

TECHNICAL SHEET

Pineapple MD-2 (PE-009)



Trade name:	Pineapple
Scientific name:	Ananas comosus
Taxonomic classification:	Familia: Bromeliads Grupo: Monocotyledons
Origin:	The tropical pineapple is native to South America in Brazil. In Ecuador, it is produced in Santo Domingo de los Tsáchilas and in the province of Los Ríos.
Color:	MD-2
Acidity:	0.5
Chemical composition:	Carbohydrates, iodine, vitamin C and bromelia
Size/Caliber:	5-6-7-8-(pineapples per tray)
Weight:	Minimum 12 kilos up to 13 kilos
Special characteristics of the fruit:	The md2 pineapple is better known as honey pineapple or golden money or golden sweet.
Brix degrees:	13,5 - 14,0
Packaging features:	Primary packaging: High-density export carton for 12 to 13 KG load.
Quality criteria:	Color: excellent green color Flavor: characteristic of the fruit Texture: firm



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

Brief description of the process:	Receiving, storing, cleaning, sorting, weighing, packing and shipping of fruit.
Storage conditions:	The most suitable conditions for its conservation are temperatures of 7 to 13° C and humidity of 85-90%.
Shelf life of cut fruit:	Post-harvest life under optimal storage conditions is between 2 and 4 weeks.



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Instructions for use and handling:

Once the fruit has been cut, it must be cleaned to remove any impurities for export.

LOGISTICS

Delivery capacity:

5,040 trays of 12.5 kilos per week.

Transport conditions:

The product is transported in a container capable of keeping the product frozen at room temperature until distribution.



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