



Produce Catalog

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SOL AZTECA

Seasons

	J	F	M	A	M	J	J	A	S	O	N	D
Peak												
Medium												

Variety/ Type Descriptions

Star Ruby – Rio Star. Thin, smooth, and shiny skin; skinned fruit with yellow-green. Deep red meat, smooth yellow rind with red blush; seedless.

- 10-12 segments
- 2/3 cup juice
- 3-4 tablespoons grated peel.

Ordering Specifications

Packaging:

- 18 kg. Cartons
- 15 kg. Trays, Open Top
- 550 kg Bins holding bulk

Grades:

- Cat 1 (U.S. No 1)
- Cat ½ (U.S. No 2)
- Industrial (U.S. No 8)

Differences between grades are based primarily on external appearance.

Sizes:

- 18 kg. Ctns. 27,32,36,40,48,56 & 64
- 15 kg Open Top 32,35,40,45,50& 55
- 550 kg Bin

Receiving & inspecting

Look for grapefruit with smooth, blemish-free skins. Fruit should also be heavy for its size and well shaped. Mexican grapefruit may exhibit some regreening of the skin; this does not adversely affect internal fruit quality.

Storing & Handling

Temperature: 50-60°F, 10-15.8°C

Relative humidity: 85-90%

Low humidity may cause limes to lose moisture.

Typical self life: 28-42 days

Mist: No

Water sprinkle: No

Top Ice: No

Produce ethylene: Yes- very low

Sensitive to ethylene exposure: Yes

Moderately sensitive to freezing injury:

Able to recover from one or two light freezings. Susceptible to chilling injury, damage sometimes is not apparent until the produce is returned to a warmer temperature.

Troubleshooting

Pitting or browning of skin; watery breakdown of flesh:

These are indications of chill injury. To prevent chill injury, do not store grapefruit below 50°F/10°C for longer than 7 days.

Skin deterioration; flesh decay:

Exposure to ethylene may accelerate skin deterioration and increase grapefruit's decay. For best quality, keep grapefruit and ripening rooms.

Mold:

Grapefruit may show signs of mold if it is exposed to certain fungi and then stored at warm temperatures and high humidity. Sol Azteca Grapefruit is protected with wax that avoid expand mold if it appears.

Tips

Which causes lime to turn yellow and deteriorate:

Store grapefruit in well-ventilated area.

Keep cartons off the floor to prevent dampening from condensation of moisture in the room.

PLU's

4288

4285



Grapefruit

Pamplemousse





SOL AZTECA

Seasons

	J	F	M	A	M	J	J	A	S	O	N	D
Perlette												
Flame												
Sugraone												
Red Globe												

Variety/ Type Descriptions

Perlette Seedless- Round, firm green grapes with mild and sweet to slightly flavor.

Flame Seedless- Round grape with sweet flavor and crunchy texture.

Sugraone- Large, bright green grapes with sweet flavor and distinctive crunch.

Red Globe- Large seeded red grape with sweet and mild flavor.

Ordering Specifications

Packaging:

- 16 lb cartons (4x4 lb and 8x2 lb clamshell)
- 18 lb Carton & lugs
- 20 lb Carton (10x2 lb clamshell)
- 4.5 kg Carton & lugs
- 5 kg Carton (10x500 gr clamshell)

Grades:

- U.S. No. Fancy Table
- U.S. No. 1, Cat 1
- U.S. Institutional Pack

Receiving & inspecting

Grape bunches should be well-colored with plump berries firmly attached to green pliable stems. Grapes should be consistent with the color and shape of the particular variety.



Storing & Handling

Temperature: 32-36°F, 0-2°C

Highest freezing point: 29.7°F/ -1.3°C

Relative humidity: 85%

Mist: No

Typical self life: 56-180 days

Water sprinkle: No

Top Ice: No

Produce ethylene: Yes- very low

Sensitive to ethylene exposure: Yes

Troubleshooting

Decay; Shattering (grapes Falling off stems):

Storing grapes at high temperatures may promote decay or shattering. To prevent decay or shattering, keep grapes cold at 32-36°F/ 0-2°C.

Exposure to ethylene gas for long periods of time may also cause decay and shattering. Keep grapes away ethylene producing fruits and ripening rooms.

Shriveling; stem deterioration:

Grapes may lose moisture and stems may deteriorate if they are stored in an area with low humidity. Rough handling may also promote deterioration. For best quality, maintain storage humidity level of 90-98% and always handle grapes with care.

Tips

Odor producer: Grapes fumigated with sulfur dioxide will produce odors that may be absorbed by other fruits and vegetables. Do not store or transport fumigated grapes with other fruits and vegetables. Maintain adequate air circulation during storage. Keep grapes away from ethylene-producing fruits and ripening rooms which causes lime to turn yellow and deteriorate.

