



# NECTARINE

## DESCRIPTION

### External properties

- Uniform, spherical shape.
- Deep to bright red - yellowish.
- Flawless skin and whole, not damaged by handling.
- Clean and healthy, disease free.

### Internal properties

- Flesh not attached to stone.
- No parasites or damage caused by parasites.
- No signs of abnormal external humidity.
- No abnormal smell or taste.
- Soluble solids: 10 - 12 °Brix.
- Intense aroma and optimum ripeness.

### Size

- > 90 mm: AAA+
- 80 mm - 90 mm: AAA
- 73 mm - 80 mm: AA
- 67 mm - 73 mm: A
- 61 mm - 67 mm: B
- 56 mm - 61 mm: C
- 51 mm - 56 mm: D

## STORAGE AND TRANSPORT

- Our nectarines are harvested at optimum ripeness.
- For storage, temperature between 0 and 2°C and a relative humidity of between 90-95% is recommended.
- During the shipment, temperature between 0-4°C is right.

## PACKAGING

Nectarines may be packed in one of the following ways:

- In a terrine.
- In one or two layers, provided that the fruit is placed on alveolar supports. If they belong to the 'Extra' class, in a single layer, with each fruit isolated from the adjacent ones.

We can also cater for special packaging requirements.

## ORIGIN

The harvest of our nectarines begins in Andalusia and ends in the coldest areas of Lleida, so we can guarantee the quality of our fruit throughout the season.



## CALENDAR

Llérida											
January	February	March	April	May	June	July	August	September	October	November	December

Murcia											
January	February	March	April	May	June	July	August	September	October	November	December

Andalucía											
January	February	March	April	May	June	July	August	September	October	November	December

Badajoz											
January	February	March	April	May	June	July	August	September	October	November	December

