic Bags
Sliced guanabana: Presentation between 900 g. and 1.200 g. Guanabana in flakes: Without skin, seed and heart. Presentation in plastic glass, between 300 and 500 g.

ORIGIN SEA PORTS: Buenaventura, Cartagena, Barranquilla, Santa Marta.

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Binidali

TROPICAL FRUITS



DATA SHEET

- Product Name
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- Origin
- Calibers
- Distribution
- Vegetative Cycle
- Altitude
- Temperature
- Description

GRANADILLA

Granadilla
Passiflora ligularis
Passifloraceae
Colombia



Diameter (mm)	Caliber	Weight (g) average
> o = 78 mm	A	140
77 – 71	B	128
70 – 66	C	122
65 – 61	D	106
60 – 56	E	83
< o = 55	F	74

From 1.700 to 2.600 MASL

Continuous production

2.100 MASL

17°C average

The fruit is an ovoid or elliptical capsule, sustained with a long peduncle that has two bracts and measuring 6 to 12cm in length, the shell is hard, yellow with white dots with six lines from the apex to the base, of variable color according to the degree of maturity. The wall of the ovary is represented in mature fruits by a white membrane. The seeds are flat, elliptical, black surrounded by a transparent and gelatinous aril that is constituted in the edible part.

Quality Criteria

Whole, with the characteristic shape of the variety. Have fresh appearance and firm consistency. Healthy, free from attacks by insects or diseases. Clean, free of odors, flavors or visible foreign matter. They must have peduncle and the cut must be at the height of the first knot. Granadillas should preserve the natural wax layer present in the harvest.

Organoleptic Characteristics

COLOUR: Yellow-orange and white flakes.
AROMA: Fruity.
SHAPE: Oval.
FLAVOUR: Sweet and pleasant flavour.

Packs per Container

ALL DESTINATIONS: From 2 kg trays to 20 kg boxes. According to agreement with the customer.

ORIGIN SEA PORTS: Buenaventura, Cartagena, Barranquilla, Santa Marta.

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TROPICAL FRUITS



DATA SHEET

- ⦿ **Product Name**
- ⦿ **Common Name**
- ⦿ **Scientific Name**
- ⦿ **Family**
- ⦿ **Origin**
- ⦿ **Calibers**

GUAVA

Common Guava or Lemon Guava

Psidium Guajava L.

Myrtaceae

Colombia



Diameter (mm)	Caliber	Weight (g)
> 100	1	> 450
96 – 100	2	351-450
86 – 95	3	251-350
76 – 85	4	201-250
66 – 75	5	151-200
54 – 65	6	101-150
43 – 53	7	61-100
30 – 42	8	35-60
< 30	9	<35

- ⦿ **Distribution**
- ⦿ **Vegetative Cycle**
- ⦿ **Altitude**
- ⦿ **Temperature**
- ⦿ **Description**

From 0 to 1.500 MASL

Continuous production

1.000 MASL

27°C average

The fruit is round or pear-shaped, between 3 to 10 cm in diameter (up to 12 cm in select crops). It has a thin and delicate bark, pale green to yellow in the mature stage in some species, pink to red in others, creamy white or orange pulp with many hard seeds and a strong characteristic aroma.

Quality Criteria

They have to be whole, health and free of pests or damages. Clean and without strange visible matter. They are free from abnormal external moisture, except for the condensation resulting from its removal from a cold room. They must be free of strange aromas or flavors.

Organoleptic Characteristics

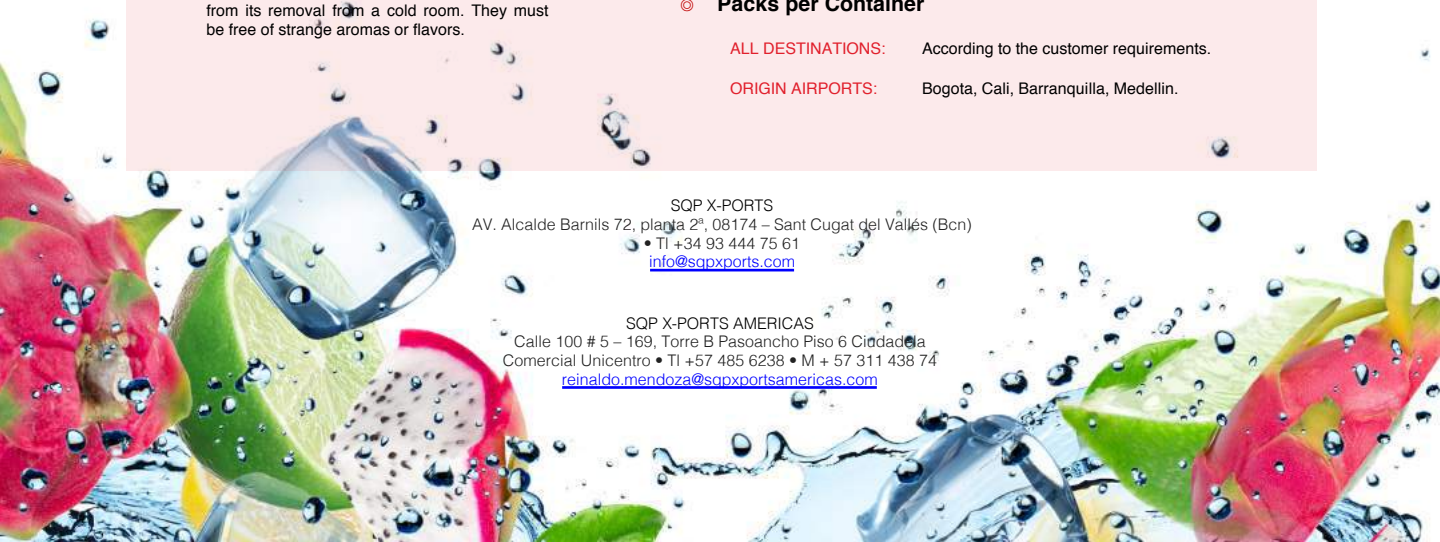
- COLOUR:** Yellow to green.
- AROMA:** Strong tropical fruit.
- SHAPE:** Oval to round.
- FLAVOUR:** Lightly acid.

Packs per Container

- ALL DESTINATIONS:** According to the customer requirements.
- ORIGIN AIRPORTS:** Bogota, Cali, Barranquilla, Medellin.

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PREMIUM COCOA

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OUR BRANDS



Binidali

PREMIUM COCOA



DATA SHEET

Product Name	ORGANIC COCOA BEANS
Origin	Colombia – 100% Pure Cocoa
Blend Varieties	Creole – Trinitarian
Zone	Planadas - Tolima
Harvest Season	April, May and June.
Certifications	Organic Fair Trade
Fertilization	Organic, with products elaborated on the state.
Cocoa Drying	Marquee
Drying Time	From 4 to 7 days.
Fermentation Type	In wooden crates and the post-harvest process is done in a profit center in order to standardize the quality of the product.
Fermentation Time	From 7 to 8 days depending on each type and the weather conditions.
Altitude	From 760 to 1.400 MASL.
Storage	Preserved in a dry and ventilated place perfectly clean, on wooden pallets, protected from attack by rodents and any type of plague that can contaminate the grain, when packing it is left approximately 30 cm removed from the walls.

Our Product

Binidali Premium Cocoa Beans is another one of our most precious raw products. Premium Cocoa Beans selected from Colombia. The selection of our Premium Grains is made by expert advisors, to identify the forms, the climate, the environment, the chemical compositions, the correct flavor and aroma. Binidali brings to our client one of the best cocoa beans, chosen with the strictest quality criteria.

Organoleptic Characteristics

COLOUR: Brown Medium Dark
AROMA: Soft and aromatic. Fruity, floral, nut and malt.
SWEETNESS: Sweet honey, cocoa and fruity.
FLAVOUR: Just mature cocoa cobs. Lightly fruity.

Product per Pallet

Bags depending on client requirements.
 64Kg x Bag x 20 per Pallet

Shipping

ORIGIN SEA PORT: Buenaventura



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Binidali
PREMIUM TUNA

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OUR BRANDS



Binidali
PREMIUM TUNA



DATA SHEET

<ul style="list-style-type: none"> ⦿ Product Name ⦿ Product Description ⦿ Ingredients ⦿ Composition ⦿ Physical-Chemical Characteristics ⦿ Microbiological Characteristics ⦿ Heavy Metals ⦿ Cleaning ⦿ Way of Use ⦿ Packaging ⦿ Presentation ⦿ Storage Conditions 	<p>PREMIUM WHITE TUNA CHUNKS IN BRINE</p> <p>White Tuna chunks packed in flexible pouched packaging sterilized in water, hermetically sealed and brought to process commercial sterilization.</p> <p>TUNA OF THE FOLLOWING SPECIES: Thunnus Obesus (Bigeye) Thunnus Albacares (Yellowfin) Katsuwonus Pelamis (Skipjack).</p> <p>95% Tuna 5% Coverage Liquid The coverage will be: 100% water. The product will be composed of 70% chunks and 30% crumbs.(or customer requirement).</p> <p>pH: 5,5 to 6,5 Histamine: ≤ 5 mg/100g Salt: ≤ 3.0% Volatile Basic Nitrogen: < 50 mg%</p> <p>Total Aerobics (Mesophilic, Thermophilic): <10 ufc / g Total Anaerobes (Mesophilic, Thermophilic): <10 ufc / g Staphylococcus Aureus: Absence / 25g Clostridium Botulinum: Absence / 25g.</p> <p>Mercury: <1,00mg / kg Cadmium: <0,10mg / kg Lead: <0,30mg / Kg.</p> <p>Free of bones, scales, skin and blood.</p> <p>For direct consumption in a variety of food preparations. It can be consumed directly.</p> <p>AVAILABLE POUCH</p> <p>500 grams: Boxes 10/20 units /1.000 grams: Boxes 16 units /3.000 grams: Boxes 5 units 7.000 grams: Boxes 3 units.</p> <p>The product should be stored under normal conditions of room temperature in cool and dry place.</p>
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<ul style="list-style-type: none"> ⦿ Shelf Life In the storage conditions listed above, the product has a shelf life of 3 years. ⦿ Operating Instructions Once the package containing the product has been opened it should be consumed immediately. Otherwise should be transferred to another container and must be refrigerated. It should not be kept in the container open for more than 12 hours. ⦿ Transport Conditions The transport is by sea and land in dry containers to the customer. 	<ul style="list-style-type: none"> ⦿ Product Consequences of Misuse Food poisoning, if are not followed the minimum standards of hygiene and conservation (cooling). Also, if contrary to the instructions and handling after operating the package. ⦿ Organoleptic Characteristics COLOUR: Characteristic of the specie AROMA: Characteristic of the specie FLAVOUR: Characteristic of the specie TEXTURE: Firm juicy ⦿ Legal requirements Standard INEN NTE-184 Standard COVENIN 1766: 1995. ICONTEC Standard 1276 Codex STAN-70-1981, Rev 1-1995 Codex STAN-119-1981, Rev 1-1995. Regulation EC 221/2002. Regulation EC 1881/2006 Regulation EC 2073/2005. ARCSA- DE-067-2015-GGG
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Binidali

PREMIUM TUNA



DATA SHEET

<ul style="list-style-type: none"> ⦿ Product Name ⦿ Product Description ⦿ Ingredients ⦿ Composition ⦿ Physical-Chemical Characteristics ⦿ Microbiological Characteristics ⦿ Heavy Metals ⦿ Cleaning ⦿ Way of Use ⦿ Packaging ⦿ Presentation ⦿ Storage Conditions 	<p>PREMIUM TUNA CHUNKS IN SUNFLOWER OIL</p> <p>White Tuna chunks packed in flexible pouched packaging sterilized in sunflower oil and water, hermetically sealed and brought to process commercial sterilization.</p> <p>TUNA OF THE FOLLOWING SPECIES: Thunnus Obesus (Bigeye) Thunnus Albacares (Yellowfin) Katsuwonus Pelamis (Skipjack). Sunflower oil, potable water, common salt. (According to customer requirement)</p> <p>95% Tuna 5% Coverage Liquid The coverage liquid will be: 50% Sunflower Oil / 50% Water. The product will be composed of 70% chunks and 30% crumbs (on customer requirement).</p> <p>pH: 5,5 to 6,5 Histamine: ≤ 5 mg/100g Salt: ≤ 3.0% Volatile Basic Nitrogen: < 50 mg%</p> <p>Total Aerobics (Mesophilic, Thermophilic): <10 ufc / g Total Anaerobes (Mesophilic, Thermophilic): <10 ufc / g Staphylococcus Aureus: Absence / 25g Clostridium Botulinum: Absence / 25g.</p> <p>Mercury: <1,00mg / kg Cadmium: <0,10mg / kg Lead: <0,30mg / Kg.</p> <p>Free of bones, scales, skin and blood.</p> <p>For direct consumption in a variety of food preparations. It can be consumed directly.</p> <p>AVAILABLE POUCH</p> <p>500 grams: Boxes 10/20 units /1.000 grams: Boxes 16 units /3.000 grams: Boxes 5 units 7.000 grams: Boxes 3 units.</p> <p>The product should be stored under normal conditions of room temperature, cool and dry place.</p>
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⦿ **Shelf Life**

In the storage conditions listed above, the product has a shelf life of 3 years.

⦿ **Operating Instructions**

Once the package containing the product has been opened it should be consumed immediately. Otherwise should be transferred to another container and must be refrigerated. It should not be kept in the container open for more than 12 hours.

⦿ **Transport Conditions**

The transport is by sea and land in dry containers to the customer.

⦿ **Product Consequences of Misuse**

Food poisoning, if are not followed the minimum standards of hygiene and conservation (cooling). Also, if contrary to the instructions and handling after operating the package.

