

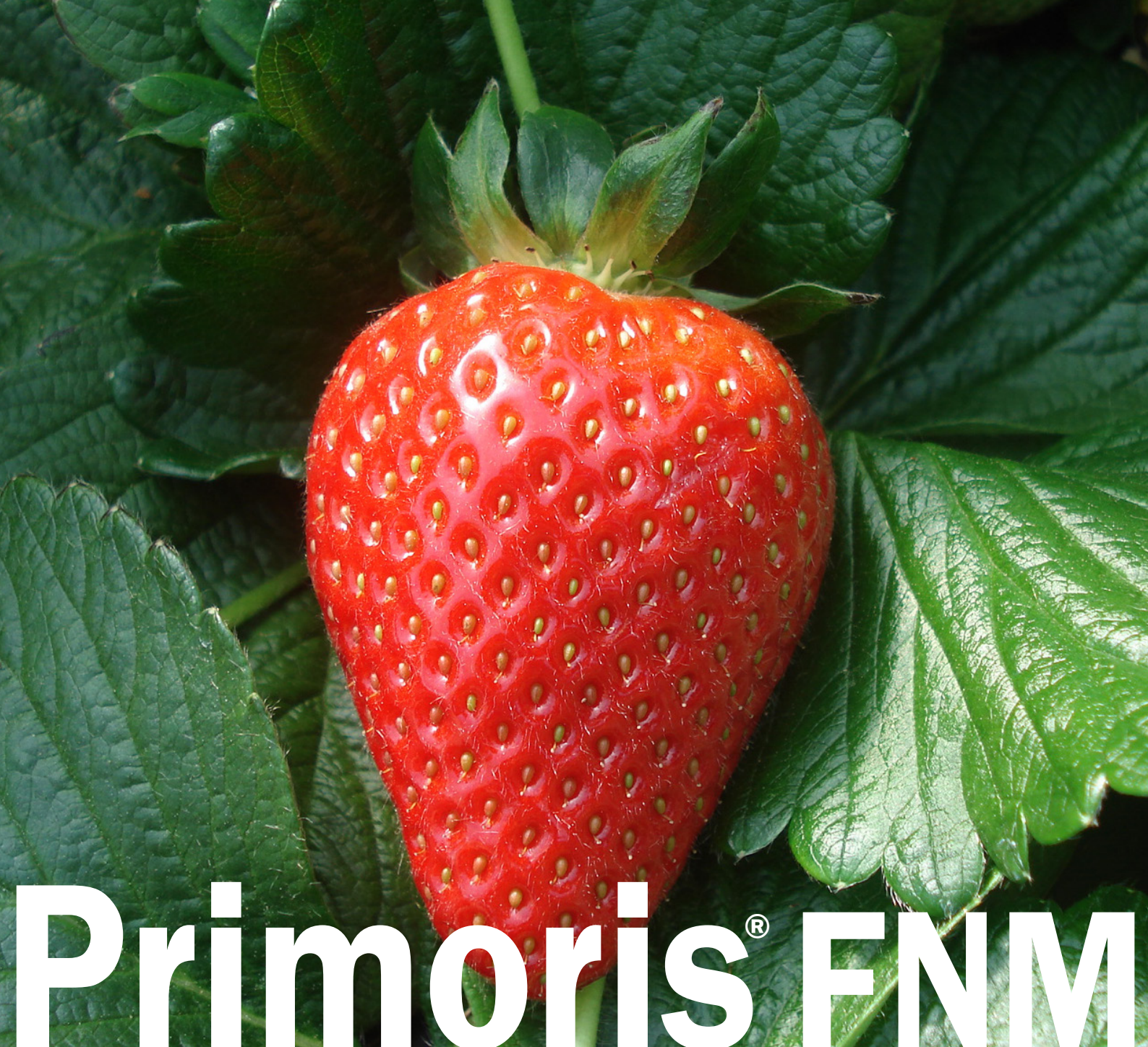


PRIMORIS FNM

ESP

ENG





Primoris® FNM

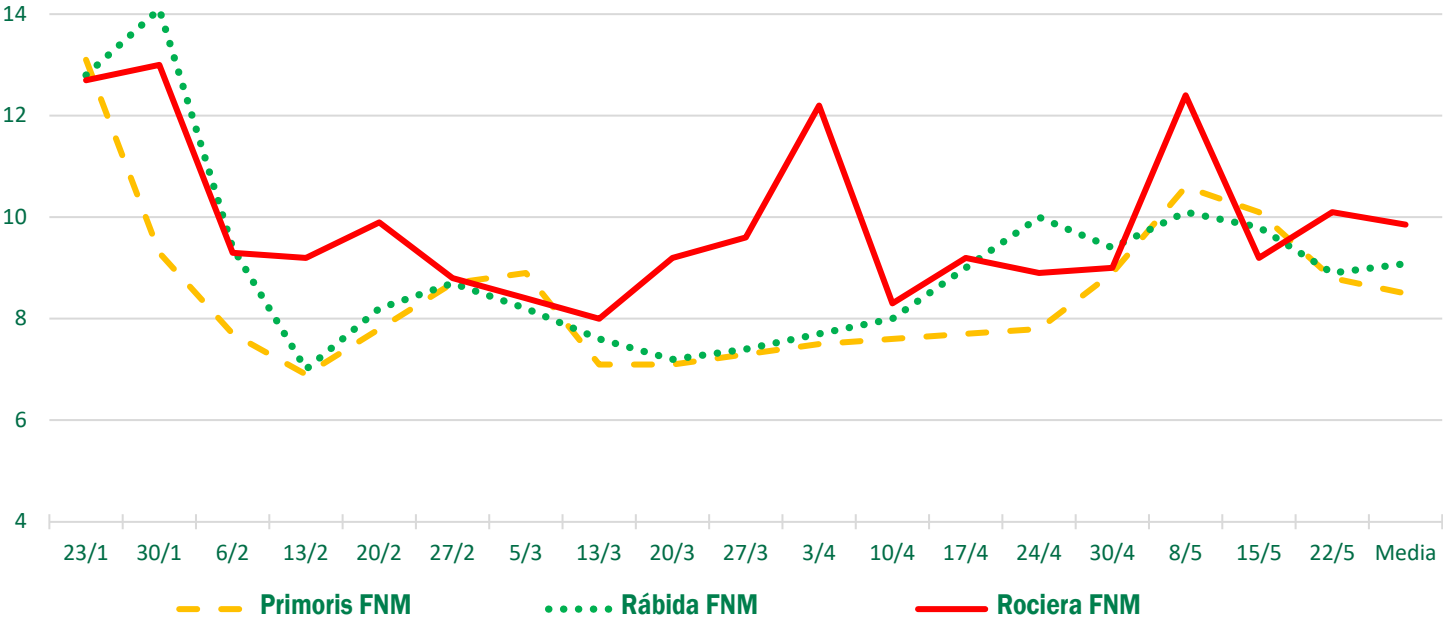
Excelente sabor y firmeza

Fruta cónica y armoniosa - Alta resistencia al transporte
Facilidad de recolección - Larga vida post-cosecha

