

TECHNICAL DATA SHEET

PLANTAIN

MUSA PARADISIACA



TELLUS
IMPORT EXPORT

Origin: Colombia

Exporter: Tellus Import Export SAS

Scientific Name: Musa Paradisiaca

Common Names: Plantain / Cooking Banana / Plátano

HS Code: 0803.10.10.00

1. Product Description

The Colombian plantain is a starchy fruit, longer and thicker than the common banana. It is harvested green and is typically consumed cooked. The fruit is rich in complex carbohydrates, potassium, and fiber, and is widely used in traditional and industrial culinary applications.

2. Calibers / Sizes

Grade	Lenght (cm)	Diameter (cm)	Weight per unit (g)
Premium	30 - 35	4.0 - 5.0	450 - 650
Standard	25 - 29	3.5 - 4.0	350 - 500

- Color: Deep green at harvest; turns yellow/black when ripening
- Maturity: Harvested at physiological maturity
- Pulp/Peel Ratio: ~1.5-2.0
- Brix (when ripe): ~18-22°
- Shelf Life: 21-30 days in proper conditions

3. Packaging

- Primary packaging: 18.14 kg cardboard boxes (40 lbs)
- Secondary packaging: Export-grade boxes with ventilation
- Boxes per pallet (40' container): ~1000-1040
- Pallet net weight: ~750-800 kg
- Total net weight per container: ~20,000-22,000 kg
- Presentation: Loose, cluster of 3-5 fingers, or whole hands

4. Storage & Transport Conditions

- Temperature: 13-15°C (to avoid chilling injury)
- Relative Humidity: 85-90%
- Ventilation: 15-20 m³/h
- Ethylene sensitivity: High - avoid exposure before ripening

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 name: “Plantain” / “Plátano”
- Country of origin: “Colombia”
- Packing date & batch number
- Exporter information
- Traceability code and/or QR
- Weight and presentation format

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 temperatures below 12°C to prevent chilling injury
- Maintain cold chain and ventilation during storage & transport
- Do not stack boxes beyond the pallet’s safe load
- Inspect fruit upon arrival for ripening control