⦿ **Organoleptic Characteristics**

COLOUR: Characteristic of the specie
AROMA: Characteristic of the specie
FLAVOUR: Characteristic of the specie
TEXTURE: Firm juicy

⦿ **Legal requirements**

Standard INEN NTE-184 Standard COVENIN 1766: 1995. ICONTEC Standard 1276 Codex STAN-70-1981, Rev 1-1995 Codex STAN-119-1981, Rev 1-1995. Regulation EC 221/2002. Regulation EC 1881/2006 Regulation EC 2073/2005. ARCSA- DE-067-2015-GGG

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Binidali

PREMIUM TUNA



DATA SHEET

Product Name	PREMIUM TUNA CHUNKS IN OLIVE OIL
Product Description	White Tuna chunks packed in flexible pouched packaging sterilized in olive oil and water, hermetically sealed and brought to process commercial sterilization.
Ingredients	TUNA OF THE FOLLOWING SPECIES: Thunnus Obesus (Bigeye) Thunnus Albacares (Yellowfin) Katsuwonus Pelamis (Skipjack). Olive oil, potable water, common salt. (According to customer requirement)
Composition	95% Tuna 5% Coverage Liquid The coverage liquid will be: 50% Olive Oil / 50% Water. The product will be composed of 70% chunks and 30% crumbs.(or customer requirement).
Physical-Chemical Characteristics	pH: 5,5 to 6,5 Histamine: ≤ 5 mg/100g Salt: ≤ 3.0% Volatile Basic Nitrogen: < 50 mg%
Microbiological Characteristics	Total Aerobics (Mesophilic, Thermophilic): <10 ufc / g Total Anaerobes (Mesophilic, Thermophilic): <10 ufc / g Staphylococcus Aureus: Absence / 25g Clostridium Botulinum: Absence / 25g.
Heavy Metals	Mercury: <1,00mg / kg Cadmium: <0,10mg / kg Lead: <0,30mg / Kg.
Cleaning	Free of bones, scales, skin and blood.
Way of Use	For direct consumption in a variety of food preparations. It can be consumed directly.
Packaging	AVAILABLE POUCH
Presentation	500 grams: Boxes 10/20 units /1.000 grams: Boxes 16 units /3.000 grams: Boxes 5 units 7.000 grams: Boxes 3 units.
Storage Conditions	The product should be stored under normal conditions of room temperature, cool and dry place.

Shelf Life

In the storage conditions listed above, the product has a shelf life of 3 years.

Operating Instructions

Once the package containing the product has been opened it should be consumed immediately. Otherwise should be transferred to another container and must be refrigerated. It should not be kept in the container open for more than 12 hours.

Transport Conditions

The transport is by sea and land in dry containers to the customer.

Product Consequences of Misuse

Food poisoning, if are not followed the minimum standards of hygiene and conservation (cooling). Also, if contrary to the instructions and handling after operating the package.

Organoleptic Characteristics

COLOUR:	Characteristic of the specie
AROMA:	Characteristic of the specie
FLAVOUR:	Characteristic of the specie
TEXTURE:	Firm juicy

Legal requirements

Standard INEN NTE-184 Standard COVENIN 1766: 1995. ICONTEC Standard 1276 Codex STAN-70-1981, Rev 1-1995 Codex STAN-119-1981, Rev 1-1995. Regulation EC 221/2002. Regulation EC 1881/2006 Regulation EC 2073/2005. ARCSA- DE-067-2015-GGG

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Binidali

PREMIUM  SENASA

DIPOA

DATA SHEET

Product Name	PREMIUM NATURAL TUNA (CANNED)
Product Description	TUNA PACKAGED IN VEGETABLE OIL AND WATER, SEALED HERMETICALLY AND SUBJECTED TO THE COMMERCIAL STERILIZATION PROCESS.
Ingredients	TUNA OF THE FOLLOWING SPECIES: Thunnus Obesus (Bigeye) Thunnus Albacares (Yellowfin) Katsuwonus Pelamis (Skipjack). Potable water. (According to customer requirement)
Composition	65,7% TUNA 34,3% Coverage Liquid Nota 1: The coverage liquid will be: • 100% Potable water The product will be composed of 20% chunks.
Physical-Chemical Characteristics	pH: 5,5 a 6,5 Histamine: ≤ 5 mg/100g Salt: ≤ 2,5% Volatile Basic Nitrogen: < 50 mg%
Microbiological Characteristics	Total Aerobics (Mesophilic, Thermophilic): < 10 ufc/g Total Anaerobes (Mesophilic, Thermophilic): < 10 ufc/g Staphylococcus Aureus: Absence /25g Clostridium Botulinum: Absence /25g
Heavy Metals	Mercury: < 1,00mg/kg Cadmium: < 0,10mg/kg Lead: < 0,30mg/
Cleaning	Free of bones, scales, skin and blood.
Way of Use	For direct consumption in a variety of food preparations. It can be consumed directly.
Packaging	AVAILABLE CAN
Presentation	Net Weight: 170 gr, 175 gr, 180gr, 200 gr, 1.000gr, 1.800gr y 2.000gr (Pesos netos y drained may be according to customer specifications and requirements).
Storage Conditions	El producto debe almacenarse en condiciones normales de temperatura ambiente en un lugar fresco y seco.

Shelf Life

In the storage conditions listed above, the product has a shelf life of 3 years.

Operating Instructions

Once the package containing the product has been opened it should be consumed immediately. Otherwise should be transferred to another container and must be refrigerated. It should not be kept in the container open for more than 12 hours.

Transport Conditions

The transport is by sea and land in dry containers to the customer.

Product Consequences of Misuse

Food poisoning, if are not followed the minimum standards of hygiene and conservation (cooling). Also, if contrary to the instructions and handling after operating the package.

Organoleptic Characteristics

COLOUR:	Characteristic of the specie
AROMA:	Characteristic of the specie
FLAVOUR:	Characteristic of the specie
TEXTURE:	Firm juicy

Legal requirements

Standard INEN NTE-184 Standard COVENIN 1766: 1995. ICONTEC Standard 1276 Codex STAN-70-1981, Rev 1-1995 Codex STAN-119-1981, Rev 1-1995. Regulation EC 221/2002. Regulation EC 1881/2006 Regulation EC 2073/2005. ARCSA- DE-067-2015-GGG

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Binidali

PREMIUM TUNA



DATA SHEET

Product Name	PREMIUM TUNA SUNFLOWER OIL (CAN)
Product Description	TUNA PACKAGED IN VEGETABLE OIL AND WATER, SEALED HERMETICALLY AND SUBJECTED TO THE COMMERCIAL STERILIZATION PROCESS.
Ingredients	TUNA OF THE FOLLOWING SPECIES: Thunnus Obesus (Bigeye) Thunnus Albacares (Yellowfin) Katsuwonus Pelamis (Skipjack). Sunflower oil and Potable water. (According to customer requirement)
Composition	65,7% TUNA 34,3% Coverage Liquid Nota 1: The coverage liquid will be: • 60% Sunflower oil / 40% Potable water The product will be composed of 20% chunks.
Physical-Chemical Characteristics	pH: 5,5 a 6,5 Histamine: ≤ 5 mg/100g Salt: ≤ 2,5% Volatile Basic Nitrogen: < 50 mg%
Microbiological Characteristics	Total Aerobics (Mesophilic, Thermophilic): < 10 ufc/g Total Anaerobes (Mesophilic, Thermophilic): < 10 ufc/g Staphylococcus Aureus: Absence /25g Clostridium Botulinum: Absence /25g
Heavy Metals	Mercury: < 1,00mg/kg Cadmium: < 0,10mg/kg Lead: < 0,30mg/
Cleaning	Free of bones, scales, skin and blood.
Way of Use	For direct consumption in a variety of food preparations. It can be consumed directly.
Packaging	AVAILABLE CAN
Presentation	Net Weight: 170 gr, 175 gr, 180gr, 200 gr, 1.000gr, 1.800gr y 2.000gr (Pesos netos y drained may be according to customer specifications and requirements).
Storage Conditions	El producto debe almacenarse en condiciones normales de temperatura ambiente en un lugar fresco y seco.

Shelf Life

In the storage conditions listed above, the product has a shelf life of 3 years.

Operating Instructions

Once the package containing the product has been opened it should be consumed immediately. Otherwise should be transferred to another container and must be refrigerated. It should not be kept in the container open for more than 12 hours.

Transport Conditions

The transport is by sea and land in dry containers to the customer.

Product Consequences of Misuse

Food poisoning, if are not followed the minimum standards of hygiene and conservation (cooling). Also, if contrary to the instructions and handling after operating the package.

Organoleptic Characteristics

COLOUR:	Characteristic of the specie
AROMA:	Characteristic of the specie
FLAVOUR:	Characteristic of the specie
TEXTURE:	Firm juicy

Legal requirements

Standard INEN NTE-184 Standard COVENIN 1766: 1995. ICONTEC Standard 1276 Codex STAN-70-1981, Rev 1-1995 Codex STAN-119-1981, Rev 1-1995. Regulation EC 221/2002. Regulation EC 1881/2006 Regulation EC 2073/2005. ARCSA- DE-067-2015-GGG

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OUR BRANDS

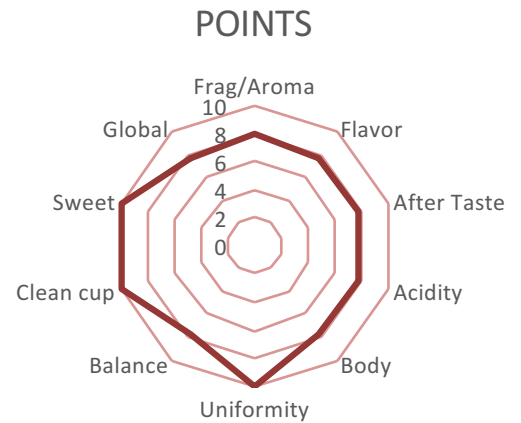


Arabica & Robusta
Green Beans



DATA SHEET

Green Beans	SPECIALTY ORGANIC COFFEE "ASOPROCAFES ORQUIDIA"
Origin	Colombia – 100% Pure Arabica
Blend Variety	F8, Castillo, Caturra, Colombia, Tabi (Fully Washed)
SCA	86 Points Cup
Zones	Planadas – Tolima
Certifications	Organic – Fair Trade
Benefit	Crafted and Sun dried
Harvest	From February to November
Production	700 Tons / Year
Altitude	1.700 – 2.000 MASL
Plant Area	700 Hectares Average
Humidity	12 %
Temperature	Average 18 Degrees Celsius
Rains	The precipitation cycles of the region have an intense rainy season in the year, which traditionally occurs in the second half of the year, after a dry period ending in August-September. The precipitation ranges (average between 2.069 and 2.170 millimeters of rainfall) dew points (12,5 and 12,3 degrees).



Quality Criteria

Arabica & Robusta Green Beans is our most precious raw product. Coffee beans selected from different geographical areas of the world, specially from Colombia. The selection of our Premium Grains is made by expert advisors, to identify the forms, the climate, the environment, the chemical compositions, the correct flavor and aroma. A & R brings to our client one of the best coffee beans, chosen with the strictest quality criteria.

Organoleptic Characteristics

COLOUR:	Pale Green
FRAGRANCE:	Floral, Chocolate and Panela Citric
ACIDITY:	Medium - Silky
BODY:	Panela and Coffee Flower
FLAVOUR:	Panela and Honey
RESIDUAL TASTE:	

Bags per Container

70 Kg per Bag x 275 FCL 20'
70 Kg per Bag x 325 FCL 40'

Shipping

ALL DESTINATIONS:	FCL / FOB
ORIGIN SEA PORTS:	CIF only by request Cartagena and Buenaventura

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Arabica & Robusta
Green Beans



DATA SHEET

☉ **Green Beans**

☉ **Origin**

☉ **Blend Variety**

☉ **SCA**

☉ **Zones**

☉ **Benefit**

☉ **Harvest**

☉ **Production**

☉ **Altitude**

☉ **Plant Area**

☉ **Humidity**

☉ **Temperature**

☉ **Rains**

SPECIALTY BLEND COFFEE CAUCA

Colombia – 100% Pure Arabica

Castillo, Caturra, Supremo, Colombia (Fully Washed)

86 Points Cup

Popayán, Piendamó, Morales, Cajibío, Tambo, Inzá,
Páez Belalcazar

Crafted and Sun dried

Yearly (April to July)

700 Tons / Year

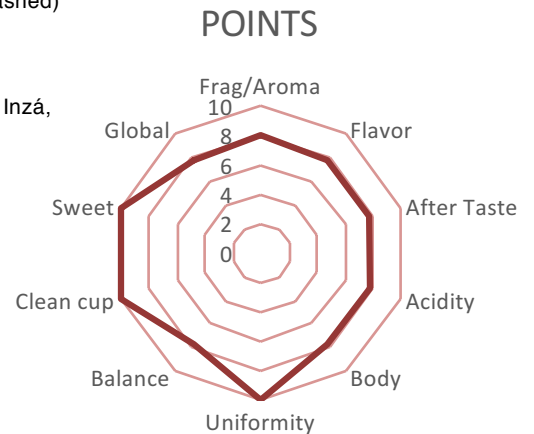
1.650 – 1.900 MSNM

700 Hectares Average

12 %

Average 18 to 20 Degrees Celsius

The precipitation cycles of the region have an intense rainy season in the year, which traditionally occurs in the second half of the year, after a dry period ending in August-September. The precipitation ranges (average between 2.069 and 2.170 millimeters of rainfall) dew points (12,5 and 12,3 degrees).



