



Mixed 3 Colored Bell Peppers



PRODUCT SUMMARY

Material Safety Data Sheet (MSDS)

PHYSICAL AND CHEMICAL PARAMETERS

Cultivation Type	greenhouse
Variety Name	Of the available types of bell peppers
Shape	Cubic or Bell-shaped, 3 to 4 lobes
Skin Color	Glossy green / red / yellow
Average Fruit Weight	Between 120 to 140 gr
Average Diameter	-

PRODUCT QUALITY

Skin	Smooth, thick, and crack-free
Flesh	Thick and juicy
Quality Grade	Grade 1, Grade 2
Defect or Damage Rate	less than %5

PACKING & STORING & TRANSPORT CONDITION

Net Weight per Crate	3.8 ± 0.5 kg
Gross Weight per Crate	4.3 ± 0.5 kg
Number of rows in the crate	8 packs
Transportation Type	Refrigerated
Storage condition	8 to 12 °C

Bell pepper pscksges areare plsced in crate. Then the crate are placed on wooden pallets.

Packing method in the crate:
Four bell peppers—a mix of green, yellow, and red—are placed in a foam tray with stretch wrap g.w 500 gr , and every 8 trays are packed into one crate.

It is essential to arrange transport in refrigerated container in order to maintain the temperature at 8 to 12 °C at all times and to avoid biochemical reactions and quality loss.

LABELING

Super luxe – for export (1 of the this labels will be placed on bell pepper in the pack.)

SHELF LIFE

8 – 12 days after harvested from the greenhouse.

NOTE

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PRODUCT PICTURE



PRICE LIST

Item No	Description	Category	Unit Price/KG DAP(USD)	N.Pallet in Tir	Box in Pallet	Box net/kg	Box Gross/kg	Net in Tir/kg	Gross in Tir/kg
01	Red Capsicum	Class A	--	26	70 to 80	7 to 7.5	7 to 8	14,560	16,640
02	Yellow Capsicum	Class A	--	26	70 to 80	7 to 7.5	7 to 8	14,560	16,640