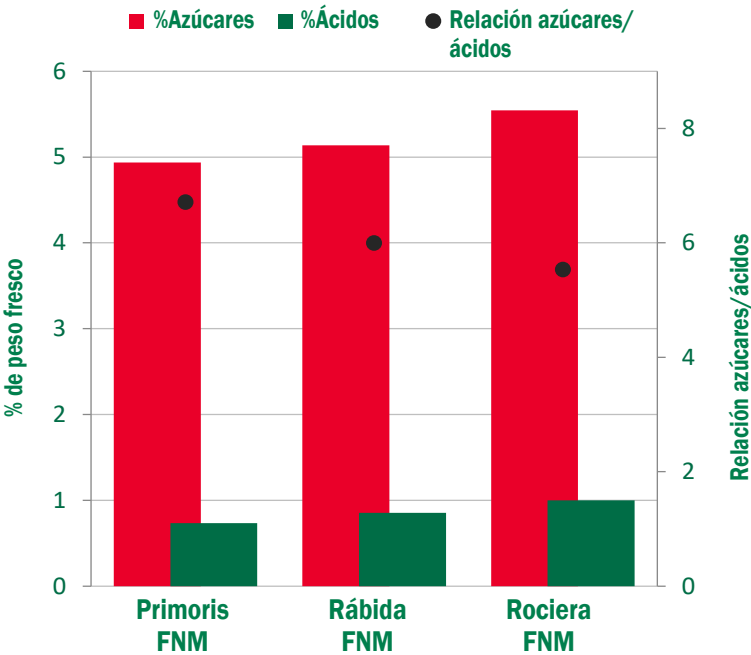


Ficha informativa de calidad

°Brix, según fechas

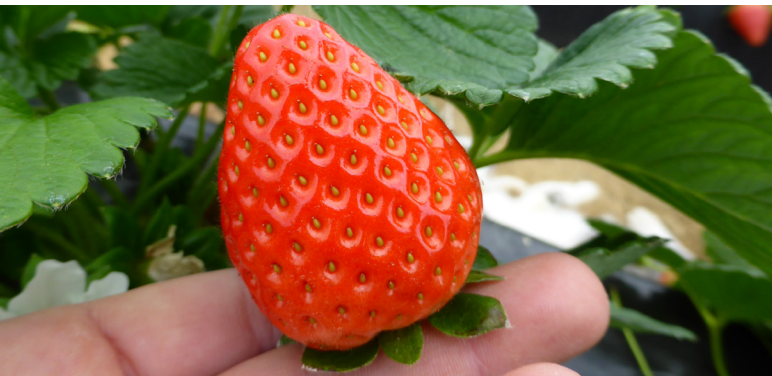


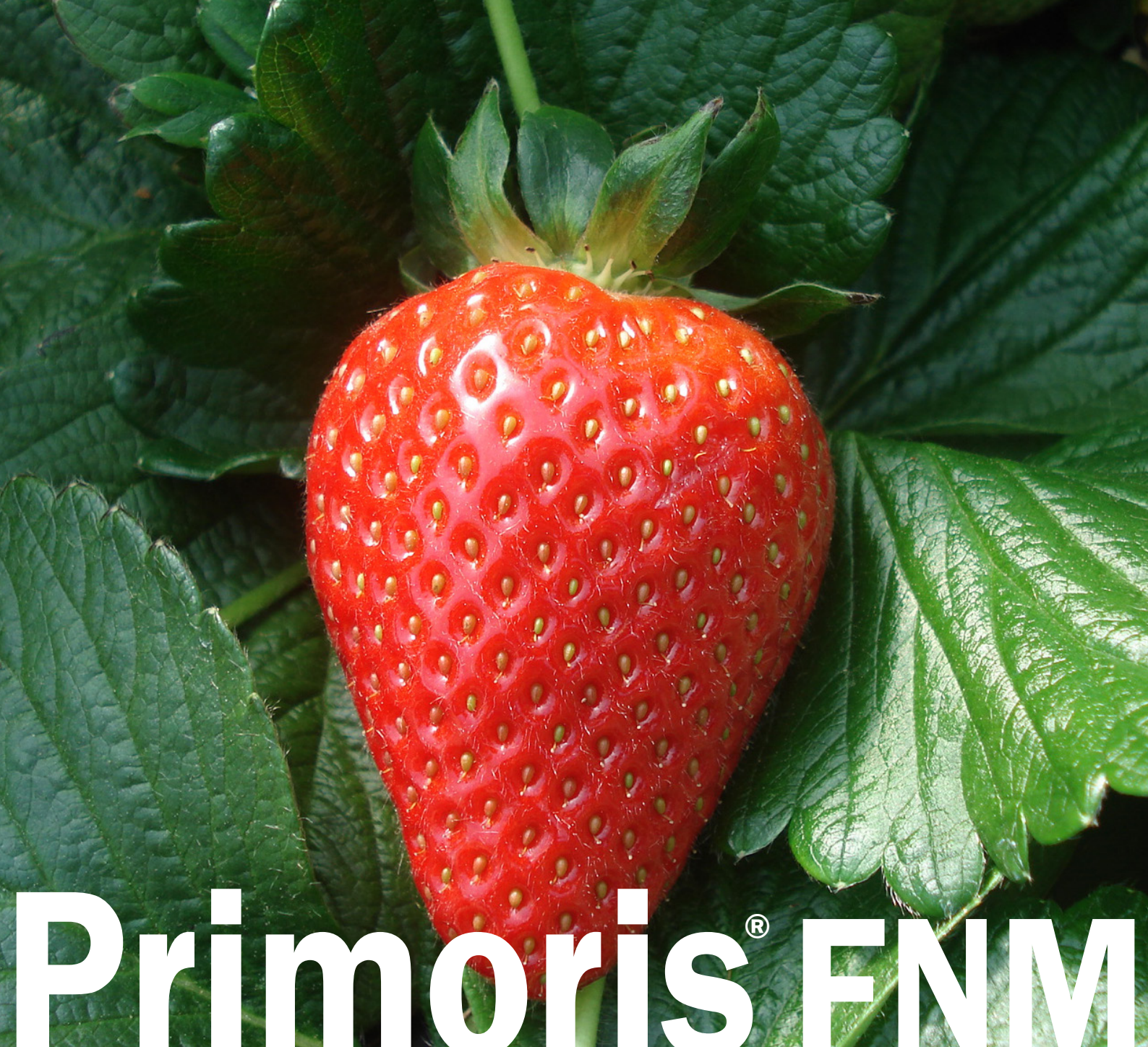
Azúcares-Ácidos



Valoraciones de calidad

	Primoris FNM	Rábida FNM	Rociera FNM
Firmeza medida con penetrómetro	370	388	408
Firmeza al tacto valorado del 1 al 7	5.8	5.3	6.8
Vida útil valorado en nº de días	6.7	6.9	6.8
Aspecto comercial 3 días a 4°C + 2 días T° ambiente valorado del 1 al 7	5.7	5.8	6.0
Sabor valorado del 1 al 7	5.7	5.3	5.8
Color interno según escala CIREF	3.0	2.5	3.0
Color externo según escala CIREF	4.7	3.5	3.5





