

Coconut

It is a crop representative of tropical coastal areas. The coconut palm belongs to the Areca family, to the subfamily Cocoidea and is the only species of the genus Cocos, of which different varieties and ecotypes have been developed. The fruit is a drupe covered with fibers, measuring from 20 to 30 centimeters with an ovoidal shape, and can weigh up to 2.5 kilograms. It is formed by a yellowish, leathery and fibrous outer shell (exocarp) and another harder one (endocarp) that has three nearby holes in a triangular arrangement, located at the apex, two closed and one in front of the embryo's root.

Growing season: Year-round production.

Storage and transport conditions: In general, it is recommended to store at temperatures ranging from 10 to 15.5°C and low relative humidity, between 45 and 55%; under these conditions, coconuts can be stored from 9 to 11.5 months without showing rancidity, yellowing or rotting (Moreira, 1980)



Packing: Sack, Box

Uses: Fresh consumption of its juice and pulp
It is highly moisturizing due to its electrolyte content. For drinks and food



Content: 40 and 20 pcs
40 LB, and 14, 20, 24 pieces



Maturation:
It is measured based on the exterior color of the fruit and the water content (you should hear the sound of the water inside the fruit when shaking the coconut).



Process: Fruit reception
Quality inspection



Anachel life:
The coconut can be stored for 1-2 months at a temperature of 0-2°C (32-36F) with 80-85% relative humidity.