



# Pineapple

Pineapple belongs to the family of bromeliads, of the order Bromeliads, which corresponds to the species *Ananas comosus*; it is considered a perennial herb that grows between one and one and a half meters high. When the fruit is to be produced, about two hundred flowers are generated, whose fruits then combine to form the pineapple. Each plant has between seventy and eighty leaves, which are a kind of pods or sheets arranged in a spiral, usually in layers. Some varieties have spines on the edges of the leaves. Their flowers have leaf scales that have the property of retaining water.

The crop requires well-drained, permeable, loamy soils. Sowing in clayey, poorly structured and poorly drained soils should be avoided. The best growth of the plant is obtained in a warm climate, with a temperature of 24 to 27 ° C. If it falls below 21°C, the growth of the roots and leaves stops. The maximum growth occurs above 30 ° C.

**GROWING SEASON:** February-August



**Packing:** Box



**Content:** 20 kilograms  
12 kilograms 5s / 6s / 7s / 8s



**Process:** Fruit reception  
Quality inspection

**Uses:** Food / Drinks / Sweet taste  
Source of vitamins and minerals  
Rich in antioxidants



#### **Maturation:**

**Degrees Brix:** The fruit must have a minimum of 13 degrees Brix to ensure that it is harvested with the correct sugar content and the characteristic sweet taste of this variety.



#### **Anachel life:**

If kept at a storage temperature between 8 and 12 °C, a shelf life of 15 to 25 days can be achieved, depending on the brix degree and color of the fruit at harvest. If kept at room temperature (21 °C) the fruit will continue its natural ripening and have a shelf life of about 8 days, depending on the brix degree and color of the fruit at harvest.