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☉ **Organoleptic Characteristics**

COLOUR: Pale Green
FRAGRANCE: Sweet Panela
ACIDITY: High Acidity
BODY: Medium
FLAVOUR: Floral
RESIDUAL TASTE: Honey

☉ **Bags per Container**

70 Kg per Bag x 275 FCL 20'
 70 Kg per Bag x 325 FCL 40'

☉ **Shipping**

ALL DESTINATIONS: FCL / FOB
 CIF only by request
ORIGIN SEA PORTS: Cartagena and Buenaventura

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Arabica & Robusta
Green Beans



DATA SHEET

◎ **Green Beans**

◎ **Origin**

◎ **Blend Variety**

◎ **SCA**

◎ **Zones**

◎ **Certifications**

◎ **Benefit**

◎ **Harvest**

◎ **Production**

◎ **Altitude**

◎ **Plant Area**

◎ **Humidity**

◎ **Temperature**

◎ **Rains**

SPECIALTY ORGANIC COFFEE “ASOPEP” (FARM “El Mirador”)

Colombia – 100% Pure Arabica

Caturra and Tabi (Fully Washed)

Planadas - Tolima

85 Points Cup

Organic Fair Trade

Crafted and Marquesina dried

From February to November

350 Tons / Year

2.100 MASL

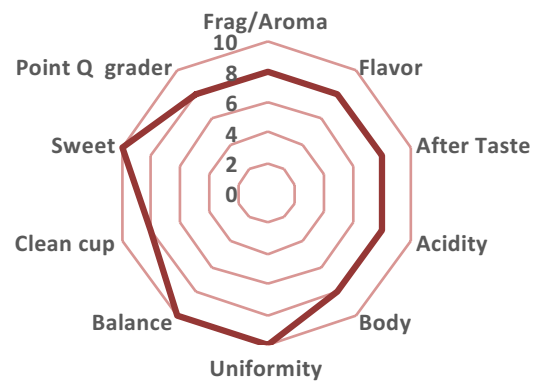
380 Hectares Average

12 %

Average 18 Degrees Celsius

The precipitation cycles of the region have an intense rainy season in the year, which traditionally occurs in the second half of the year, after a dry period ending in August-September. The precipitation ranges (average between 2.069 and 2.170 millimeters of rainfall) dew points (12,5 and 12,3 degrees).

POINTS



◎ **Our Product**

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◎ **Organoleptic Characteristics**

COLOUR: Pale Green
FRAGRANCE: Yellow Fruits, Caramel & Species
ACIDITY: Medium Citric
BODY: Medium - Silky
FLAVOUR: Chocolate & Caramel
RESIDUAL TASTE: Panela and Honey

◎ **Bags per Container**

70 Kg per Bag x 275 FCL 20'
 70 Kg per Bag x 325 FCL 40'

◎ **Shipping**

ALL DESTINATIONS: FCL / FOB
 CIF only by request
ORIGIN SEA PORTS: Cartagena and Buenaventura

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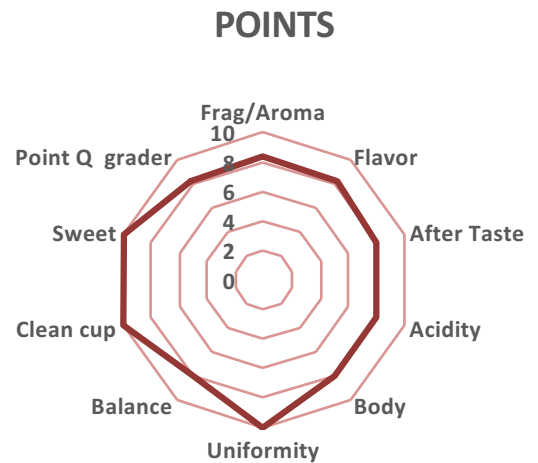


Arabica & Robusta
Green Beans



DATA SHEET

<ul style="list-style-type: none"> ⊙ Green Beans ⊙ Origin ⊙ Blend Variety ⊙ SCA ⊙ Zones ⊙ Certifications ⊙ Benefit ⊙ Harvest ⊙ Production ⊙ Altitude ⊙ Plant Area ⊙ Humidity ⊙ Temperature ⊙ Rains 	<p>SPECIALTY BLEND COFFEE WCGA (Women's Coffee Growers Association)</p> <p>Colombia – 100% Pure Arabica</p> <p>Castillo and Tambo (Fully Washed)</p> <p>86 Points Cup</p> <p>Morales, Cajibío, Inzá</p> <p>Social Programs</p> <p>Crafted and Sun dried</p> <p>Yearly (April to November)</p> <p>400 Tons / Year</p> <p>1.650 – 1.950 MASL</p> <p>550 Hectares Average</p> <p>12 %</p> <p>Average 17 to 20 Degrees Celsius</p> <p>The precipitation cycles of the region have an intense rainy season in the year, which traditionally occurs in the second half of the year, after a dry period ending in August-September. The precipitation ranges (average between 2.069 and 2.170 millimeters of rainfall) dew points (12,5 and 12,3 degrees).</p>
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<ul style="list-style-type: none"> ⊙ Our Product <p>Arabica & Robusta Green Beans is our most precious raw product. Coffee beans selected from different geographical areas of the world, specially from Colombia. The selection of our Premium Grains is made by expert advisors, to identify the forms, the climate, the environment, the chemical compositions, the correct flavor and aroma. A & R brings to our client one of the best coffee beans, chosen with the strictest quality criteria.</p>	<ul style="list-style-type: none"> ⊙ Organoleptic Characteristics <p>COLOUR: Pale Green FRAGRANCE: Panela & Jasmine ACIDITY: Medium Acidity BODY: Delicate FLAVOUR: Floral RESIDUAL TASTE: Refined cup with elegant finish</p>
	<ul style="list-style-type: none"> ⊙ Bags per Container <p>70 Kg per Bag x 275 FCL 20' 70 Kg per Bag x 325 FCL 40'</p>
	<ul style="list-style-type: none"> ⊙ Shipping <p>ALL DESTINATIONS: FCL / FOB CIF only by request ORIGIN SEA PORTS: Cartagena and Buenaventura</p>

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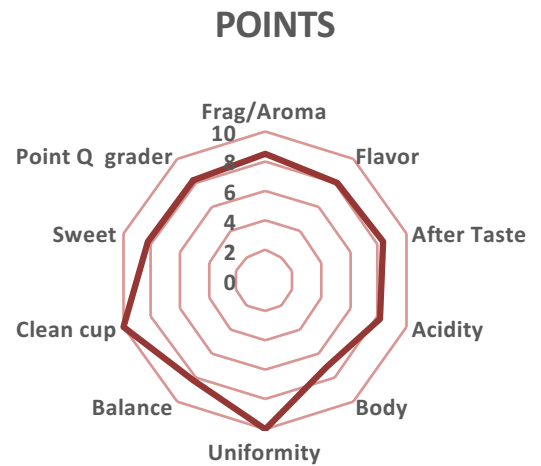
Arabica & Robusta
Green Beans



DATA SHEET

<ul style="list-style-type: none"> ⊙ Green Beans ⊙ Origin ⊙ Blend Variety ⊙ SCA ⊙ Zones ⊙ Certifications ⊙ Benefit ⊙ Harvest ⊙ Production ⊙ Altitude ⊙ Plant Area ⊙ Humidity ⊙ Temperature ⊙ Rains 	<p>SPECIALTY BLEND COFFEE (CABILDO FARM)</p> <p>Colombia – 100% Pure Arabica</p> <p>Castillo, Tambo and Caturra (Fully Washed)</p> <p>84 Points Cup</p> <p>Morales and Piendamó</p> <p>Social Programs</p> <p>Crafted and Sun dried</p> <p>Yearly (March to November)</p> <p>350 Tons / Year</p> <p>1.650 – 1.950 MASL</p> <p>260 Hectares Average</p> <p>12 %</p> <p>Average 17 to 20 Degrees Celsius</p>
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The precipitation cycles of the region have an intense rainy season in the year, which traditionally occurs in the second half of the year, after a dry period ending in August-September. The precipitation ranges (average between 2.069 and 2.170 millimeters of rainfall) dew points (12,5 and 12,3 degrees).



⊙ Our Product

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⊙ Organoleptic Characteristics

COLOUR:	Pale Green
FRAGRANCE:	Coconut Notes
ACIDITY:	Orange Medium Acidity
BODY:	Velvety
FLAVOUR:	Maple Syrup with Sugar Cane
RESIDUAL TASTE:	Long aftertaste

⊙ Bags per Container

70 Kg per Bag x 275 FCL 20'
70 Kg per Bag x 325 FCL 40'

⊙ Shipping

ALL DESTINATIONS:	FCL / FOB
	CIF only by request
ORIGIN SEA PORTS:	Cartagena and Buenaventura

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OUR BRANDS



Arabica
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DATA SHEET

☉ Roasted Coffee	A&R - PREMIUM EXPRESSO CREMA
☉ Origin	Colombia – 100% Arabica
☉ Blend Varieties	Caturra, Castillo, Supremo, Colombia
☉ SCA	84 Point Cup
☉ Roast	Medium Dark Whole Beans – Full City + 2nd Crack
☉ Zones	Popayán, Piendamó, Morales, Cajibío, Tambo, Inzá, Paerz Belalcazar
☉ Benefit	Crafted and Sun dried
☉ Harvest	Yearly (April to July)
☉ Production	800 Tons
☉ Altitude	1.650 -1.900 MASL
☉ Plant Area	700 Hectares Average
☉ Humidity	12%
☉ Sun Exposure	Levels of high intensity of solar brightness generates water deficit in the months of July and August and favorable conditions for flowering.



☉ **Our Product**

Arabica & Robusta is our most precious brand. Coffee beans selected from different geographical areas of the world. The selection of our Premium Premium Grain Coffee is made through expert advisors from Colombia, to identify the forms, the climate, the environment, the chemical compositions, the correct flavor and aroma. A & R brings our client one of the best coffees, chosen with the strictest quality criteria.

☉ **Organoleptic Characteristics**

COLOUR:	Brown Medium Dark
FRAGRANCE:	Chocolate, Citric, Sweet, Panela and Fruity
SWEETNESS:	Very Sweet
FLAVOUR:	Sweet, Chocolate and Citric
ACIDITY:	Medium High - Juicy
BODDY:	Creamy
RESIDUAL TASTE:	Citric

☉ **Product per Pallet**

12 Kg / Box x 45 Boxes

☉ **Shipping**

ORIGIN SEA PORT: Barcelona

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Arabica
&
Robusta

DATA SHEET

☉ Roasted Coffee

☉ Origin

☉ Blend Varieties

☉ SCA

☉ Roast

☉ Zones

☉ Benefit

☉ Harvest

☉ Production

☉ Altitude

☉ Plant Area

☉ Humidity

☉ Sun Exposure

A&R PREMIUM TURKISH DARK

Colombia - 100% Arabica

Supremo, Caturra, Tabi

82 Point Cup

Grinded Superfine - Viena-Light French

Central & West Colombian Mountains

Crafted and Sun dried

Yearly (April –July)

1.200 Tons

1.800 MASL

900 Hectares Average

12%

Levels of high intensity of solar brightness generates water deficit in the months of July and August and favorable conditions for flowering.



☉ Our Product

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☉ Organoleptic Characteristics

COLOUR: Brown Dark
FRAGRANCE: Fruity and Chocolate
SWEETNESS: Short Sweet
FLAVOUR: Regular Medium and Balanced Acidity
ACIDITY: Regular Juicy
BODDY: Creamy
RESIDUAL TASTE: Fruity

☉ Product per Pallet

12 Kg / Box x 45 Boxes per Pallet

☉ Shipping

ORIGIN SEA PORT: Barcelona

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Arabica & Robusta



DATA SHEET

☉ Roasted Coffee	A&R ORGANIC PREMIUM COFFEE	
☉ Origin	Colombia – 100% Pure Arabica	
☉ Blend Varieties	F8, Colombia, Castillo, Caturra, Tabi	
☉ SCA	84-87 Point Cup	
☉ Roast	Medium Whole Beans – Full City + 2nd Crack	
☉ Zones	Planadas - Tolima	
☉ Certifications	Organic Fair Trade	
☉ Benefit	Crafted and Sun dried	
☉ Harvest	Yearly (February to November)	
☉ Production	700 Tons	
☉ Altitude	1.650 -1.900 MASL	
☉ Plant Area	700 Hectares Average	
☉ Humidity	12%	
☉ Sun Exposure	Levels of high intensity of solar brightness generates water deficit in the months of July and August and favorable conditions for flowering.	

☉ Our Product

Arabica & Robusta is our most precious brand. Coffee beans selected from different geographical areas of the world. The selection of our Premium Premium Grain Coffee is made through expert advisors from Colombia, to identify the forms, the climate, the environment, the chemical compositions, the correct flavor and aroma. A & R brings our client one of the best coffees, chosen with the strictest quality criteria.

☉ Organoleptic Characteristics

COLOUR: Brown Medium Dark
FRAGRANCE: Floral, Chocolate and Panela
SWEETNESS: Very Sweet
FLAVOUR: Panela and Coffee Flower
ACIDITY: Medium Citric
BODDY: Medium – Silky
AFTER TASTE: Panela and Honey

☉ Product per Pallet

12 Kg / Box x 45 Boxes per Pallet

☉ Shipping

ORIGIN SEA PORT: Barcelona

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Arabica
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Robusta

DATA SHEET

☉ **Roasted Coffee**

☉ **Origin**

☉ **Blend Varieties**

☉ **SCA**

☉ **Roast**

☉ **Zones**

☉ **Benefit**

☉ **Harvest**

☉ **Production**

☉ **Altitude**

☉ **Plant Area**

☉ **Humidity**

☉ **Sun Exposure**

A&R PREMIUM DECAFFEINATED COFFEE

Colombia - 100% Pure Arabica

Caturra, Castillo, Supremo, Colombia

84 Point Cup

Medium Whole Beans – Full City + 2nd Crack

Popayán, Piendamó, Morales, Cajibío,
Tambo, Inzá, Paerz Belalcazar

Crafted and Sun dried

Yearly (April –July)

850 Tons / Year

1.650 -1.900 MASL

700 Hectares Average

12%

Levels of high intensity of solar brightness generates water deficit in the months of July and August and favorable conditions for flowering.



☉ **Our Product**

Arabica & Robusta is our most precious brand. Coffee beans selected from different geographical areas of the world. The selection of our Premium Premium Grain Coffee is made through expert advisors from Colombia, to identify the forms, the climate, the environment, the chemical compositions, the correct flavor and aroma. A & R brings our client one of the best coffees, chosen with the strictest quality criteria.

