

TECHNICAL DATA SHEET

BANANA

MUSA SPP.



TELLUS
IMPORT EXPORT

Origin: Colombia
Exporter: Tellus Import Export SAS
Scientific Name: Musa spp
Common Names: Banana
HS Code: 0803.90.11.00

1. Product Description

The Colombian banana is one of the most exported fruits from the country. Known for its sweetness, texture, and consistency, it is mainly of the Cavendish variety and is cultivated in the tropical coastal regions of Colombia. Bananas are a rich source of potassium, vitamin B6, and dietary fiber.

2. Calibers / Sizes

Grade	Length (cm)	Diameter (cm)	Weight per unit (g)
Extra Premium	20 - 24	3.2 - 4.0	150 - 200
Premium Standard	18 - 20	3.0 - 3.5	120 - 160

- Color: Green at harvest; bright yellow when ripe
- Maturity Index at Harvest: $\frac{3}{4}$ full
- Pulp/Peel Ratio: ~1.3
- Brix (at ripeness): ~20°
- Shelf Life: 30-40 days under optimal conditions

3. Packaging

- Primary packaging: 18.14 kg (40 lbs) corrugated boxes
- Pallet configuration (40' container): ~1080-1100 boxes
- Net weight per pallet: ~750-800 kg
- Total net weight per container: ~20,000-22,000 kg
- Presentation: Clustered (4-7 fingers), trimmed and washed

4. Storage & Transport Conditions

- Transport temperature: 13-14°C
- Relative Humidity: 90-95%
- Ethylene exposure: Avoid during transport
- Ventilation: 15-25 m³/h
- Chilling Injury Threshold: Below 12°C

5. Certifications

- GlobalG.A.P. – Certified
- GRASP – Available
- Phytosanitary Certificate – Included
- ICA registration
- Optional: Organic (EU/NOP), SMETA, Fair Trade

6. Labeling & Traceability

Each box must include:

- Product: “Banana” / “Banano”
- Country of Origin: “Colombia”
- Weight: Net 18.14 kg
- Date of packing and lot number
- Exporter and packing station info
- Optional: QR code for traceability

7. Seasonality (Colombia)

Month	Availability
January–December	Continuous

8. Main Markets

- European Union (Netherlands, France, Germany, Spain)
- United States
- United Kingdom
- Canada
- Middle East (UAE, Saudi Arabia)

9. Additional Information

- Avoid rough handling to prevent bruising
- Store away from ethylene-producing fruits (apples, avocados)
- Do not break cold chain
- Ripening chambers at destination: 17–18°C controlled ethylene