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MAROC

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Art Log Morocco i Fresh Fruits Collection



Fresh seasonal fruits — certified quality, naturally rich in flavor and nutrients, trusted by food, beverage, hospitality and wellness industries.

Certified IFS, HACCP, Organic, Kosher, and Halal. Reliable year-round supply, available for export in refrigerated containers.

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Trivalli Fresh Fruits Collection



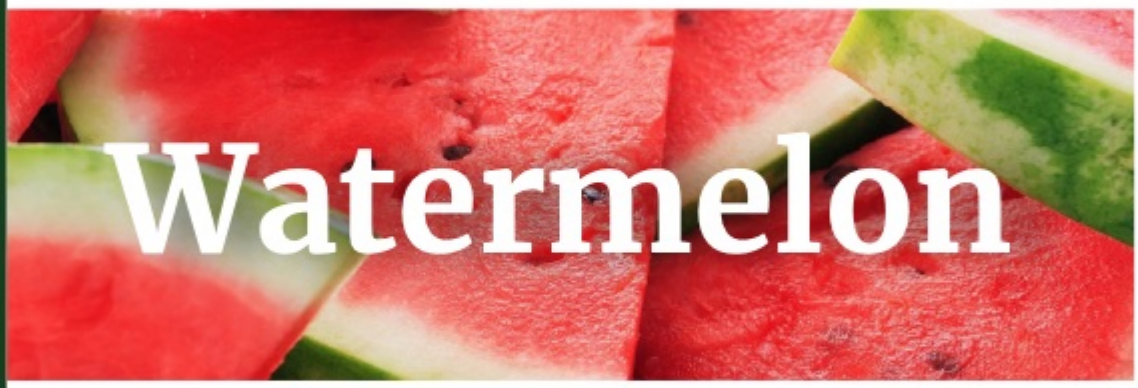






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Trivalli Fresh Fruits Collection









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Trivalli Fresh Fruits Collection





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Avocados

Technical Sheet

Tropical avocado — fresh and flavorful, ideal for food and hospitality industries.

Packaging: 4 kg (net) / 4.5 kg (gross)

Pallet: 132 boxes

Sizes: 5 / 6 / 7 / 8

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec



Avocado Fortuna

- Flavor: Slightly sweet with a mild taste.
- Texture: Soft pulp with low fiber content.
- Color: Dark green skin with light yellow pulp.
- Shape: Large oval with glossy skin.
- Ripening Tips: Softens to the touch but skin remains green when ripe.



Avocado Margarida

- Flavor:Mildandslightly buttery.
- Texture: Firm pulp with slight, fine fibers.
- Color: Green skin with lighter areas; deep yellow pulp.
- Shape: Medium to large, oval to slightly rounded.
- Ripening Tips: Few visible changes; check ripeness by gentle pressure.

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Avocado Quintal

- Flavor:Mildand buttery.
- Texture: Creamy pulp, fiberless.
- Color: Light green skin with pale yellow pulp.
- Shape: Large oval with smooth skin.
- Ripening Tips: Skin darkens slightly and fruit yields to gentle pressure when ripe.



Avocado Breda

- Flavor: Mildandbuttery,with slightly sweet notes.
- Texture: Firm and creamy pulp, nearly fiberless.
- Color: Dark green skin that stays green even when ripe; deep yellow pulp.
- Shape: Small to medium oval, with thin and smooth skin.
- Ripening Tips: Minimal visual change; check ripeness by gentle pressure.



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Avocado HASS — rough dark skin when ripe, creamy pulp and rich flavor.

Packaging: 4 kg (net) / 4.6 kg (gross)

Pallet: 168 boxes

Sizes: 14 / 16 / 18 / 22 / 24 / 26 / 28 (variable)

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec



Avocado Hass

- Flavor:Richandbuttery,with nutty notes.
- Texture: Firm and creamy pulp, fiberless.
- Color: Dark green skin that turns purplish-black when ripe; yellow pulp.
- Shape: Small to medium, oval.
- Ripening Tips: Skin darkens significantly and yields to light pressure when ripe.



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Lime
Technical Sheet

Taiciilime—vibrantgreencolor,juicyandrefreshing

flavor.