☉ **Organoleptic Characteristics**

COLOUR: Brown Light Dark
FRAGRANCE: Floral and Panela
SWEETNESS: Medium Sweet
FLAVOUR: Panela and Coffee Flower
ACIDITY: Medium Citric
BODDY: Medium
AFTER TASTE: Panela and Light Honey

☉ **Product per Pallet**

12 Kg / Box x 45 Boxes per Pallet

☉ **Shipping**

ORIGIN SEA PORT: Barcelona

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OMNIS·OLEUM

·PREMIUM·

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OUR BRANDS




OMNIS·OLEUM
·PREMIUM·



DATA SHEET

<p>⊙ Product Name</p> <p>⊙ Ingredients</p> <p>⊙ Physical-Chemical Characteristics</p> <p>⊙ Information Nutritional (100gr)</p> <p>⊙ Packaging</p> <p>⊙ Transport</p> <p>⊙ Storage</p> <p>⊙ Consum before</p> <p>⊙ Description</p>	<p>OMNIS OLEUM MOONLIGHT TARRACO</p> <p>Arbequina Premium Extra Virgin Olive Oil</p> <p>Values and ranges accepted</p> <table border="0"><tr><td>Maximum acidity:</td><td>0.2°</td></tr><tr><td>Peroxides index(mEp O2/kg)</td><td><20</td></tr><tr><td>wax (mg/kg)</td><td><150</td></tr><tr><td>K270</td><td><0,22</td></tr><tr><td>K232</td><td><2,5</td></tr></table> <p>Energy value (Kcal/Kjul) 865 Kcal/ 3621 KJ</p> <table border="0"><tr><td>Fats (g)</td><td>100 g</td></tr><tr><td>From which saturated(g)</td><td>18 g</td></tr><tr><td>Monounsaturated (g)</td><td>72 g</td></tr><tr><td>Polyunsaturated (g)</td><td>10 g</td></tr><tr><td>Carbohydrates(g)</td><td>0 g</td></tr><tr><td>From which sugars (g)</td><td>0 g</td></tr><tr><td>Proteines (g)</td><td>0 g</td></tr><tr><td>Salt (g)</td><td>0 g</td></tr></table> <p>Bottle 500ml and 750ml.</p> <p>No special transport conditions required</p> <p>Storage recommendations: maximum temperature 25°C and minimum relative humidity of 80%.</p> <p>24 months from package date</p> <p>A 100% Arbequina Pure Olive Extra Virgin Olive Oil from Tarragona, (Catalonia, Spain)</p>	Maximum acidity:	0.2°	Peroxides index(mEp O2/kg)	<20	wax (mg/kg)	<150	K270	<0,22	K232	<2,5	Fats (g)	100 g	From which saturated(g)	18 g	Monounsaturated (g)	72 g	Polyunsaturated (g)	10 g	Carbohydrates(g)	0 g	From which sugars (g)	0 g	Proteines (g)	0 g	Salt (g)	0 g	
Maximum acidity:	0.2°																											
Peroxides index(mEp O2/kg)	<20																											
wax (mg/kg)	<150																											
K270	<0,22																											
K232	<2,5																											
Fats (g)	100 g																											
From which saturated(g)	18 g																											
Monounsaturated (g)	72 g																											
Polyunsaturated (g)	10 g																											
Carbohydrates(g)	0 g																											
From which sugars (g)	0 g																											
Proteines (g)	0 g																											
Salt (g)	0 g																											

⊙ Quality Criteria

100% Pure Arbequina Olive Oil from Tarragona (Tarraco), Catalonia, Spain. First Cold-Pressing and Free of solid impurities through decantation. Collected at night in the optimum ripening and aromatic point, by mechanical procedures.

⊙ Organoleptic Characteristics

COLOUR: Pale Green-Yellow murky
FRAGRANCE: Secondary Vegetables & Apples
SWEETNESS: Smooth Silky
FLAVOUR: Almonds, Tomatoes, Fennel
Artichokes
ACIDITY: Low

⊙ Product per Pallet

6 bottles / Box x 136 Boxes per Pallet

⊙ Shipping

ORIGIN SEA PORT: Barcelona

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OMNIS·OLEUM

·PREMIUM·



DATA SHEET

Product Name	OMNIS OLEUM PREMIUM TARRACO
Ingredients	Arbequina, Arbosaba, Koroneiki Extra Virgin Olive Oil
Physical-Chemical Characteristics	<p>Values and ranges accepted</p> <p>Maximum acidity: 0.1°</p> <p>Peroxides index(mEp O2/kg) <10</p> <p>wax (mg/kg) <120</p> <p>K270 <0,12</p>
Nutritional Information (100gr)	<p>Energy value (Kcal/Kjul) 865 Kcal/ 3621 KJ</p> <p>Fats (g) 100 g</p> <p>From which saturated(g) 18 g</p> <p>Monounsaturated (g) 72 g</p> <p>Polyunsaturated (g) 10 g</p> <p>Carbohydrates(g) 0 g</p> <p>From which sugars (g) 0 g</p> <p>Proteines (g) 0 g</p> <p>Salt (g) 0 g</p>
Transport	No special transport conditions required
Storage	Storage recommendations: maximum temperature 25°C and minimum relative humus of 80%.
Consum before	24 months from package date
Description	A 100% Arbequina Pure Olive Extra Virgin Olive Oil from Tarragona, (Catalonia, Spain)



Quality Criteria

100% Pure Arbequina, Arbosana & Koroneiki Olive Oil Coupage from Tarragona (Tarraco), Catalonia, Spain. Collected in the optimum ripening and aromatic point, by mechanical procedures. When Olives are clean of leaves and impurities, grinding starts to obtain a homogeneous paste between 25 and 27 degrees Celsius, to maintain its best aroma and fragrance.

Organoleptic Characteristics

COLOUR: Light Pale Green-Yellow
FRAGRANCE: Secondary Vegetables & Apples
SWEETNESS: Smooth Silky
FLAVOUR: Bananas, Almonds, Tomatoes, Fennel and Artichokes. A bit spicy and bitter.
ACIDITY: Low

Product per Pallet

Bottle 500ml and 750ml.

Shipping

6 bottles / Box x 136 Boxes per Pallet

ORIGIN SEA PORT: Barcelona

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SQP X-PORTS

OUR PARTNERS



DATA SHEET

Product

BABY CARROT

Organoleptic Characteristics

Boil: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 10 minutes. Drain and season to taste.

Microwave 800 W: Place the frozen product in a microwavable dish, cover and vent. Cook on full power* for 5 minutes. Season to taste.

*Adjust accordingly the times for the microwave power and the amount of product used.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

Physical Characteristics

Control	Minimum	Standard	Maximum
COLOUR DEFECT (PIECES)	0	0	2
LENGTH > 6 CM (%)	0	0	2
DIAMETER > 14 MM (%)	0	0	10
BROKEN < 2 CM (%)	0	0	5
UNPEELED (%)	0	0	10
PEDUNCLES, SPOTS (%)	0	0	2

Keep Frozen

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

Best before date

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

Transport and distribution

Temperature under -18 °C

Lot number and Interpretation

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

Microbiological characteristics

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

Chemical Characteristics

Nutritional information (per 100 g): Energy (kJ) 170 / Energy (kcal) 40 / Fat (g) 0,2 of which saturates (g) 0,0 / Carbohydrate (g) 7,3 of which sugars (g) 6,9 / Fibre (g) 2,9 / Protein (g) 0,9 / Salt (g) 0,09

Pollutants according to current European and Spanish Legislation

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

Product

GREEN BEANS

Organoleptic Characteristics

Boil: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 10 minutes. Drain and season to taste.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

Physical Characteristics

Control	Minimum	Standard	Maximum
FOREIGN MATTER (PIECES)	0	0	0
MAJOR DEFECT (PIECES)	0	0	2
MINOR DEFECTS (PIECES)	0	0	25
NOT BLUNTED (PIECES)	0	0	2
FREE GRAINS	0	0	5
PIECES WITH HOLES PROVOKED BY INSECTS		0	0
2 STEMS (PIECES)	0	0	1
DEFECTIVE CUT (%)	0	0	10
LENGTH > 60 MM (%)	0	0	5
LENGTH < 20 MM (%)	0	0	15

Keep Frozen

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

Best before date

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

Transport and distribution

Temperature under -18 °C

Lot number and Interpretation

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour.

Microbiological characteristics

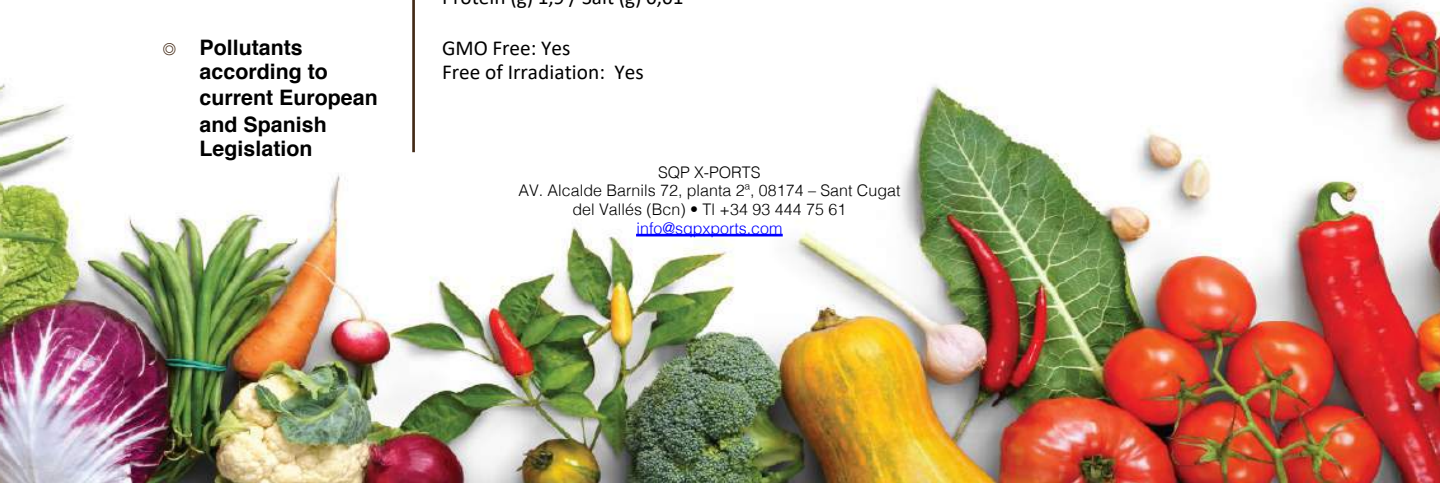
GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

Chemical Characteristics

Nutritional information (per 100 g): Energy (kJ) 130 / Energy (kcal) 31 / Fat (g) 0,2 of which saturates (g) 0,0 / Carbohydrate (g) 4,2 of which sugars (g) 3,0 / Fibre (g) 2,4 / Protein (g) 1,9 / Salt (g) 0,01

Pollutants according to current European and Spanish Legislation

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

◎ **Product**

BROCCOLI

◎ **Organoleptic Characteristics**

Boil: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 6 minutes. Drain and season to taste.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

◎ **Physical Characteristics**

Control	Minimum	Standard	Maximum
FOREIGN MATTER (PIECES)	0	0	0
MAJOR DEFECT >6 MM (PIECES)	0	0	1
MINOR DEFECTS (PIECES)	0	0	5
OVERMATURE (PIECES)	0	0	6
STALK PARTS, LEAVES (PIECES)	0	4	OVERSIZE
(%)	0	0	5
UNDERSIZE (%)	0	0	15
DUST <10 MM (%)	0	0	8
LONG STALK > 25 MM (%)	0	0	15

◎ **Keep Frozen**

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

◎ **Best before date**

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

◎ **Transport and distribution**

Temperature under -18 °C

◎ **Lot number and Interpretation**

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour.

◎ **Microbiological characteristics**

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

◎ **Chemical Characteristics**

Nutritional information (per 100 g): Energy (kJ) 119 / Energy (kcal) 28 / Fat (g) 0,4 of which saturates (g) 0,1 / Carbohydrate (g) 1,8 of which sugars (g) 1,5 / Fibre (g) 3,0 / Protein (g) 3,0 / Salt (g) 0,03

◎ **Pollutants according to current European and Spanish Legislation**

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

◎ **Product**

CAULIFLOWER

◎ **Organoleptic Characteristics**

Boil: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 10 minutes. Drain and season to taste.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

◎ **Physical Characteristics**

Control	Minimum	Standard	Maximum
DEFECTIVE COLOUR (%)	0	0	30
OVERSIZE (%)	0	0	10
UNDERSIZE (%)	0	0	20
GREEN LEAVES, (PIECES)	0	0	5
STEM > 25 MM (%)	0	0	20
DEFECTIVE CUT (PIECES)	0	0	5
DUST <10 MM (%)	0	0	5
STEM WITHOUT FLORET (PIECES)	0	0	4

◎ **Keep Frozen**

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

◎ **Best before date**

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

◎ **Transport and distribution**

Temperature under -18 °C

◎ **Lot number and Interpretation**

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

◎ **Microbiological characteristics**

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

◎ **Chemical Characteristics**

Nutritional information (per 100 g): Energy (kJ) 118 / Energy (kcal) 28 / Fat (g) 0,3 of which saturates (g) 0,1 / Carbohydrate (g) 3,1 of which sugars (g) 2,6 / Fibre (g) 2,1 / Protein (g) 2,2 / Salt (g) 0,04

◎ **Pollutants according to current European and Spanish Legislation**

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

Product

CORN

Organoleptic Characteristics

Boil: Place the frozen product in a microwavable dish, cover and vent. Cook on full power* for 5 minutes. Season to taste. *Adjust accordingly the times for the microwave power and the amount of product used.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

Physical Characteristics

Control	Minimum	Standard	Maximum
FOREIGN VEGETABLE MATTER (PIECES)	0	0	1
COLOUR DEFECT (PIECES)	0	0	5
DAMAGED OR BROKEN (%)	0	0	10
SKINS (PIECES)	0	0	20

Keep Frozen

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

Best before date

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

Transport and distribution

Temperature under -18 °C

Lot number and Interpretation

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

Microbiological characteristics

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

Chemical Characteristics

Nutritional information (per 100 g): Energy (kJ) 331 / Energy (kcal) 79 / Fat (g) 1,3 of which saturates (g) 0,3 / Carbohydrate (g) 12,2 of which sugars (g) 5,5 / Fibre (g) 3,3 / Protein (g) 2,9/ Salt (g) 0,01

Pollutants according to current European and Spanish Legislation

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

Product

CUT GREENS BEANS

Organoleptic Characteristics

Boil: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 10 minutes. Drain and season to taste..

