

TECHNICAL SHEET

Pineapple MD-2 (PE-009)



Tradename:	Pineapple
Scientific name:	Ananas comosus
Taxonomic classification:	Family: Bromeliads Group: Monocots
Origin:	The tropical pineapple is native to South America in Brazil. In Ecuador, it produces in Santo Domingo de los Tsáchilas and in the province of Los Rios.
Color:	MD-2
Acidity:	0.5
Chemical composition:	Carbohydrate, iodine, vitamin C and bromeliads.
Size /Caliber:	5-6-7-8-(pineapples by trays).
Weight:	Minimum 12 kilos up to 13 kilos.
Special characteristics of the fruit:	The md2 pineapple is better known as honey pineapple or money golden or golden sweet.
Degree brix:	13,5 - 14,0
Presentation of the fruit:	Raw fruit (fresh).
Packaging characteristics:	Primary packaging: High-density export cardboard to load from 12 to 13 KG.
Quality criterion:	Colour: excellent green color Flavor: characteristic of the fruit Texture : firm

<p>Crphysical - chemical processes:</p>	<p>Carbs 13.12g; Sugars 9.85 g; Dietary fiber 1.4 g; Fats 0.12g; Proteins 0.54g; Thiamine (vit B1) 0.079mg (6%); Ribofavin (vit B2) 0.032mg (2%) Niacin / vit B3) 0.5 mg (3%) Pantothenic acid (vit B5) 0.213 mg (4%) Vitamin B6 0.012mg (9%) Folic acid (vit B9) 18 ug 85%) Vitamin C 47.8mg (80%) Calcium 13mg (1%); Iron 0.29mg (2%); Magnesium 12mg (3%); Manganese 0.927mg (46%); Phosphorus 8mg (1%); Potassium 109mg (2%); Sodium 1mg (0%); Zinc 0.12mg (1%).</p>
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ADDITIONAL DATA

<p>Brief description of the process:</p>	<p>Reception, storage, fruit cleaning, classification, weighing, packing and shipping.</p>
<p>Storage conditions:</p>	<p>The most appropriate conditions for its conservation are temperatures of 7 to 13o C and humidity of 85-90%.</p>
<p>Shelf life of cut fruit:</p>	<p>Postharvest life in optimal storage conditions reaches between 2 and 4 weeks.</p>

Instructions for handling and use:	Once the fruit is cut, it has to be cleaned to free it from any type of impurity for export.
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LOGISTICS

Delivery Capacity:	5040 trays of 12.5 kilos per week.
Transportation Conditions:	The product is transported in a container capable of keeping the product frozen at room temperature, until distribution.