Packaging: 4.5 kg (net) / 4.8 kg (gross)

Pallet (Air): 154 boxes

Pallet (Sea): 252 boxes

Sizes: 36 / 42 / 48 / 54 / 60

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec



Limão Taiti

- Flavor: Tartandrefreshing, with intense citrus notes.
- Texture: Juicy and tender pulp, with a thin and smooth peel.
- Color: Bright green when fresh, turning slightly yellow as it ripens.
- Shape: Medium-sized, round to slightly oval.
- Ripening tips: Tahiti lime is harvested and consumed while still green. Ripeness can be identified when the peel loses some of its shine and becomes softer to the touch.



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Mangos

Mango—vibrant color,sweetflavor,andfirmtexture.

Packaging: 4 kg (net) / 4.6kg(gross)

Pallet: 154 boxes

Sizes: 6 / 7 / 8 / 9 / 10

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec



Tommy Atkins mango

- Flavor:Tender and sweet.
- Texture: Firm flesh due to fibers.
- Color: A deep red blush usually covers most of the fruit, with green and yellow-orange tones.
- Shape: Medium to large, oval to elongated.
- Ripening tips: This mango may not provide any clear visual ripening cues.

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Palmer mango

- Flavor:Mildand aromatic.
- Texture: Firm, fiberless flesh.
- Color: The skin may range from purple to red to yellow. The flesh is yellow-orange.
- Shape: Elongated.
- Ripening tips: The skin turns red and the texture becomes softer.

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Ataulfo mango

Flavor:Sweetand creamy.

- Texture: Smooth, firm, fiberless flesh.
- Color: Vibrant yellow.
- Shape: Small, smooth oval.
- Ripening tips: The skin turns a deep
- yellow and small wrinkles appear when fully ripe.

Kent mango — juicy, sweet flavor with smooth texture, ideal for fresh consumption.

Packaging: 6 kg (net) / 6.6 kg (gross)

Pallet: 88 boxes

Sizes: 10–12

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec



Kent mango

Flavor:Sweet andrich.

Texture: Juicy, tender, fiberless flesh.

Color: Dark green, usually with a dark red blush over a small portion of the fruit. When ripe, it typically turns yellow-green with some red blush.

Shape: Large, oval.

Ripening tips: Kents develop a yellow undertone or small dots covering most of the skin when fully ripe.

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Keitt mango — large size, firm texture, sweet and aromatic flavor.

Packaging: 4 kg (net) / 4.65 kg (gross)

Pallet: 163 boxes

Sizes: 8 / 9 / 10 / 12

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec



Keitt mango

- Flavor:Sweet andflavorful.
- Texture: Firm, juicy, fiberless flesh.
- Color: Dark to medium green, sometimes with a pink blush on a small portion of the fruit.
- Shape: Large, oval.
- Ripening tips: The skin remains green even when fully ripe.



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Passion Fruit

Technical Sheet

Sweet PassionFruit — aromaticandnaturallysweet,perfectfor fresh consumption or juices.

Packaging: 4 kg (net) / 4.5 kg (gross)

Pallet: 132 boxes

Sizes: 5–8

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec



Sweet passion fruit

- Flavor: Sweet and aromatic, mildly tangy.
- Texture: Juicy, pulpy interior with edible seeds.
- Color: Yellow skin when ripe; orange-yellow pulp inside.
- Shape: Medium, round to slightly oval.
- Ripening tips: Skin becomes fully yellow and slightly soft to the touch when ripe.



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Watermelon

Watermelon — refreshing,sweet,andhydrating,idealforfresh consumption or juices.

Packaging: 16 kg (net) / 17 kg (gross)

Pallet: 42 boxes

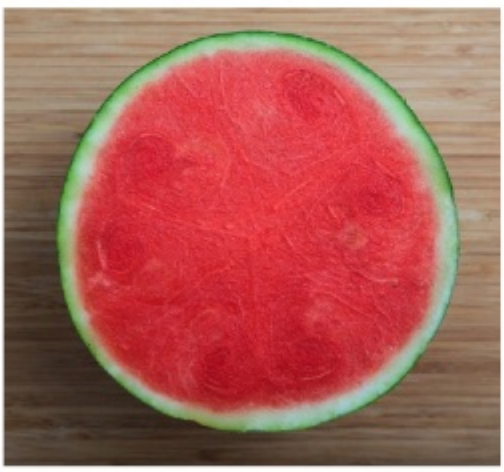
Sizes: 4–6

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Watermelon with seeds

- Flavor:Sweet andrefreshing.
- Texture: Juicy, crisp flesh with seeds dispersed throughout.
- Color: Deep red to pink interior with green rind.
- Shape: Large, oval to round.
- Ripening tips: Look for uniform color and slight yellowing on the underside; rind should be firm.