PLU's

4022 White/green seedless, Perlette, Sugraone.

4023 Red Seedless, Flame.

4636 Red Globe.



Grapes

Season

	J	F	M	A	M	J	J	A	S	O	N	D
SONORA												
YUCATAN												

Variety / Type Descriptions

Flat round shape with turban-shaped top, dark green rind with grey flecks or stripes. Orange flesh with somewhat dry consistency and sweet flavor.

Ordering Specifications

Packing:

- 600 kgs. Bin
- 16 kgs. Cartons

Sizes:

- No. 8
- No. 10
- No. 12
- No. 14
- No. 16

Receiving & Inspecting

Look for kabocha squash that is heavy for its size and has a hard rind. All rind color should be dull and consistent with specific variety. Avoid kabocha that is light in weight or has a shiny, tender rind.



Kabocha

Storing & Handling

Ideal storage temperature/Atmosphere: 55-55°F

Relative humidity: 50-75%

Mist: No

Water Sprinkle: No

Top Ice: No

Produce Ethylene: Yes

Sensitive to Ethylene Exposure: Yes

Troubleshooting

Light weight / shiny, tender rind: Light weight for size, shiny, tender rinds are all indicators of immature kabocha.

Tips

Store kabochas in well ventilated area.

Keep bins and cartons off the floor to prevent moisture from condensation of the room.

SOL AZTECA

Seasons

	J	F	M	A	M	J	J	A	S	O	N	D
Peak												
Medium												

Variety/ Type Descriptions

Mexican Persian Lime- Thin, smooth, and shiny skin, skinned fruit with yellow-green brilliant green color and sweet-tart flavor

- 1 medium lime=2 tablespoons juice
- 1 medium lime= 2 teaspoons grated peel

Ordering Specifications

Packaging:

- 4.5 kg, 6 kg Cartons Pony
- 18 kg (40 lb) Cartons
- 600 kg Bin

Grades:

- U.S. No 1
- U.S. No 2

Differences between grades are based primarily on external appearance.

Sizes:

- 18 kg Carton. 110,150,175,200,230 & 250's
- 4.5 kg Carton Pony 42,48,54,63 & 72's
- 6 kg Cartons Pony 56,64,72,80
- 600 kg Bin

Receiving & inspecting

Limes should be heavy for their size and firm with smooth, shiny skins. Avoid limes that are light in weight, shriveled, spongy or significantly discolored. Limes with yellow skin indicates lack of acidity. Dull, dry skin indicates age and loss of flavor. Purple to brown mottled skin indicates scald.



Storing & Handling

Temperature: 50°F, 10°C

Relative humidity: 85-90%

Low humidity may cause limes to lose moisture.

Typical self life: 14-28 days

Mist: Yes

Water sprinkle: No

Top Ice: No

Produce ethylene: Yes- very low

Sensitive to ethylene exposure: Yes

Highly sensitive to freezing injury:

Susceptible to chilling injury, damage sometimes is not apparent until the produce is returned to a warmer temperature.

Odor producer: Do not store or transport odor-sensitive items with commodities that produce odors. Limes produce odors that will be absorbed by meat, eggs and dairy products.

Troubleshooting

Pitting or browning of skin:

This is an indication of chill injury. To prevent chill injury, do not store limes below 45°F/7°C for longer than 7 days.

Skin discoloration; decay:

Limes are sensitive to ethylene; exposure to gas may cause deterioration and increase the fruit's susceptibility to decay. To prevent damage from ethylene, keep limes away from ethylene-producing fruits and ripening rooms.

Pebbly brown or black skin:

This is an indication of bruising or decay caused by rough handling. Always handle limes with care; do not drop shipping containers on the floor.

Tips

Store limes in well-ventilated area and away from direct sunlight, which causes lime to turn yellow and deteriorate.

Keep cartons off the floor to prevent boxes from becoming damp. Handle limes with care to avoid bruising and internal decay. Extended storage at temperatures below 50°F causes brown pitting.

PLU's

4048 Regular

4305 Key

Lime

Seasons

	J	F	M	A	M	J	J	A	S	O	N	D
SONORA												

Variety/ Type Descriptions

Valencia- Thin-skinned orange with juicy, sweet flavor and some seeds. Good for juicing and eating out of hand.

Ordering Specifications

Common Packaging:

- 15 -18-kg. cartons

Receiving & inspecting

All varieties should be firm, heavy for size, and have fine-textured skin. Skin color from light green to light orange.

Storing & Handling

Temperature/humidity recommendation for short-term storage of 7 days or less:

45-50 °F/ 7-10 °C

85-95% relative humidity

Retail display tips:

Water sprinkle: No

Top ice: No

Ethylene production/sensitivities:

Produces ethylene: Yes very-low

Sensitive to ethylene exposure: Yes

Storing tips:

Store oranges in a well-ventilated area; keep cartons off the floor to prevent boxes from becoming damp.