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

Physical Characteristics

Control	Minimum	Standard	Maximum
FOREIGN MATTER (PIECES)	0	0	0
PIECES WITH HOLES PROVOKED BY INSECTS	0	0	4
NOT BLUNTED (PIECES)	0	0	4
STEMS (PIECES)	0	0	2
FREE GRAINS	0	0	10
MAJOR DEFECT (PIECES)	0	0	6
MINOR DEFECTS (PIECES)	0	0	50
LENGTH > 60 MM (%)	0	0	10
LENGTH < 20 MM (%)	0	0	20

Keep Frozen

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

Best before date

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

Transport and distribution

Temperature under -18 °C

Lot number and Interpretation

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

Microbiological characteristics

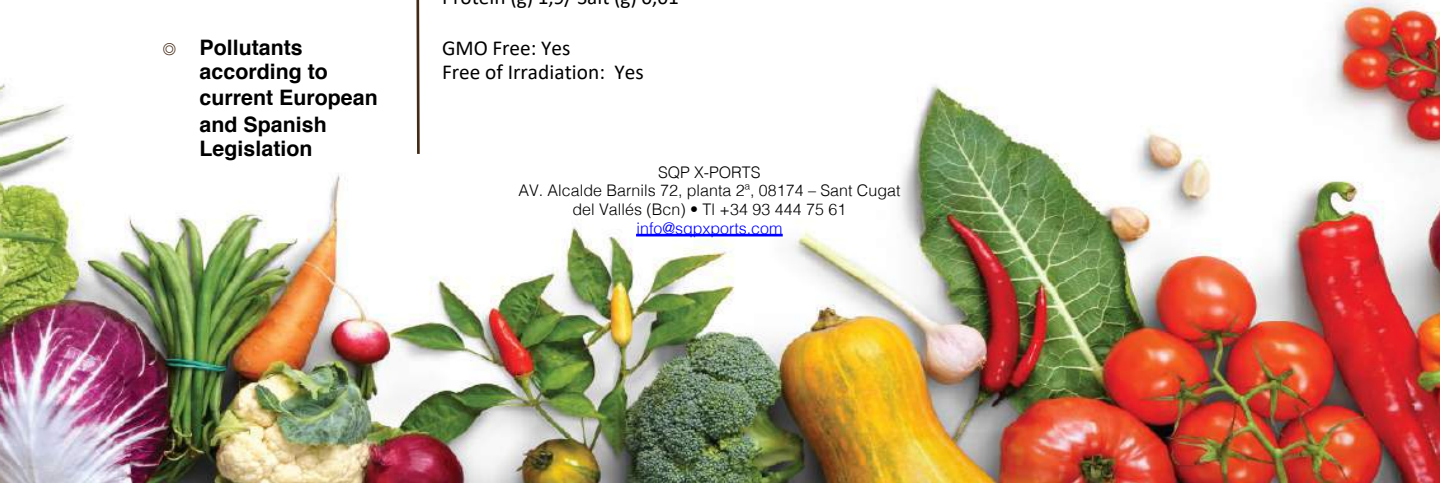
GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

Chemical Characteristics

Nutritional information (per 100 g): Energy (kJ) 130 / Energy (kcal) 31 / Fat (g) 0,2 of which saturates (g) 0,0 / Carbohydrate (g) 4,2 of which sugars (g) 3,0 / Fibre (g) 2,4 / Protein (g) 1,9/ Salt (g) 0,01

Pollutants according to current European and Spanish Legislation

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

⊙ **Product**

⊙ **Organoleptic Characteristics**

⊙ **Physical Characteristics**

⊙ **Keep Frozen**

⊙ **Best before date**

⊙ **Transport and distribution**

⊙ **Lot number and Interpretation**

⊙ **Microbiological characteristics**

⊙ **Chemical Characteristics**

⊙ **Pollutants according to current European and Spanish Legislation**

GREEN PEAS

Boil: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 10 minutes. Drain and season to taste.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

Control	Minimum	Standard	Maximum
FOREIGN MATTER (PIECES)	0	0	0
OVERHEATED PIECES		0	0
NOT BLUNTED (PIECES) DRY PEAS (PIECES)	0	0	2
PIECES WITH YELLOW COLOUR	0	0	2
BROWN PIECES	0	0	4
BROKEN / SKIN (%)	0	0	2

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

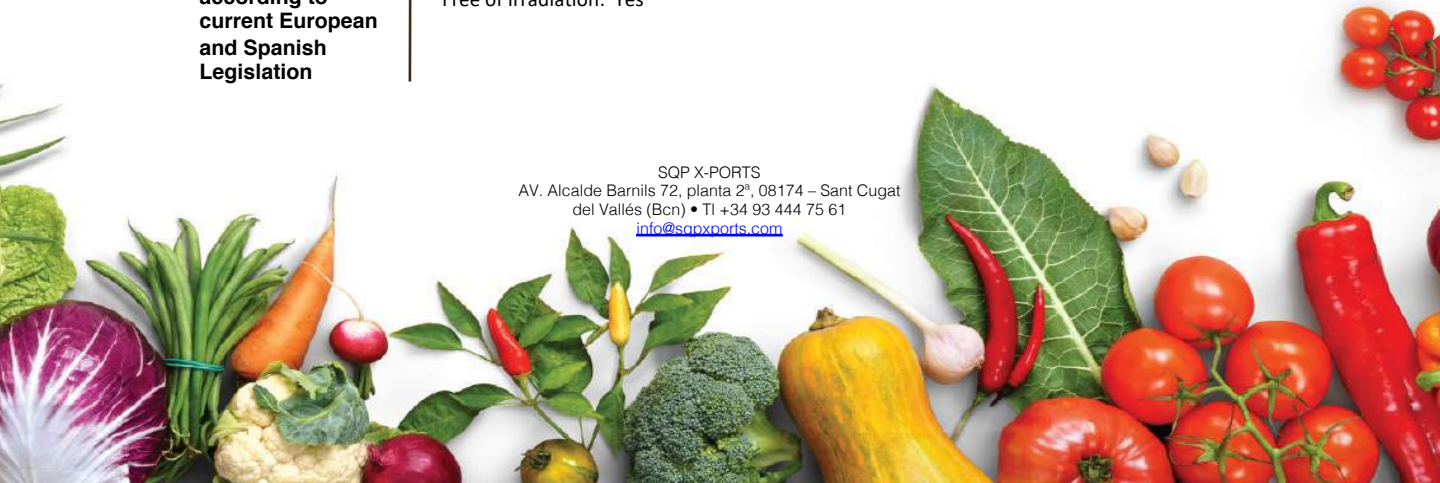
Temperature under -18 °C

Date: 24-12-2013 Batch Code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

Nutritional information (per 100 g): Energy (kJ) 349 / Energy (kcal) 83 / Fat (g) 0,4 of which saturates (g) 0,2 / Carbohydrate (g) 11,3 of which sugars (g) 2,8 / Fibre (g) 5,0 / Protein (g) 6,0/ Salt (g) 0,01

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

- Product
- Organoleptic Characteristics

SPINACH LEAF PORTIONS +30MM

Boil: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 5 minutes. Drain and season to taste.

Pan: Place the frozen product in a frying pan with hot oil. Stir fry over medium heat for 5 minutes, stirring continuously and then season to taste.

Microwave 800 W: Place the frozen product in a microwavable dish, cover and vent. Cook on full power* for 5 minutes. Season to taste. *Adjust accordingly the times for the microwave power and the amount of product used.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

- Physical Characteristics

Control	Minimum	Standard	Maximum
FOREIGN MATTER (PIECES)	0	0	0
MAJOR HERBS (PIECES)	0	0	2
MINOR HERBS (PIECES)	0	0	3
FLORAL BUTTON (PIECES)	0	0	5
MAJOR BLEMISHES (PIECES)	0	0	7
MINOR BLEMISHES (PIECES)	0	0	15
STALK > 5 CM (%)	0	0	15
PORTION WEIGHT (g)	0	15	25

- Keep Frozen

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

- Best before date

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

- Transport and distribution

Temperature under -18 °C

- Lot number and Interpretation

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

- Microbiological characteristics

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

- Chemical Characteristics

Nutritional information (per 100 g): Energy (kJ) 349 / Energy (kcal) 83 / Fat (g) 0,4 of which saturates (g) 0,2 / Carbohydrate (g) 11,3 of which sugars (g) 2,8 / Fibre (g) 5,0 / Protein (g) 6,0 / Salt (g) 0,01

- Pollutants according to current European and Spanish Legislation

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

Product

ROMANO BEANS

Organoleptic Characteristics

Boil: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 5 minutes. Drain and season to taste.
Microwave 800 W: Place the frozen product in a microwavable dish, cover and vent. Cook on full power* for 5 minutes. Season to taste.
 *Adjust accordingly the times for the microwave power and the amount of product used.
Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

Physical Characteristics

Control	Minimum	Standard	Maximum
FOREIGN MATTER (PIECES)	0	0	0
MAJOR HERBS (PIECES)	0	0	2
MINOR HERBS (PIECES)	0	0	3
FLORAL BUTTON (PIECES)	0	0	5
MAJOR BLEMISHES (PIECES)	0	0	15
STALK > 5CM (%)	0	0	15
PORTION WEIGHT (g)	5	15	25

Keep Frozen

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

Best before date

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

Transport and distribution

Temperature under -18 °C

Chemical Characteristics

Nutritional information (per 100 g): Energy (kJ) 130 / Energy (kcal) 31 / Fat (g) 0,2 of which saturates (g) 0,0 / Carbohydrate (g) 4,2 of which sugars (g) 3,0 / Fibre (g) 2,1 / Protein (g) 0,9 / Salt (g) 0,09

Pollutants according to current European and Spanish Legislation

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

Product

Organoleptic Characteristics

SUPERSWEET CORN

Microwave 800 W: Place the frozen product in a microwavable dish, cover and vent. Cook on full power* for 5 minutes. Season to taste. *Adjust accordingly the times for the microwave power and the amount of product used.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

Physical Characteristics

Control	Minimum	Standard	Maximum
FOREIGN VEGETABLE MATTER (PIECES)	0	0	1
COLOUR DEFECTS (PIECES)	0	0	5
DAMAGE OR BROKEN (PIECES)	0	0	10
SKINS(PIECES)	0	0	20
DEHYDRATED KERNELS (%)	0	0	6

Keep Frozen

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

Best before date

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

Transport and distribution

Temperature under -18 °C

Lot number and Interpretation

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

Microbiological characteristics

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

Chemical Characteristics

Nutritional information (per 100 g): Energy (kJ) 170 / Energy (kcal) 40 / Fat (g) 0,2 of which saturates (g) 0,0 / Carbohydrate (g) 7,3 of which sugars (g) 6,9 / Fibre (g) 2,9 / Protein (g) 0,9/ Salt (g) 0,09

Pollutants according to current European and Spanish Legislation

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

Product

Organoleptic Characteristics

STRAWBERRIES

Microwave 800 W: Place the frozen product in a microwavable dish, cover and vent. Cook on full power* for 4 minutes. Season to taste. *Adjust accordingly the times for the microwave power and the amount of product used.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

Physical Characteristics

Control	Minimum	Standard	Maximum
STEMS (PIECES)	0	0	6
ONLY GREEN PIECES	0	0	2
PARTIALLY GREEN PIECES	0	0	6
BROKEN /DAMAGE PIECES	0	0	3
ROTTEN PIECES(%)	0	0	3
MVF (PIECES)	0	0	3
DEBRIS (%)	0	0	12

Keep Frozen

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

Best before date

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

Transport and distribution

Temperature under -18 °C

Lot number and Interpretation

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

Microbiological characteristics

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

Chemical Characteristics

Nutritional information (per 100 g): Energy (kJ) 167 / Energy (kcal) 40 / Fat (g) 0,5 of which saturates (g) 0,0 / Carbohydrate (g) 7,0 of which sugars (g) 7,0 / Fibre (g) 2,2 / Protein (g) 0,7/ Salt (g) 0,01

Pollutants according to current European and Spanish Legislation

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

⊙ **Product**

BLUEBERRIES

⊙ **Organoleptic Characteristics**

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

⊙ **Physical Characteristics**

Control	Minimum	Standard	Maximum
BROKEN /DAMAGE PIECES	0	0	5
FOREIGN VEGETABLE MATTER (%)	0	0	2
STEMS (PIECES)	0	0	10
DISCOLOURED (PIECES)	0	0	3
CLUMPS 3 or more PIECES	0	0	2
FOREIGN MATTER (PIECES)	0	0	0

⊙ **Keep Frozen**

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

⊙ **Best before date**

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

⊙ **Transport and distribution**

Temperature under -18 °C

⊙ **Lot number and Interpretation**

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

⊙ **Microbiological characteristics**

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

⊙ **Pollutants according to current European and Spanish Legislation**

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

⊙ **Product**

FRUITS OF THE FOREST MIX

⊙ **Organoleptic Characteristics**

Microwave 800 W: Place the frozen product in a microwavable dish, cover and vent. Cook on full power* for 4 minutes. Season to taste. *Adjust accordingly the times for the microwave power and the amount of product used.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

⊙ **Physical Characteristics**

Control	Minimum	Standard	Maximum
BROKEN /DAMAGE PIECES	0	0	5
FOREIGN VEGETABLE MATTER (%)	0	0	2
STEMS (PIECES)	0	0	10
DISCOLOURED (PIECES)	0	0	3
CLUMPS 3 or more PIECES	0	0	2
FOREIGN MATTER (PIECES)	0	0	0

⊙ **Keep Frozen**

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

⊙ **Best before date**

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

⊙ **Transport and distribution**

Temperature under -18 °C

⊙ **Lot number and Interpretation**

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

⊙ **Microbiological characteristics**

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

⊙ **Pollutants according to current European and Spanish Legislation**

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

Product

GRILLED COURGETTES

Organoleptic Characteristics

Microwave 800 W: Place the frozen product in a microwavable dish, cover and vent. Cook on full power* for 5 minutes. Season to taste. *Adjust accordingly the times for the microwave power and the amount of product used.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

