



FRESH FRUIT

It is the fruit produced and conditioned, under the most demanding quality standards, to maintain its perceptible organoleptic conditions unalterable, until reaching destination.

This means:

- › Clean, ripe and well-formed fruits, with no signs of dehydration and with smooth or slightly rough skin.
- › The color is typical of the species and variety.

Classification:

SUPERIOR OR WITH MILD DEFECTS:

Fruit with skin spot or very slight skin lesions.

CATEGORY 1 OR WITH MINOR DEFECTS:

Fruit with skin spot or minor lesions that produce a slight alteration of the surface.

CATEGORY 2 OR WITH GREATER DEFECTS:

Fruit with noticeable skin marks that produce alterations in the surface of the fruit, significantly affecting its cosmetic appearance.

Dispositions regarding calibration, juice levels and color

UNIFORMITY

For each market it is important to meet the percentage of juice content, uniformity of size and typical color of lemon.

RIPENESS REQUIREMENTS

The ripeness of the lemons determined by the minimum juice content: Minimum percentage of juice 35% (according to IASCAV-SENASA resolution).

PACKAGING CHARACTERISTICS

Our lemons are commercialized in high quality, aerated, resistant and non-hygroscopic packages. These features prevent internal or external alterations on the product, ensuring the arrival of the fruit to destination in optimal conditions.

SIZING GUIDE

EUROPEAN SIZES	DIAMETER (millimeters)	6 KG (open top plateaux)	15 KG (telescopic Box)	18 KG (telescopic Box)
1	72-83 (77)			72
2	68-78 (75)	27	72	80
2	68-78 (71)	32	80	88
3	63-72 (69)	35-36	88	100
3	63-72 (66)	40	100	113
4	58-67 (64)	44-45	113	125
4	58-67 (61)	48-45	125	138
5	53-62 (59)		138	150
5	53-62 (56)		150	162
6	50-57 (54)		162	180
6	50-57 (51)		180	198
7	50-52		198	216

Our brands:

CITRUSVIL



RIONIO



SAN VALENTIN



Sara Lia



Don Vicente



PAGARA



Bravo



La Paz



La Luz



Phytosanitary Treatments

The phytosanitary treatments carried out, in the different stages of the crop, comply with both national laws and those of the countries where the products are destined.

Pesticide Residues

They are less than or equal to those specified as Maximum Residue Limit (MRL) by SENASA and respond to the standards and regulations of international organizations (Codex Alimentarius: maximum residue limits for Pesticides) and the legal regulations of the countries or trade associations to which the products are exported (EU, Russia, etc.).

Traceability

We use a system of identification, documentation and traceability that allows us to trace the history, use or location of the product in any of its stages, from production and harvest, to its arrival at destination.