Mini seedless watermelon

- Flavor: Sweet and refreshing.
- Texture: Juicy, crisp, and tender flesh, seedless.
- Color: Bright red interior with green rind.
- Shape: Small, round to oval.
- Ripening tips: Check for uniform red color inside; rind should be firm and smooth.

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Seedless watermelon

- Flavor:Sweet andrefreshing.
- Texture: Juicy, crisp, and tender flesh, without seeds.
- Color: Deep red interior with green rind.
- Shape: Medium to large, oval to round.
- Ripening tips: Look for uniform red flesh and firm, smooth rind.



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Melon

Melon —sweetandrefreshing,withfirm,juicyflesh,perfectfor fresh consumption.

Packaging: 10 kg (net) / 11 kg (gross)

Pallet: 63 boxes

Sizes: 6–8

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Dino melon

- Flavor:Sweet andmild.
- Texture: Juicy, crisp, and tender flesh.
- Color: Light green to yellow interior; dark green striped rind.
- Shape: Medium to large, oval.
- Ripening tips: Ripe when rind color deepens and the stem end slightly softens.

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Piel de Sapo melon

- Flavor:Sweet andaromatic.
- Texture: Juicy, tender flesh.
- Color: Pale green to yellow flesh; mottled green and yellow skin.
- Shape: Medium to large, elongated.
- Ripening tips: Rind color changes from dark green to yellow-green and the bottom becomes slightly soft when ripe.

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Yellow Melon — sweet flavor with firm, juicy flesh, ideal for fresh consumption and salads.

Packaging: 13 kg (net) / 14 kg (gross)

Pallet: 48 boxes

Sizes: 5–7

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Yellow melon

- Flavor:Sweet andrefreshing.
- Texture: Juicy, tender flesh.
- Color: Bright yellow flesh with smooth yellow rind.
- Shape: Medium, round to oval.
- Ripening tips: Fully yellow skin and slight softness at the blossom end indicate ripeness.

Galia Melon — sweet, aromatic, and juicy, with firm flesh, ideal for fresh consumption.

Packaging: 9 kg (net) / 10 kg (gross)

Pallet: 63 boxes

Sizes: 6–8

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec



Galia melon

Flavor:Sweetandaromatic, slightly tropical.
Texture: Juicy, tender flesh.
Color: Greenish-white flesh with netted yellow-green skin.
Shape: Medium, round.
Ripening tips: Skin turns yellow-green and melon emits a sweet fragrance when fully ripe.

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Cantaloupe Melon — sweet and fragrant, with firm, juicy flesh, perfect for fresh consumption.

Packaging: 9 kg (net) / 10 kg (gross)

Pallet: 63 boxes

Sizes: 6–8

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Italian cantaloupe

- Flavor:Sweet, fragrant,andslightly musky.
- Texture: Juicy and tender orange flesh.
- Color: Orange flesh with netted, beige skin.
- Shape: Medium, round to slightly oval.
- Ripening tips: Fully netted skin and sweet aroma indicate ripeness.



American cantaloupe

- Flavor:Sweet andaromatic.
- Texture: Juicy, firm orange flesh.
- Color: Orange flesh with netted beige rind.
- Shape: Medium, round.
- Ripening tips: Ripe when skin netting is fully developed and melon has a slight give at the stem end.



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Papaya
Technical Sheet

Papaya—sweetand tropical,withsmooth,juicyflesh,idealfor fresh consumptionorsmoothies.

Packaging: 4.5 kg (net) / 5.45kg(gross)

Pallet: 100 boxes

Sizes: 3–5

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Formosa papaya

- Flavor:Sweet andmildly tropical.
- Texture: Soft, juicy, and tender flesh with small black seeds in the central cavity.
- Color: Orange flesh with green to yellow skin when ripe.
- Shape: Large, elongated, slightly pear-shaped.
- Ripening tips: Skin turns yellow and the fruit yields slightly to gentle pressure when ripe.



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Dragon Fruit

Dragon Fruit—vibrant,mildly sweet,withasoft,juicytexture, perfect for fresh consumption orsmoothies.

