

# TECHNICAL DATA SHEET

## HASS AVOCADO

PERSEA AMERICANA



Origin: Colombia  
Exporter: Tellus Import Export SAS  
Scientific Name: Persea Americana  
Common Names: Hass Avocado  
HS Code: 0804.40.00.00

1. Product Description

The Hass avocado is a premium variety known for its creamy texture, rich flavor, and high oil content. Its skin turns from green to dark purple-black upon ripening. Ideal for fresh consumption and culinary applications.

2. Calibers / Sizes

Caliber	Grams per fruit	Units per 4 kg Box
12	300 - 325 g	12
14	260 - 290 g	14
16	230 - 250 g	16
18	200 - 220 g	18
20	180 - 200 g	20
22	160 - 180 g	22
24	140 - 160 g	24

3. Packaging

- Box Type: Corrugated cardboard with ventilation
- Net Weight per Box: 4.0 kg
- Boxes per Pallet (Standard): 260
- Pallet Dimensions: 1.00 m x 1.20 m
- Net weight per Pallet: Approx. 1,040 kg
- Pallets per 40' Container: 20
- Boxes per Container: 5,200
- Net Weight per Container: Approx. 20.8 tons

4. Storage & Transport Conditions

- Transport Temperature: 5–7°C (green, unripe)
- Relative Humidity: 85–90%
- Shelf Life: 30–35 days under controlled conditions
- Ripening: Controlled post-arrival or at destination

## 5. Certifications

- GlobalG.A.P. – Certified
- GRASP – Certified
- SMETA – Optional
- Phytosanitary Certificate: Issued per shipment
- ICA Registration
- MRL Compliance: EU standard verified per lot
- Social & Environmental Responsibility: Yes

## 6. Quality Parameters

- Dry Matter Content: 23–28% (depending on market)
- Oil Content:  $\geq 11\%$
- Skin Color (Ripe): Dark purple to black
- Pulp Texture: Creamy and smooth
- Internal Defects: 0% tolerance
- External Defects:  $\leq 5\%$  cosmetic imperfections
- Ripeness Stage (Export): Stage 1 (unripe)

## 7. Seasonality (Colombia)

Month	Availability
January–December	Continuous

Two main harvests: March–May and September–November.

## 8. Main Markets

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

## 9. Additional Information

- Use: Fresh consumption, food service, food industry
- Handling: Avoid compression or stacking beyond two pallets.
- Labeling: Country of origin, traceability code, packing date