



PRODUCT SPECIFICATIONS

SWEET POTATO (IPOMOEA BATATAS)



PRODUCT DESCRIPTION

The sweet potato grown in Costa Rica is an edible tuber belonging to the species *Ipomoea batatas*. This sweet potato is characterized by its sweet flavor and its bright orange flesh, rich in beta-carotene, vitamins, and fiber. The carrot-fleshed sweet potato is a natural source of complex carbohydrates, vitamin A, potassium, and antioxidants, which provide energy to the body and contribute to visual and immune health.

CAMOTE

Premium Clase 1

Origin: Costa Rica

Scientific name: *Ipomoea batatas*

Variety: Zanahoria

Product type: Conventional

Available year-round

GENERAL SPECIFICATIONS

- Grade Class 1
- Free from diseases and pests.
- Free from mechanical damage, sprouting, cracks, or rot.
- Clean skin with no significant blemishes.
- Firm to the touch.
- Minimum dry matter content: 22%.

Technical Specifications

Maturity status	Fully developed roots, firm to the touch, with no soft or spongy tissue.
Shelf life	4 to 6 weeks
Size	150 to 800 grams
Skin	Uniform and typical of the variety
Flesh	Intense orange, uniform.
Texture	Firm and dense
Shape	Elongated or ovoid, slightly conical
Condition	Whole, clean, with no cracks or damaged parts.



PACKAGING AND HANDLING

CONDITIONING

- **SELECTED**

Sweet potatoes are manually selected, removing damaged roots, those with visible defects, or those that do not meet export quality standards.

- **WASHING**

Sweet potato roots are washed with potable water to remove soil and visible residues. Disinfection is performed using food-safe sodium hypochlorite solutions to eliminate any surface microorganisms.

- **CLASSIFICATION**

Sweet potatoes are classified by size, weight, and quality. Pieces are grouped into different grades to ensure batch uniformity and meet market requirements.

- **CURING**

Sweet potatoes are cured at 27–30°C with 85–90% humidity for 4–7 days, healing superficial wounds, reducing moisture loss, and improving flavor and firmness.

PACKAGING SPECIFICATIONS

- **PACKAGING**

Packed in cardboard boxes that allow air circulation to preserve freshness and minimize internal moisture.

- **LABELING**

Product name, net weight, supplier, origin, producer, production/batch date, shipping date (PTI for the U.S. if requested).

- **FOOD REGULATION - ADDITIVES**

All materials used comply with the current legislation, regulations, and guidelines of the United States and Europe.