

TECHNICAL SHEET

Pineapple MD-2 (PE-009)



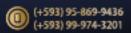
Tradename:	Pineapple
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Scientific name:	Ananas comosus
Taxonomic classification:	Family: Bromeliads Group: Monocots
Origin:	The tropical pineapple is native to South America in Brazil. In Ecuador, it produces in Santo Domingo de los Tsáchilas and in 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

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	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%)
Crphysical - chemical	Vitamin B6 0.012mg (9%)
processes:	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%).

ADDITIONAL DATA

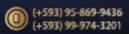
Brief description of the process:	Reception, storage, fruit cleaning, classification, weighing, packing and shipping.
Storage conditions:	The most appropriate conditions for its conservation are temperatures of 7 to 13o C and humidity of 85-90%.
Shelf life of cut fruit:	Postharvest life in optimal storage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

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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.

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.

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