

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

## **ADDITIONAL DATA**

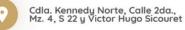
Brief description of the process:	Receiving, storing, cleaning, sorting, weighing, packing and shipping of fruit.
Storage conditions:	The most suitable conditions for its conservation are temperatures of 7 to 13° C and humidity of 85-90%.
Shelf life of cut fruit:	Post-harvest life under optimal storage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



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## **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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