

**AMHPAC**

Fresh Cucumber

Spec Sheet

Description

Fruit of the plant *Cucumis sativus*, which are of such variety suitable for fresh consumption.

Quality criteria

"Consists of cucumbers which are well colored, well formed, not overgrown, and which are fresh, firm, and free from decay, sunscald, and from injury caused by scars and from damage caused by yellowing, sunburn, dirt or other foreign material, freezing, mosaic or other disease, insects, cuts, bruises, mechanical or other means" (USDA, 2016).

Packaging

Variety	Size	Primary container	Packing factor
American	Medium Large Extra Large	1 1/9 Bushel (55 lb)	Bulk
		36's	36 pieces/box
		24's	24 pieces/box
European	Long	12's	12 pieces/box
		24's	24 pieces/box
Persian	Mini	1 lb tray	6 trays/box
		14 oz tray	8 trays/box
		14 oz tray	12 trays/box
		1 lb bag	12 bags/box



American 1 1/9 Bushel box



European 24's box



Persian 14 oz tray
12 trays/box

Storage and transportation conditions

- Temperature: 10-12 °C / 50-54 °F
- Relative humidity: 85-90 %
- Controlled atmosphere: 3-5% O₂ + 0-5% CO₂
- Storage-life: 10-14 days

Statements

- Country of origin: Mexico.
- Allergens: NOT contain.
- GMO: NON-GMO. NO Cross Contamination potential risk.
- Pesticides: Comply with Maximum Residue Limits (MRL) for USA and Canada. Tested according with internal pesticides residue program.
- Microbiological: Absence. Tested according with internal microbiological analysis program.

"AMHPAC is a Mexican Civil Association that represents close to 300 agricultural grower companies, the following Spec Sheet includes a broad offer of the available fresh produce for export"