

Export company:

PRODUCTOS NATIVOS DEL PERU EXPORT & IMPORT SAC

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Product specifications: " Valencia orange - Export quality"

Item	Criteria	Details
01	Product name:	Valencia orange 
02	Scientific name:	Citrus sinensis
03	HS code	0805.10.00.00
04	Production method:	Conventional and Global GAP, GRASP certified
05	Origin:	Peru
06	Harvest season:	February – August (peak)
07	Harvest age:	Depends on maturity index and juice content; harvested at full ripeness.
08	Description & export quality requirements:	Valencia oranges must be firm, well-formed, and free from defects such as sunburn, bruises, cuts, scarring, decay, pest damage, and visible mold. Skin should be smooth with a bright orange color, minimal green patches acceptable. Juice content and Brix level must comply with export standards. Export quality must meet U.S. and EU Class I standards. Certification under GLOBALG.A.P. and GRASP ensures compliance with good agricultural and social practices.
09	Processing steps:	Reception → Washing → Brushing → Sorting → Sizing → Quality Selection → Packing → Palletizing → Cold storage → Dispatch.
10	Sizing:	Caliber 56 and above (≥ 55 mm diameter)
11	Skin defects tolerance:	Maximum 5% per lot (light superficial blemishes).
12	Bruises / pressure marks:	None
13	Sunburn:	None
14	Pest damage:	None
15	Decay or rot:	None
16	Color development:	Minimum 80% orange coloration.
17	Certifications:	GLOBALG.A.P., GRASP (optional)

Packing specification:		
18	Big box "BIN"	Reinforced wooden bin, ventilated and reusable, suitable for export.
19	Net weight per bin:	650 kg (1,433 lb)
20	Bins per container:	40 units
21	Total net weight per container:	26,000 kg (approximately 57,320 lb)
22	Export volume:	From 1 to 3 containers per week

Storage and transport conditions:		
23	Transport temperature (recommended):	0°C to 2°C (32°F to 36°F), on demand and according to USDA compatibility group 1 for citrus fruits.
24	Relative humidity (recommended):	90% to 95% RH, on demand and subject to product freshness preservation and importer's specifications.







BRAND WHITE PERU LLC
SUSTAINABLE NATIVE PRODUCE