



Fresh Pineapple

- MD2 Pineapple by Boat: 12.5kg Carton
- Sugarloaf Pineapple by Air: 12.5KG Carton
- Size 6/7/8/9/10

Campaign Calendar

Origin	Transport	J	F	M	A	M	J	J	A	S	O	N	D
Ivory Coast	Airplane												
Togo	Airplane												



We cultivate the Sugar loaf pineapple on hills. This prevents flooding of the fields. In addition, weeds are less likely to develop there than in the plain. This variety has a lower level of acidity and a higher sweetness compared to the MD2 variety or the Smooth Cayenne.

Information : Pineapple is a plant and not a tree. These are thorny leaves whose flowers form a group of berries that develop to form a single fruit: the pineapple. The shape of the Sugarloaf pineapple, also known as the bottle pineapple, is elongated and sparsely leafy. Its flesh is white and very sweet, with a honey flavor. Even in adulthood, it retains its green color.

Usage: It is recommended to remove the core of the sugarloaf pineapple before serving it as a dessert, even though it is this core and not the sweet part that contains bromelain.

Fruit preservation: Sugarloaf pineapple can be stored for one week, provided that the smell remains sweet and does not give off that of fermentation. It is best to keep it at room temperature, in a fruit bowl rather than in the refrigerator, as a temperature below 8°C causes its fermentation.

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