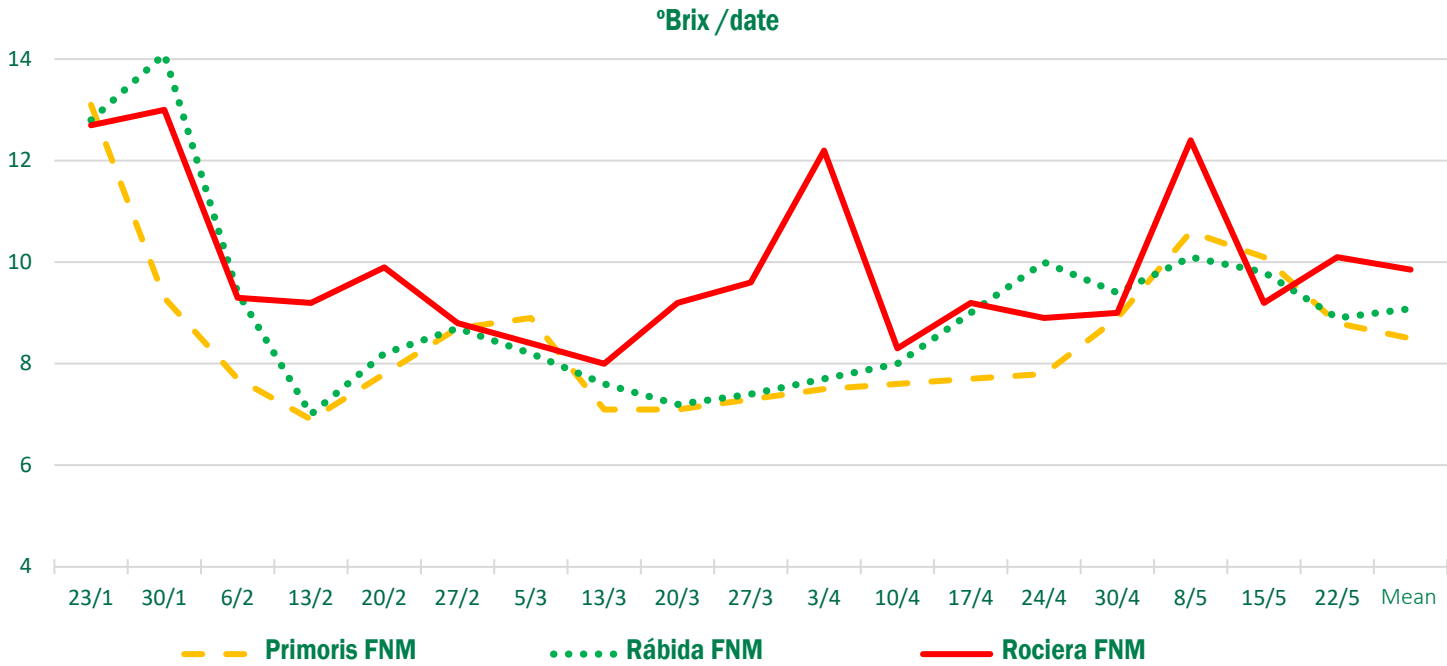
Primoris® FNM

Flavourful and resistance

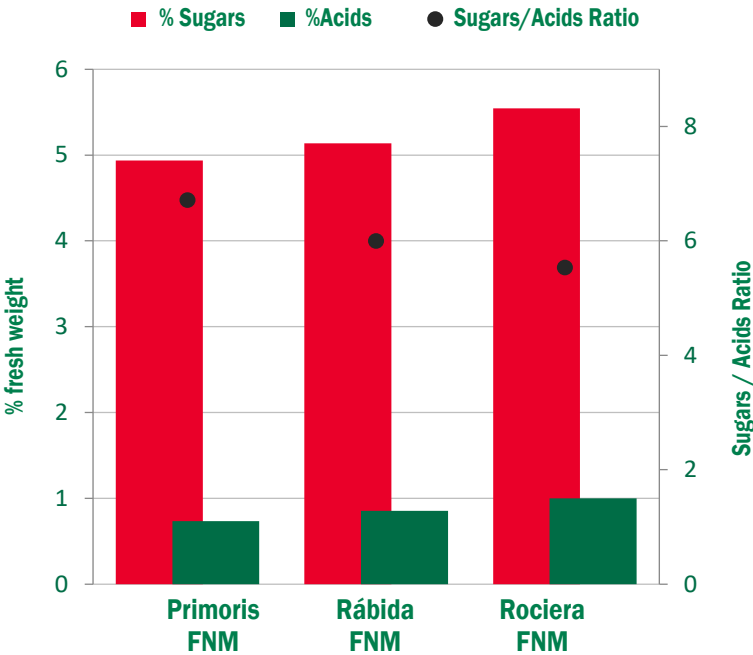
Conical and harmonious shape - High resistance to transport
Easy to collect - Long shelf life



Quality fact sheet



Sugars-Acids



Quality parameters

	Primoris FNM	Rábida FNM	Rociera FNM
Firmness measured with dynamometer	370	388	408
Subjetive firmness 1 to 7 scale	5.8	5.3	6.8
Shelf life number of days	6.7	6.9	6.8
Commercial appearance 3 days 4°C +2 days room T ^a 1 to 7 scale	5.7	5.8	6.0
Flavour 1 to 7 scale	5.7	5.3	5.8
Internal colour CIREF code	3.0	2.5	3.0
External colour CIREF code	4.7	3.5	3.5

