

TECHNICAL DATA SHEET: W. MURCOTT MANDARIN

PRODUCT: W. Murcott Mandarin

TARIFF ITEM: 0805.29.90.00

DESCRIPTION:

Selected and packaged for fresh consumption. It has a characteristic orange color, a sweet-tart flavor, a firm texture, and the juice content typical of the variety. The product is delivered clean, healthy, whole, and sized.



Caliber	3X	2X	X	1	2	3	4
Diameter (mm)	83-79	78-74	73-69	68-64	63-59	58 - 53	53 - 50

Organoleptic Aspects

CHARACTERISTICS	DESCRIPTION
Color	Uniform, characteristic of the variety.
Scent	Characteristic smell, free of strange odors.
Flavor	Characteristic, Balance °Brix / % Acidity. (IM)
Physical appearance	Compact, clean, fresh texture
Seeds	Fruit with low seed content. A maximum average of 2 seeds per fruit is accepted, evaluated on a minimum random sample of 25 fruits per packaging lot. No fruit evaluated must have more than 4 seeds. The product is not declared as "seedless", unless expressly specified by the client and documented validation of the batch.

Physical and Chemical Aspects

CHARACTERISTICS	DESCRIPTION
Juice Content	Minimum 40% of the fruit's weight
Maturity index	Equal to or greater than 7.0
Acidity	Minimum 0.72% / Maximum 1.50%
Brix	Soluble solids: minimum 8 °Brix

PACKING:

- Presentation: According to commercial specifications.
- Overweight: 5% Europe and 4% USA.
- Labeling: product, variety, size, net weight, lot, producer/exporter, country of origin, packing date, traceability

TRAVEL TEMPERATURES:

4-5°C Europe and 0.5°C USA

Appearance and Quality of the Fruit

- Color: The fruit must be packed in T1 to T3 for all destinations.
- Shape: Characteristic of the variety, with a maximum of 5% of fruit showing slight deformities.
- Size: Up to 10% of fruit outside the declared size range is acceptable per inspected box, evaluated by the number of fruits, with a maximum individual deviation of ± 2 mm.

Appearance and Quality of the Fruit (Category I)

MAJOR DEFECTS	MINOR DEFECTS	CRITICAL DEFECTS
Long Stem	Roughening	Rot
Scissor Damage	Application Stains	Fruit Fly
Alternaria	Trips	Soft Scald
Sunburn	Puffiness	
Abrasions	Oleocellosis	
Field Pitting	Without Stem / Without Calyx	
Brusing	Mite	
Cuts	Fumagina*	
Granulation	Russeting and Scale Insects*	
Diplodia	Green Stains	
	Wax Defect	
	Outside the color tolerance	
	Calix Fungi	
	Rind Discoloration	
	Creasing	
Must not exceed 2% per box	Must not exceed 10% per box	Must not be present

SHELF LIFE:

Allow 30 to 45 days under optimal storage and cold chain conditions, depending on the destination market and post-harvest handling.

(*) These damages are NOT permitted for the US and China.

STORAGE AND HANDLING:

Store in refrigerated environments according to the destination market, maintaining a relative humidity between 90% and 95%, with adequate ventilation and avoiding condensation on the fruit, packaging and pallets, in order to reduce dehydration, weight loss and deterioration during storage and transport.