Packaging: 4.5 kg (net) / 5 kg (gross)

Pallet: 100 boxes

Sizes: 4–6

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Dragon fruit



- Flavor: Mildly sweet,refreshing, with subtle tropical notes.
- Texture: Juicy, tender, and slightly creamy flesh with small edible black seeds.
- Color: Vibrant pink or red skin with green scales; flesh can be white or red depending on the variety.
- Shape: Medium to large, oval to oblong.
- Ripening tips: Ripe when the skin turns bright pink/red and the tips of the green scales begin to dry slightly. The fruit should give gently under light pressure.



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Grapes
Technical Sheet

Grapes— sweet,crisp,andjuicy,perfectforfreshconsumption.

Packaging (Punnets):

5 kg (net): 10 × 500 g punnets | 3.6 kg (net): 12 × 300 g punnets

6 kg (net): 8 × 750 g punnets

Packaging (Bags):

8.2 kg (net): 10 × 820 g bags

Pallet: 60 boxes (air) / 120 boxes (sea)

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Sable grape

- Flavor:Sweetandslightly tart, refreshing taste.
- Texture: Firm skin with juicy, crisp pulp.
- Color: Deep purple to almost black when fully ripe.
- Shape: Medium-sized, round berries.
- Ripening tips: Check for uniform dark color and plumpness. Fully ripe grapes have aglossyskinand firm, juicy flesh.



Isis grape

- Flavor:Sweetandslightly tangy, aromatic.
- Texture: Crisp skin with juicy, tender flesh.
- Color: Light green to yellowish-green when ripe.
- Shape: Medium, round to slightly oval berries.
- Ripening tips: Check for consistent coloration and firm.

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Scarllota grape

- Flavor:Sweetandaromatic, mildly tangy.
- Texture: Crisp skin with juicy, tender pulp.
- Color: Bright red to reddish-purple when ripe.
- Shape: Medium, round to slightly oval berries.
- Ripening tips: Look for consistent red coloration and firm, plump berries.

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Vitória grape

- Flavor:Sweetandjuicy,with a mild aromatic taste.
- Texture: Crisp and firm skin, succulent pulp.
- Color: Greenish-yellow when fully ripe.
- Shape: Medium to large, round to slightly oval berries.
- Ripening tips: Look for uniform color and firmness. Fully ripe grapes are plump and slightly soft to the touch.



Sweet Jubilee grape

Flavor:Sweet, crisp,andjuicywitha mild aromatic taste.

Texture: Firm skin with crunchy, succulent pulp.

Color: Dark red to purplish when fully ripe.

Shape: Medium to large, round berries.

Ripening tips: Look for uniform deep color and plump, firm berries.

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Sugar Crisp grape

- Flavor: Sweet and crisp, with a refreshing, mild taste.
- Texture: Firm skin with juicy, crunchy pulp.
- Color: Light green when fully ripe.
- Shape: Medium to large, round berries.
- Ripening tips: Look for uniform color and firmness. Fully ripe grapes are plump and slightly soft to the touch.



Autumn Crisp grape

- Flavor: Sweet and slightly tangy, aromatic.
- Texture: Crisp, firm skin with juicy flesh.
- Color: Greenish-yellow when ripe.
- Shape: Medium, round to slightly oval berries.
- Ripening tips: Check for consistent coloration and firm, plump berries.



Thompson grape

- Flavor:Sweet, mild,and juicy.
- Texture: Thin skin with tender, seedless pulp.
- Color: Light green to golden when fully ripe.
- Shape: Medium, elongated oval berries.
- Ripening tips: Look for uniform pale green or yellow color and slightly soft, plump berries.

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Ginger Technical Sheet

Ginger—fresh,aromatic,andspicy,idealforculinaryuses, juices, and natural remedies.

Packaging: 5 kg (net) or 13 kg (net)

Container Capacity: 3,000 boxes (5 kg) / 1,440 boxes (13 kg)

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec



Ginger

- Flavor:Pungent, slightly spicy, and aromatic.
- Texture: Firm and fibrous, crisp when fresh.
- Color: Light brown skin with pale yellow flesh inside.
- Shape: Irregular, knobby rhizomes with multiple branches.
- Ripening tips: Fresh ginger is firm to the touch and has smooth skin. As it ages, it becomes woody and the skin may wrinkle.

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Come meet us!

Discover authentic Brazilian flavors. We are ready to support your business with quality and reliability.

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