Keep oranges separated from foods that absorb odors such as eggs, apples, cheese, or butter.

Troubleshooting

Pitting of skin; discoloration:

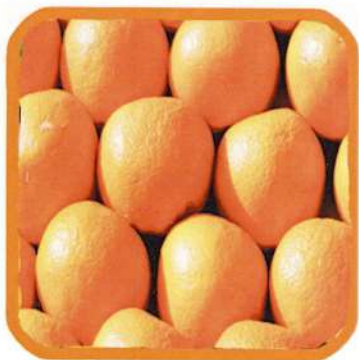
This may be an indication of chill injury. To prevent damage from chilling, do not store oranges below 38°F / 3°C for longer than 7 days.

Skin deterioration; flesh decay:

Exposure to ethylene may accelerate skin deterioration and increase orange's susceptibility to decay. For best quality, keep oranges away from ethylene-producing fruits and ripening rooms.

Mold:

Molding may occur if orange containers are stored directly on the floor. To prevent molding, store orange containers off the floor to prevent them from becoming damp. Keep storage area well-ventilated. Do not hold oranges for long periods of time; the longer the oranges are stored, the greater the incidence of decay-causing fungi.



Orange



SOL AZTECA

Seasons

	J	F	M	A	M	J	J	A	S	O	N	D
Orange												

Variety/ Type Descriptions

Valencia- Thin-skinned orange with juicy, sweet flavor and some seeds. Good for juicing and eating out of hand.

Ordering Specifications

Common Packaging:

- 15 -18-kg. cartons
- 7 - 20-kg. mesh bags
- 550 – 650 kg Bins holding bulk or bagged product.

NOTE: Ungraded oranges are called "unclassified". Differences between grades are based primarily on external appearance.

Receiving & inspecting

All varieties should be firm, heavy for size, and have fine-textured skin. Skin color from light green to light orange.

Storing & Handling

Temperature/humidity recommendation for short-term storage of 7 days or less:

45-50 °F/ 7-10 °C

85-95% relative humidity

Retail display tips:

Water sprinkle: No

Top ice: No

Ethylene production/sensitivities:

Produces ethylene: Yes very-low

Sensitive to ethylene exposure: Yes

Storing tips:

Store oranges in a well-ventilated area; keep cartons off the floor to prevent boxes from becoming damp.

Keep oranges separated from foods that absorb odors such as eggs, apples, cheese, or butter.

Troubleshooting

Pitting of skin; discoloration:

This may be an indication of chill injury. To prevent damage from chilling, do not store oranges below 38°F / 3°C for longer than 7 days.

Skin deterioration; flesh decay:

Exposure to ethylene may accelerate skin deterioration and increase orange's susceptibility to decay. For best quality, keep oranges away from ethylene-producing fruits and ripening rooms.

Mold:

Molding may occur if orange containers are stored directly on the floor. To prevent molding, store orange containers off the floor to prevent them from becoming damp. Keep storage area well-ventilated. Do not hold oranges for long periods of time; the longer the oranges are stored, the greater the incidence of decay-causing fungi.



Tropical Orange

Seasons

	J	F	M	A	M	J	J	A	S	O	N	D
Lychee												

Variety/ Type Descriptions

Small round fruit covered by a thin, bumpy red to brown-colored shell. Pulp is gray-white and translucent with a single large seed. Pulp texture is similar to a grape. Pulp only is edible; sweet flavor is similar to grapes or cherries. May be eaten fresh or cooked.

Ordering Specifications

Common Packaging:

- 4.5-kg. bulk cartons
- 2 kg bulk cartons
- 1 kg clamshell
- 500 g clamshell
- 250 g clamshell

Grades

- CAT 1

Receiving & inspecting

Avoid lychees with cracked shells or those that are shriveled.

Storing & Handling

Temperature/humidity recommendation for short-term storage of 7 days or less:

32-36 °F/ 0-2 °C

90-98% relative humidity

Retail display tips:

Water sprinkle: No

Top ice: No

Ethylene production/sensitivities:

Produces ethylene: Yes-very low

Sensitive to ethylene exposure: No

Storing tips:

To delay moisture loss and color change from red to brown, store lychees in a perforated plastic bag; keep humidity level high.

Handling tips:

Lychees should not be peeled until just before they are served.

Troubleshooting

Discoloration; decay:

These are indications of chill injury. To prevent chill injury, do not store lychees below 36 °F/ 2 °C for longer than 7 days.

Shriveling:

Lychees may lose moisture and shrivel if they are stored in an area with low humidity. To prevent moisture loss, maintain humidity level of 90-98%. Rough handling causing cracks in the skin may also lead to moisture loss and shriveling. Handle lychees with care; do not drop shipping containers on the floor.



Lychee - Litchi