Physical Characteristics

Control	Minimum	Standard	Maximum
FOREIGN MATTER PIECES	0	0	5
FOREIGN VEGETABLE MATTER (%)	0	0	1
DEFECTIVE COLOUR (PIECES)	0	0	5
SPOTS > 6MM (PIECES)	0	0	2
SPOTS 2-2 MM PIECES	0	0	5
% BROKEN PIECES >50% TOTAL AREA	0	0	10
DEFECTIVE CUT (more than 2 x standard size) %	0	0	5
PIECES WITH FLESH AROUND SEEDS BURNT (%)	0	0	10
BRUNT PIECES (%)	0	0	3
PIECES WITH GRILLED MARK (%)	50	75	100
THICKNESS > 4MM PIECES	0	0	3
SLICE THICKNESS > 9MM	0	0	3

Keep Frozen

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

Best before date

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

Transport and distribution

Temperature under -18 °C

Lot number and Interpretation

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

Microbiological characteristics

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

Chemical Characteristics

Nutritional information (per 100 g): Energy (kJ) 337 / Energy (kcal) 70 / Fat (g) 0,2 of which saturates (g) 0,0 / Carbohydrate (g) 16,1 of which sugars (g) 0,6 / Fibre (g) 1,8 / Protein (g) 2,5/ Salt (g) 0,03

GMO Free: Yes
Free of Irradiation: Yes

SQP X-PORTS
AV. Alcalde Barnils 72, planta 2ª, 08174 – Sant Cugat del Vallés (Bcn) • Tl +34 93 444 75 61
info@sqafoods.com





DATA SHEET

◎ **Product**

GRILLED POTATO

◎ **Organoleptic Characteristics**

Microwave 800 W: Place the frozen product in a frying pan with hot oil. Stir fry over medium for 5 minutes, stirring continuously and then season to taste.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

◎ **Physical Characteristics**

Control	Minimum	Standard	Maximum
FOREIGN VEGETABLE MATTER (%)	0	0	1
PIECES WITH GRILLED MARK (%)	50	100	200
BURNT PIECES (%)	0	0	3
SPOTS > 6MM (PIECES)	0	0	3
SPOTS 2-6 MM PIECES	0	0	10
COLOUR DEFECT (%)	0	0	5
CLUMBS 3 or more pieces (%)	0	0	5
UNDERSIZE (%)	0	0	10
DEFECTIVE CUT (more than 2 x standard size) (%)	0	0	5

◎ **Keep Frozen**

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

◎ **Best before date**

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

◎ **Transport and distribution**

Temperature under -18 °C

◎ **Lot number and Interpretation**

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

◎ **Microbiological characteristics**

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

◎ **Chemical Characteristics**

Nutritional information (per 100 g): Energy (kJ) 315 / Energy (kcal) 74 / Fat (g) 0,0 of which saturates (g) 0,0 / Carbohydrate (g) 14,1 of which sugars (g) 1,8 / Fibre (g) 3,2 / Protein (g) 2,9 / Salt (g) 0,04

GMO Free: Yes

Free of Irradiation: Yes





DATA SHEET

<p>⊙ Product</p>	<p>POTATO DICE</p>																								
<p>⊙ Organoleptic Characteristics</p>	<p>Microwave 800 W: Place the frozen product in a frying pan with hot oil. Stir fry over medium for 5 minutes, stirring continuously and then season to taste.</p> <p>Colour: Characteristic for the product // Smell: Characteristic for the product // Flavour: Characteristic for the product // Texture: Smooth and tender.</p>																								
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<p>⊙ Chemical Characteristics</p>	<p>Nutritional information (per 100 g): Energy (kJ) 337 / Energy (kcal) 79 / Fat (g) 0,2 of which saturates (g) 0,0 / Carbohydrate (g) 16,1 of which sugars (g) 0,6 / Fibre (g) 1,8 / Protein (g) 2,5/ Salt (g) 0,03</p> <p>GMO Free: Yes Free of Irradiation: Yes</p>																								





DATA SHEET

⊙ **Product**

GRILLED POTATO WEDGED

⊙ **Organoleptic Characteristics**

Microwave 800 W: Place the frozen product in a frying pan with hot oil. Stir fry over medium for 5 minutes, stirring continuously and then season to taste.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

⊙ **Physical Characteristics**

Control	Minimum	Standard	Maximum
FOREIGN VEGETABLE MATTER (%)	0	0	0
DUST(%)	0	0	15
DEFECTIVE CUT(more than 2 x standard size) (%)	0	0	5
UNPEELED(%)	0	0	1
DARK CUBES (%)	0	0	1

⊙ **Keep Frozen**

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

⊙ **Best before date**

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

⊙ **Transport and distribution**

Temperature under -18 °C

⊙ **Lot number and Interpretation**

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

⊙ **Microbiological characteristics**

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

⊙ **Chemical Characteristics**

Nutritional information (per 100 g): Energy (kJ) 337 / Energy (kcal) 79 / Fat (g) 0,2 of which saturates (g) 0,0 / Carbohydrate (g) 16,1 of which sugars (g) 0,6 / Fibre (g) 1,8 / Protein (g) 2,5 / Salt (g) 0,03

GMO Free: Yes

Free of Irradiation: Yes





DATA SHEET

<ul style="list-style-type: none"> ⊙ Product ⊙ Organoleptic Characteristics ⊙ Physical Characteristics ⊙ Keep Frozen ⊙ Best before date ⊙ Transport and distribution ⊙ Lot number and Interpretation ⊙ Microbiological characteristics ⊙ Chemical Characteristics 	<p>KAISER MIX</p> <p>Microwave 800 W: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 8 minutes. Drain and season to taste. Colour: Characteristic for the product // Smell: Characteristic for the product // Flavour: Characteristic for the product // Texture: Smooth and tender.</p> <table border="0" style="width: 100%;"> <tr> <td style="text-align: left;">Control</td> <td style="text-align: right;">Minimum</td> <td style="text-align: right;">Standard</td> <td style="text-align: right;">Maximum</td> </tr> <tr> <td>SLIDES CARROTS (%)</td> <td style="text-align: right;">27</td> <td style="text-align: right;">34</td> <td style="text-align: right;">41</td> </tr> <tr> <td>CAULIFLOWER 20/40 (%)</td> <td style="text-align: right;">26</td> <td style="text-align: right;">33</td> <td style="text-align: right;">40</td> </tr> <tr> <td>BROCOLI(%)</td> <td style="text-align: right;">26</td> <td style="text-align: right;">33</td> <td style="text-align: right;">40</td> </tr> </table> <p>If Refrigerated Up to 24 hours Freezer Without* Up to 3 days Freezer * Up to 1 week Freezer ** Up to 1 month Freezer ***(*) Until best before date (24 months)</p> <p>Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.</p> <p>Temperature under -18 °C</p> <p>Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour</p> <table border="0" style="width: 100%;"> <tr> <td style="text-align: left;">GERM</td> <td style="text-align: left;">IMPORTANCE.</td> <td style="text-align: left;">n</td> <td style="text-align: left;">C</td> <td style="text-align: left;">m</td> <td style="text-align: left;">M</td> </tr> <tr> <td>Salmonella / 25g</td> <td>Pathogen</td> <td>5</td> <td>0</td> <td>Absence</td> <td>Absence</td> </tr> <tr> <td>Listeria monocytogenes /g</td> <td>Pathogen</td> <td>5</td> <td>0</td> <td>100 cfu/g</td> <td>100 cfu/g</td> </tr> <tr> <td>E. coli / g</td> <td>Lack of hygiene</td> <td>5</td> <td>2</td> <td>≤100</td> <td>≤1.000</td> </tr> </table> <p>Nutritional information (per 100 g): Energy (kJ) 136 / Energy (kcal) 33 / Fat (g) 0,3 of which saturates (g) 0,0 / Carbohydrate (g) 4,1 of which sugars (g) 3,7 / Fibre (g) 2,7 / Protein (g) 2,0 / Salt (g) 0,05</p> <p>GMO Free: Yes Free of Irradiation: Yes</p>	Control	Minimum	Standard	Maximum	SLIDES CARROTS (%)	27	34	41	CAULIFLOWER 20/40 (%)	26	33	40	BROCOLI(%)	26	33	40	GERM	IMPORTANCE.	n	C	m	M	Salmonella / 25g	Pathogen	5	0	Absence	Absence	Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g	E. coli / g	Lack of hygiene	5	2	≤100	≤1.000
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DATA SHEET

⊙ **Product**

VEGETABLE MIX

⊙ **Organoleptic Characteristics**

Microwave 800 W: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 8-10 minutes. Drain and season to taste.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

⊙ **Physical Characteristics**

Control

CARROTS 10 X 10(%)
CUT GREEN BEAN(%)
PEAS(%)

Minimum	Standard	Maximum
36	45	
22	28	
21	27	

⊙ **Keep Frozen**

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

⊙ **Best before date**

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

⊙ **Transport and distribution**

Temperature under -18 °C

⊙ **Lot number and Interpretation**

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

⊙ **Microbiological characteristics**

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

⊙ **Chemical Characteristics**

Nutritional information (per 100 g): Energy (kJ) 207 / Energy (kcal) 49 / Fat (g) 0,3 of which saturates (g) 0,1 / Carbohydrate (g) 7,5 of which sugars (g) 4,7 / Fibre (g) 3,3 / Protein (g) 2,6 / Salt (g) 0,04

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

◎ **Product**

MIX JARDINIERE

◎ **Organoleptic Characteristics**

Microwave 800 W: Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 10 minutes. Drain and season to taste.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

◎ **Physical Characteristics**

Control

CARROTS 10 X 10(%)

Minimum Standard Maximum

PEAS (%)

35 40 45

CUT GREEN BEAN 12 MM (%)

26 30 34

26 30 34

◎ **Keep Frozen**

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

◎ **Best before date**

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

◎ **Transport and distribution**

Temperature under -18 °C

◎ **Lot number and Interpretation**

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

◎ **Microbiological characteristics**

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

◎ **Chemical Characteristics**

Nutritional information (per 100 g): Energy (kJ) 212 / Energy (kcal) 51 / Fat (g) 0,3 of which saturates (g) 0,1 / Carbohydrate (g) 7,6 of which sugars (g) 4,5 / Fibre (g) 3,4 / Protein (g) 2,7 / Salt (g) 0,04

GMO Free: Yes
Free of Irradiation: Yes





DATA SHEET

◎ **Product**

4 WAY MIX VEGETABLES HUME 10 X 1

◎ **Organoleptic Characteristics**

Place the frozen product in a saucepan with boiling water. Bring back to the boil and simmer for 8 minutes. Drain and season to taste.

Microwave 800 W: Place the frozen product in microwavable dish, cover and vent. Cook on full power for 8 minutes. Season to taste. Adjust accordingly the times for the microwave power and the amount of product used.

Colour: Characteristic for the product // **Smell:** Characteristic for the product // **Flavour:** Characteristic for the product // **Texture:** Smooth and tender.

◎ **Physical Characteristics**

Control	Minimum	Standard	Maximum
CARROTS 10 X 10(%)	36	45	54
PEAS (%)	16	20	24
SWEET CORN (%)	16	20	24
CUT GREEN BEANS(%)	12	15	18

◎ **Keep Frozen**

If Refrigerated	Up to 24 hours
Freezer Without*	Up to 3 days
Freezer *	Up to 1 week
Freezer **	Up to 1 month
Freezer ***(*)	Until best before date (24 months)

◎ **Best before date**

Best before end: 2 years after packing date (month and year) when stored at -18 °C or below.

◎ **Transport and distribution**

Temperature under -18 °C

◎ **Lot number and Interpretation**

Date: 24-12-2013 Batch code: L 3358 24 13:05 3: Last number of the year 358: Julian day 24: Calendar day 13:05 Hour

◎ **Microbiological characteristics**

GERM	IMPORTANCE.	n	C	m	M
Salmonella / 25g	Pathogen	5	0	Absence	Absence
Listeria monocytogenes /g	Pathogen	5	0	100 cfu/g	100 cfu/g
E. coli / g	Lack of hygiene	5	2	≤100	≤1.000

◎ **Chemical Characteristics**

Nutritional information (per 100 g): Energy (kJ) 234 / Energy (kcal) 56 / Fat (g) 0,5 of which saturates (g) 0,1 / Carbohydrate (g) 8,6 of which sugars (g) 5,2 / Fibre (g) 3,3 / Protein (g) 2,5 / Salt (g) 0,04

GMO Free: Yes
Free of Irradiation: Yes





SQP X-PORTS

OUR PARTNERS



DATA SHEET

◉ Product Name	STUFFED SPANISH OLIVES WITH TABASCO	
◉ Net Weight / Drained weight	340 g / 200 g	
◉ Storage Temperature	0-30 °C	
◉ Shelf Life	1.095 Days	
◉ Recommendations for use	Once opened, keep refrigerated.	
◉ Consumer Population	Suitable for the general population.	
◉ Primary Packaging	Cylindrical and labeled glass jar. Closed with a twisted cap.	
◉ List of Ingredients	Manzanilla Green Olives (81,2%). Minced red pepper (14%). Salt (3,5%). Acidulant citric acid (0,5%). Acidulant lactic acid (0,5%). Tabasco (0,3%). Antioxidant L Ascorbic acid (0,02%).	
◉ Nutritional Values	Energy 402,6 Kj (97,7 Kcal). Protein 1,2 g. Carbohydrates 0,5 g (of witch starch 0 g. / of witch sugars 0 g.). Fat 10,1 g (of witch saturated 1,7 g. / of witch monounsaturated 7,7 g. / of witch polyunsaturated 0,7 g.). Cholesterol 0 g. Trans fat 0 g. Salt 3,5 g.	
◉ Description	Spanish Premium Stuffed Olives , marinated in the famous Tabasco Sauce. Serpis is the only brand world wide that brings the special sauce Tabasco to its Olives, becoming an exclusive Gourmet Product for spicy lovers.	

SQP X-PORTS
AV. Alcalde Barnils 72, planta 2ª, 08174 – Sant Cugat
del Vallés (Bcn) · Tl +34 93 444 75 61
info@sqpxports.com

Exclusive distribution in MiddleEast.





DATA SHEET

○ Product Name	PITTED GREEN OLIVES TABASCO
○ Net Weight / Drained weight	340 g / 170 g
○ Storage Temperature	0-30 °C
○ Shelf Life	1095 Days
○ Recommendations for use	Once opened, keep refrigerated.
○ Consumer Population	Suitable for the general population.
○ Primary Packaging	Cylindrical and labeled glass jar. Closed with a twisted cap.
○ List of Ingredients	Water (50,6%) Manzanilla Green Pitted Olives (44,3%). Salt (3,2%). Acidulant Vinegar (0,5%) Acidulant citric acid (0,5%). Acidulant lactic acid (0,5%). Tabasco (0,2%). Antioxidant L Ascorbic acid (0,001%).
○ Nutritional Values	Energy 695 Kj (169 Kcal). Protein 1,2 g. Carbohydrates 0,5 g (of witch starch 0 g. / of witch sugars 0 g.). Fat 18 g (of witch saturated 3,3 g. / of witch monounsaturated 13,2 g. / of witch polyunsaturated 1,5 g.). Cholesterol 0 g. Trans fat 0 g. Salt 3,2 g.
○ Description	Spanish Premium Pitted Green Olives with the famous Tabasco Sauce. Serpis is the only brand world wide that brings the special sauce Tabasco to its Olives, becoming an exclusive Gourmet Product for spicy lovers.



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DATA SHEET

Product Name	TABASCO COCKTAIL – SPANISH OLIVES & PICKLES
Net Weight / Drained weight	340 g / 200 g
Storage Temperature	0-30 °C
Shelf Life	1095 Days
Recommendations for use	Once opened, keep refrigerated.
Consumer Population	Suitable for the general population.
Primary Packaging	Cylindrical and labeled glass jar. Closed with a twisted cap.
List of Ingredients	Water (39,1%) Manzanilla Green Olives with red natural Pepper (21%). Gherkins, Onions and Carrots (36%) Salt (3%). Yeasts extract (0,4%) Acidulant citric acid (0,4%). Tabasco (0,1%). Antioxidant L Ascorbic acid (0,02%).
Nutritional Values	Energy 148 Kj (44 Kcal). Protein 0,8 g. Carbohydrates 2,4 g (of witch starch 0 g. / of witch sugars 0,5 g.). Fat 3,5 g (of witch saturated 0,6 g. / of witch monounsaturated 4,3 g. / of witch polyunsaturated 0,4 g.). Cholesterol 0 g. Trans fat 0 g. Salt 3 g. Sodium 1,2 mg.
Description	Spanish Premium Olives & Pickles Cocktail with the famous Tabasco Sauce. Serpis is the only brand world wide that brings the special sauce Tabasco to its Olives, becoming an exclusive Gourmet Product for spicy lovers.



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DATA SHEET

Product Name	WHOLE SPANISH GREEN OLIVES (HOT & SPICY)	
Net Weight / Drained weight	340 g / 200 g	
Storage Temperature	0-30 °C	
Shelf Life	1095 Days	
Recommendations for use	Once opened, keep refrigerated.	
Consumer Population	Suitable for the general population.	
Primary Packaging	Cylindrical and labeled glass jar. Closed with a twisted cap.	
List of Ingredients	Water (36,3%) Manzanilla Green Olives (58,8%). Salt (3,2%). Acidulant Vinegar (0,5%) Acidulant citric acid (0,5%). Acidulant lactic acid (0,5%). Tabasco (0,2%). Antioxidant L Ascorbic acid (0,001%).	
Nutritional Values	Energy 695 Kj (169 Kcal). Protein 1,2 g. Carbohydrates 0,5 g (of witch starch 0 g. / of witch sugars 0 g.). Fat 18 g (of witch saturated 3,3 g. / of witch monounsaturated 13,2 g. / of witch polyunsaturated 1,5 g.). Cholesterol 0 g. Trans fat 0 g. Salt 3,2 g.	
Description	Spanish Premium Green Olives with the famous Tabasco Sauce. Serpis is the only brand world wide that brings the special sauce Tabasco to its Olives, becoming an exclusive Gourmet Product for spicy lovers.	

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DATA SHEET

Product Name	PITTED BLACK OLIVES TABASCO	
Net Weight / Drained weight	350 g / 150 g	
Storage Temperature	0-30 °C	
Shelf Life	1460 Days	
Recommendations for use	Once opened, keep refrigerated.	
Consumer Population	Suitable for the general population.	
Primary Packaging	Cylindrical tin can lithographed.	
List of Ingredients	Water (53%) Spanish Black Pitted Olives (43%). Salt (3%). Acidulant lactic acid (0,5%). Tabasco (0,2%). Stabilizer Ferrous Lactate (0,2%). Naturals Scents (0,1%).	
Nutritional Values	Energy 695 Kj (169 Kcal). Protein 1,2 g. Carbohydrates 0,5 g (of which starch 0 g. / of which sugars 0 g.). Fat 18 g (of which saturated 3,3 g. / of which monounsaturated 13,2 g. / of which polyunsaturated 1,5 g.). Cholesterol 0 g. Trans fat 0 g. Salt 3 g.	
Description	Spanish Premium Pitted Black Olives with the famous Tabasco Sauce. Serpis is the only brand world wide that brings the special sauce Tabasco to its Olives, becoming an exclusive Gourmet Product for spicy lovers.	


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DATA SHEET

⊙ Product Name	TAPEO LATINO	
⊙ Net Weight / Drained weight	350 g / 150 g	
⊙ Storage Temperature	0-30 °C	
⊙ Shelf Life	1095 Days	
⊙ Recommendations for use	Once opened, keep refrigerated.	
⊙ Consumer Population	Suitable for the general population.	
⊙ Primary Packaging	Cylindrical tin can lithographed.	
⊙ List of Ingredients	Olives and pickles in variable proportion (96,4%) Salt (2,5%). Flavor enhancer (0,4%) Virgin Olive Oil (0,3%) Acidulant Citric acid (0,2%). Vinegar (0,1%) Natural Scents (0,05%) Flavor enhancer I+G (0,05%)	
⊙ Nutritional Values	Energy 287,4 Kj (69 Kcal). Protein 1,1 g. Carbohydrates 1,5 g (of witch starch 0 g. / of witch sugars 0 g.). Fat 6,6 g (of witch saturated 0,3 g.). Cholesterol 0 g. Trans fat 0 g. Salt 2,8 g.	
⊙ Description	Latin Tapeo is a Premium Mixture of Onions, Green and Black Olives, and other pickles. This appetizer recreates the typical Spanish Tapas, an easy way to be served as a delicious Spanish Product.	

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Orange (Citrus sp.)



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Very clear ambar, maximum 45 mm Pfund.
Aroma	Floral aroma, with a characteristic citric component of metyl anthranilate, reminding us of orange blossom, very intense and lasting, even more so in retronasal olfaction.
Taste – flavour	Dominate sweet taste, but with a clear very noticable and lasting sour component.
Touch (crystallization)	Slow crystallization with small crystals.

POLLEN SPECTRUM:

Orange blossom minimum 12%

As an exception, if the nectar comes from the orange variety Navel, which has sterile pollen to stop the presence of pips, it can be even less percentage of this pollen.

Plants that it can be accompanied by: compositae (Asteraceae daisy family, Taraxacum sp. Sonchus sp.); leguminosae (Fabaceae); olive (Olea europaea); wall-rocket (Diplotaxis erucoides), Viper's bugloss (Echium sp.).



Citrus sp pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter	Limit:
Colour (mm Pfund)	Maximum 45
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 10%
Electrical conductivity (mS/cm)	Maximum 0,40
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Methyl anthranilate (ppm)	Minimum 1,5
Diastase (Schade units)	Min.8 or Min.3 if HMF is less than 15 ppm
Microbiology:	
Mesophilic aerobes (31 1°C):	Maximum 10000
Total enterobacteriaceae:	ufc/g. Absence/g.
E. coli:	Absence/g.
Salmonella-	Absence/30g.
Shigella: Mold and yeast	Maximum 300 ufc /g.

PRODUCTION AREA: Mediterranean strip from Tarragona, Levante, Murcia and south of the Iberian Peninsula.

PRODUCTION TIME: Early spring.

ALLERGENS: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Warming to at most 45°C.

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place.

PRODUCT IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250g and 50g jars which are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:

1 Kg, 500 g, 250 g.

Also available in othersizes



LIFESPAN OF THE PRODUCT: Two years, and without exceeding 40 mg/kg HMF

DESTINATION: General public. For infants of 1 – 2 years old only under a pediatrician's observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This product combines well with warm milk, teas, fresh cheese, canned anchovies, duck meat stews or recipes and mild ice creams.



Rosemary (Rosmarinus officinalis)



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	White to light amber, maximum 35 mm Pfund
Aroma	Characteristic floral bouquet aroma, with slight camphorated notes, soft and delicate.
Taste – Flavour	Predominant sweet taste, sometimes a little sour.
Touch (crystallization)	Tendency to crystallize quickly, with small crystall it is accompanied with almond and big crystalls if it is accompanied by wall-rocket.

POLLEN SPECTRUM:

Rosemary (*Rosmarinus officinalis*): minimum 12%
Frequently accompanied by thyme (*Thymus sp.*); almond (*Prunus dulcis*); viper's bugloss (*Echium sp.*); compositae (like marigold, *Calendula vulgaris*); leguminosae (*Fabaceae*); white wall-rocket (*Diploaxis erucoides*).



Rosmarinus officinalis pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter:	Limit:
Colour (mm Pfund)	Maximum 35
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose <small>In years of quick blossom the initial % of sacrose can be higher, but it gets back to normal after a couple of months.</small>	Maximum 5%
Electrical conductivity (mS/cm)	Maximum 0,34
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Diastase (Schade units)	Min.8 or Min.3 if HMF is than 15 ppm
Microbiology:	
Mesophilic aerobes (31 °C):	Maximum 10000 ufc/g.
Total enterobacteriaceae:	Absence/g.
E. coli:	Absence/g.
Salmonella-	Absnce/30g.
Shigella: Mold and yeast:	Maximum 300 ufc /g.

PRODUCTION AREA: Calcareous and warm areas of Catalonia and east and south Iberian Peninsula.

PRODUCTION TIME: Early spring.

ALLERGEN: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Warming to at most 45° C

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place

LIFESPAN: Two years, without exceeding 40 mg/kg HMF.

PRODUCT IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250 g and 50 g jars that are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:
1 Kg, 500 g, 250 g.

Also available in other sizes.



DESTINATION: General public. For infants of 1 – 2 years old only under a paediatrician's observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This product combines well with salad dressings, specially green leaves, with mild dairy products: fesh cheese, yoghurt, teas and fruit salad, cod, fried food and lamb plates.



Lavender

(Lavandula angustigolia, L.latifolia,L.spica,L.vera and hybrids)



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Ambar to light ambar or very light, 30 – 84 mm Pfund
Aroma	Charcteristic lavender aroma, very intense and very lasting, that increases in retronasal olfaction.
Taste – flavour	Predominant sweet taste, with sour notes.
Touch (crystallization)	Slow crystallazation with small crystals.

POLLEN SPECTRUM:

Lavenders (Lavandula sp. menos L. stoechas), minimum 12%.
In less percentage if it proceeds from cultivated lavenders, and are sterile pollen hybrids. Plants that it can be accompanied by: savory (Satureja montana); topped lavender (Lavandula stoechas); viper's bugloss (Echium sp), sunflower (Helianthus annuus); broom (Lygos sphaerocarpa); compositae (Asteraceae), thistle; cistus (Cistaceae), and leguminosae (Fabaceae).



Lavandula sp pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERICS

Parameter:	Limit:
Colour (mm Pfund)	30 - 84
Humidity	Maximum 18%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 15%
Electrical conductivity (mS/cm)	Maximum 0,35 generalmente
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Diastase (Schade units)	Min.8 or Min.3 if HMF is less than 15 ppm
Microbiology:	
Mesophilic aerobes (31 1°C):	Maximum 10000
Total Enterobacteriaceae:	ufc/g. Absence/g.
E. coli:	Absence/g.
Salmonella-	Absence/30g.
Shigella: Mold	Maximum 300 ufc
and yeast:	/g.

PRODUCTION AREA: In some of the dry garrigue areas of Lerida and in the mountain range of central Spain.

PRODUCTION TIME: Summer

ALLERGENS: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Warming to at most 45°C.

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place.

LIFESPAN OF THE PRODUCT: Two years, without exceeding 40 mg/kg HMF

PRODUCT

IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250g and 50g jars which are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:

1 Kg, 500 g, 250 g.

Also available in other sizes.



DESTINATION: General public. For infants of 1 – 2 years old only under a paediatrician's observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This product combines well with teas, shellfish, anchovies, and white bread.



Eucalyptus

(Eucalyptus camaldulensis, E.globulus)



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Light ambar to ambar, 40 – 80 mm Pfund. Slight green tones, mostly in the top part of the jar.
Aroma	Wet wood aroma, intense, very lasting, the increases in retronasal olfaction.
Taste – flavour	Predominant sweet taste, with sour notes, and, sometimes, salty.
Touch (crystallization)	Little tendency to crystallize, when it does it's a small crystal.

POLLEN SPECTRUM:

Eucalyptus (Eucalyptus camaldulensis, E. globulus): minimum 75%
Plants that it can be accompanied by: topped lavender (Lavandula stoechas); viperis bugloss (Echium sp.), sunflower (Helianthus annuus); broom (Retama sphaerocarpa); other leguminosae (Fabaceae).



Eucalyptus sp pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERICS

Parameter:	Limit:
Colour (mm Pfund)	40 - 80
Humidity	Maximum 17,8%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 10%
Electrical conductivity (mS/cm)	Maximum 0,45
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Diastase (Schade units)	Min.8 or Min.3 if HMF is less than 15 ppm
Microbiology:	
Mesophilic aerobes (31 1°C):	Maximum 10000
Total Enterobacteriaceae:	ufc/g. Absence/g.
E. coli:	Absence/g.
Salmonella-	Absence/30g.
Shigella: Mold	Maximum 300 ufc
and yeast:	/g.

PRODUCTION AREA: Girona and south west (Andalusía, Extremadura) and north west (Galicia, Basque Country) of the Iberian Peninsula.

PRODUCTION TIME: Summer. In the north and Huelva in early spring the years that winter is mild.

ALLERGENS: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Warming to at most 45°C.

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place.

PRODUCT

IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250g and 50g jars which are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:

1 Kg, 500 g, 250 g.

Also available in other sizes.



LIFESPAN OF THE PRODUCT: Two years, without exceeding 40 mg/kg HMF

DESTINATION: General public. For infants of 1 – 2 years old only under a paediatrician's observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This combines well with teas, dark breads, and blue fish plates or pickled fish.



Thousand Flowers

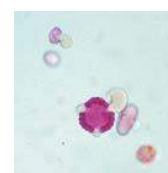


SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Ambar, from light to dark, 34 – 85 mm Pfund
Aroma	Floral aroma, intense and lasting.
Taste – flavour	Perdominant sweet taste, sometimes sour or salty notes.
Touch (crystallization)	Variable, from slow to quick, in small or big crystals.

POLLEN SPECTRUM:

Presence of typical Iberian Peninsula blossoms: leguminosae (Fabaceae), and, in variable quantities, but not in all areas, cistus (Cistaceae), compositae (Asteraceae), crucifers (Brassicaceae), heathers (Ericaceae), beech (Fagaceae), labiatae (Lamiaceae), rose (Rosaceae). Absence of blossom non typical of the Iberian Peninsula.



Asteraceae, Fabaceae and other pollens

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter:	Limit:
Colour (mm Pfund)	34 - 85
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 5%
Electrical conductivity (mS/cm)	Maximum 0,8
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Diastase (Schade units)	Min.8 or Min.3 if HMF is less than 15 ppm
Microbiology:	
Mesophilic aerobes (31 1°C):	Maximum 10000
Total Enterobacteriaceae:	ufc/g. Absence/g.
E. coli:	Absence/g.
Salmonella-	Absence/30g.
Shigella: Mold and yeast:	Maximum 300 ufc /g.

PRODUCTION AREA: All over the Iberian Peninsula

PRODUCTION TIME: From beginning of spring until end of autumn.

ALLERGENS: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Warming to at most 45°C.

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place.

LIFESPAN OF THE PRODUCT: Two years, without exceeding 40 mg/kg HMF

PRODUCT IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250g and 50g jars which are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:
1 Kg, 500 g, 250 g.

Also available in other sizes.



DESTINATION: General public. For infants of 1 – 2 years old only under a paediatrician's observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This product combines well with dairy, fruit, bread and in baking instead of sugar, in salad dressings and sauces for meat and fish.



Heather (Erica sp.)



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Dark ambar colour, 49 – 114 mm Pfund Frequently with red tonality.
Aroma	Floral aroma with an intense and persistent characteristic component like autumn leaves, humus, wild mushrooms.
Taste – Flavour	Sweet taste with characteristic sour and salty notes, and, frequently acid taste.
Touch (crystallization)	Thick liquid, or pasty solid.

POLLEN SPECTRUM:

Heathers (Erica sp.) minimum 35%.

Plants that it can be accompanied by: Leguminosae (Fabaceae), cistus (Cistaceae), bramble (Rubus sp.).



Erica sp. pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter:	Limit:
Colour (mm Pfund)	49 – 114
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 5%
Electrical conductivity (mS/cm)	0,6 - 0,9
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Diastase (Schade units)	Min.8 or Min.3 if HMF is less than 15 ppm
Microbiology:	
Mesophilic aerobes (31 1°C):	Maximum 10000
Total enterobacteriaceae:	ufc/g. Absence/g.
E. coli:	Absence/g.
Salmonella-	Absence/30g.
Shigella: Mold and yeast:	Maximum 300 ufc /g.

PRODUCTION AREA: Highland siliceous heathlands and north mountain ranges, and in all the Iberian Peninsula, also in the east and north of Catalonia.

PRODUCTION TIME: Late summer.

ALLERGENS: It does not contain allergens.

GLUTEN: It does not contain allergens.

TECHNOLOGICAL TREATMENTS: Warming to at most 45° C.

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place

PRODUCT IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250 g and 50 g jars that are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:
1 Kg, 500 g, 250 g.

Also available in other sizes.



LIFESPAN OF PRODUCT: Two years, and without exceeding 40 mg/kg HMF.

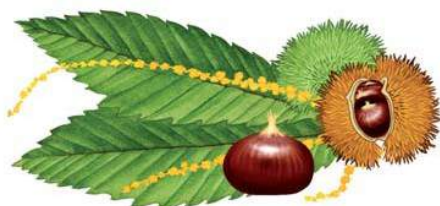
DESTINATION: General public. For infants of 1 – 2 years old only under a paediatrician's observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This product combines well with bread and oil, pork meat and chutneys.



Chestnut (*Castanea sativa*)



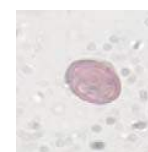
SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Ambar to dark ambar, minimum 70 mm Pfund. Brown grey tones on the top area of the jar.
Aroma	Floral aroma, with a clear and strong woody component, like dry wood..
Taste – flavour	Sweet taste with salty notes, frequently, is it has heathers, bitter taste, and sour if it is accompanied by bramble .
Touch (crystallization)	Little tendency to crystallazation, except if it is accompanied by leguminosae.

POLLEN SPECTRUM:

Chestnut (*Castanea sativa*), minimum 75%

Plants that it can be accompanied by: Heathers (*Erica* sp), leguminosae (*Fabaceae*), cistus (*Cistaceae*, except in the north of the peninsula).



Castanea sativa pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter:	Limit:
Colour (mm Pfund)	Minimum 70
Humidity	Maximum 18%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 5%
Electrical conductivity (mS/cm)	Minimum 0,8
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Diastase (Schade units)	Min.8 or Min.3 if HMF is less than 15 ppm
Microbiology:	
Mesophilic aerobes (31 1°C):	Maximum 10000
Total Enterobacteriaceae:	ufc/g. Absence/g.
E. coli:	Absence/g.
Salmonella-	Absence/30g.
Shigella: Mold and yeast:	Maximum 300 ufc /g.

PRODUCTION AREA: Chestnut forests in the mountain range of north Catalonia, and north west of the peninsula and Andalusia.

PRODUCTION TIME: Summer

ALLERGENS: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Warming to at most 45°C.

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place.

LIFESPAN OF THE PRODUCT: Two years, without exceeding 40 mg/kg HMF

PRODUCT IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250g and 50g jars which are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:

1 Kg, 500 g, 250 g.

Also available in other sizes.



DESTINATION: General public. For infants of 1 – 2 years old only under a pediatrician's observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This product combines well with legume, cold salads, humus... rabbit meat plates.

MURIA
Apicultors des de 1810

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Exclusive distribution in Middle East.



Raw Orange (Citrus sp.)



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Very clear ambar, maximum 45 mm Pfund.
Aroma	Floral aroma, with a characteristic citric component of methyl anthranilate, reminding us of orange blossom, very intense and lasting, even more so in retronasal olfaction.
Taste – flavour	Dominant sweet taste, but with a clear very noticeable and lasting sour component.
Touch (crystallization)	Slow crystallization with small crystals.

POLLEN SPECTRUM:

Orange blossom minimum 12%

As an exception, if the nectar comes from the orange variety Navel, which has sterile pollen to stop the presence of pips, it can be even less percentage of this pollen.

Plants that it can be accompanied by: compositae (Asteraceae daisy family, Taraxacum sp. Sonchus sp.); leguminosae (Fabaceae); olive (Olea europaea); wall-rocket (Diplotaxis erucoides), Viper's bugloss (Echium sp.).



Citrus sp pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter	Limit:
Colour (mm Pfund)	Maximum 45
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 10%
Electrical conductivity (mS/cm)	Maximum 0,40
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Methyl anthranilate (ppm)	Minimum 1,5
Diastase (Schade units)	Min.8 or Min.3 if HMF is less than 15 ppm
Microbiology:	
Mesophilic aerobes (31 1°C):	Maximum 10000
Total enterobacteriaceae:	ufc/g. Absence/g.
E. coli:	Absence/g.
Salmonella-	Absence/30g.
Shigella: Mold and yeast	Maximum 300 ufc /g.

PRODUCTION AREA:

Mediterranean strip from Tarragona, Levante, Murcia and south of the Iberian Peninsula.

PRODUCTION TIME: Early spring.

ALLERGENS: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Bottled at room temperature.

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place.

PRODUCT IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250g and 50g jars which are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:

1 Kg, 500 g, 250 g.

Also available in othersizes



LIFESPAN OF THE PRODUCT: Two years, and without exceeding 40 mg/kg HMF

DESTINATION: General public. For infants of 1 – 2 years old only under a pediatrician's observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This product combines well with warm milk, teas, fresh cheese, canned anchovies, duck meat stews or recipes and mild ice creams.



Raw Orange (Citrus sp.)



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	Very clear ambar, maximum 45 mm Pfund.
Aroma	Floral aroma, with a characteristic citric component of methyl anthranilate, reminding us of orange blossom, very intense and lasting, even more so in retronasal olfaction.
Taste – flavour	Dominant sweet taste, but with a clear very noticeable and lasting sour component.
Touch (crystallization)	Slow crystallization with small crystals.

POLLEN SPECTRUM:

Orange blossom minimum 12%

As an exception, if the nectar comes from the orange variety Navel, which has sterile pollen to stop the presence of pips, it can be even less percentage of this pollen.

Plants that it can be accompanied by: compositae (Asteraceae daisy family, Taraxacum sp. Sonchus sp.); leguminosae (Fabaceae); olive (Olea europaea); wall-rocket (Diplotaxis erucoides), Viper's bugloss (Echium sp.).



Citrus sp. pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter	Limit:
Colour (mm Pfund)	Maximum 45
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose	Maximum 10%
Electrical conductivity (mS/cm)	Maximum 0,40
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximum 40
Methyl anthranilate (ppm)	Minimum 1,5
Diastase (Schade units)	Min.8 or Min.3 if HMF is less than 15 ppm
Microbiology:	
Mesophilic aerobes (31 1°C):	Maximum 10000
Total enterobacteriaceae:	ufc/g. Absence/g.
E. coli:	Absence/g.
Salmonella-	Absence/30g.
Shigella: Mold and yeast	Maximum 300 ufc /g.

PRODUCTION AREA:

Mediterranean strip from Tarragona, Levante, Murcia and south of the Iberian Peninsula.

PRODUCTION TIME: Early spring.

ALLERGENS: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Bottled at room temperature.

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place.

PRODUCT IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250g and 50g jars which are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:

1 Kg, 500 g, 250 g.

Also available in other sizes



LIFESPAN OF THE PRODUCT: Two years, and without exceeding 40 mg/kg HMF

DESTINATION: General public. For infants of 1 – 2 years old only under a pediatrician's observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This product combines well with warm milk, teas, fresh cheese, canned anchovies, duck meat stews or recipes and mild ice creams.



Raw Rosemary (Rosmarinus officinalis)



SENSORIAL CHARACTERISTICS:

Visual appearance (colour)	White to light ambar, maximum 35 mm Pfund
Aroma	Characeteristic floral bouquet aroma, with slight camphorated notes, soft and delicate.
Taste – Flavour	Predominant sweet taste, sometimes a little sour.
Touch (crystallization)	Tendency to crystallize quickly, with small crystall it is accompanied with almond and big crystalls if it is accompanied by wall-rocket.

POLLEN SPECTRUM:

Rosemary (*Rosmarinus officinalis*): minimum 12%
 Frequently accompanied by thyme (*Thymus sp.*); almond (*Prunus dulcis*); viper's bugloss (*Echium sp.*); compositae (like marigold, *Calendula vulgaris*); leguminosae (*Fabaceae*); white wall-rocket (*Diploaxis erucoides*).



Rosmarinus officinalis pollen

PHYSICAL CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS

Parameter:	Limit:
Colour (mm Pfund)	Maximum 35
Humidity	Maximum 18,5%
Fructose + Glucose	Minimum 60%
Sacarose In years of quick blossom the initial % of sacrose ca of months.	Maximum 5% n be higher, but it gets back to normal after acouple
Electrical conductivity (mS/cm)	Maximum 0,34
Acidity (meq/Kg)	Maximum 50
HMF (mg/Kg = ppm)	Maximuk 40
Diastase (Schade units)	Min.8 or Min.3 if HMF is than 15 ppm
Microbiology:	
Mesophilic aerobes (31 1°C):	Maximum 10000
Total enterobacteriaceae:	ufc/g. Absence/g.
E. coli:	Absence/g.
Salmonella-	Absence/30g.
Shigella: Mold	Maximum 300 ufc
and yeast:	/g.

PRODUCTION AREA: Calcareous and warm areas of Catalonia and east and south Iberian Peninsula.

PRODUCTION TIME: Early spring.

ALLERGEN: It does not contain allergens.

GLUTEN: It does not contain gluten.

TECHNOLOGICAL TREATMENTS: Bottled at room temperature.

PRESERVATION CONDITIONS: Keep at room temperature in a cool and dry place

LIFESPAN OF THE PRODUCT: Two years, without exceeding 40 mg/kg HMF.

PRODUCT

IDENTIFICATION:

This product is identified with a front and back label, with the batch number and sell by date printed on the lid of the jar. In exception of the 250 g and 50 g jars that are identified with one label which wraps itself around the jar; batch number and sell by date are printed on the lid of the jar.

SIZES:

1 Kg, 500 g, 250 g.

Also available in other sizes.



DESTINATION: General public. For infants of 1 – 2 years old only under a peadiatricians observation.

HOW TO USE: On its own or dissolved in cold or hot drinks, and as an ingredient in any type of sauces, cooking recipes, cosmetic recipes and dietary complement food preparations for the health of people or animals.

COOKING USE: This product combines well with salad dressings, speccially green leaves, with mild dairy products: fesh cheese, yoghurt, teas and fruit salad, cod, fried food and lamb plates.

