



GRADE - US Fancy1

PACK - ea.

ORIGIN - Central America Mexico

AVAILABILITY - Year Round

ETHYLENE PRODUCE - Very Low

ETHYLENE SENSITIVE - No

STORAGE ZONE - A

RECEIVING

Good quality Pineapples should be heavy for their size, well shaped, and fresh looking with a sweet aroma and dark green crown leaves. Shells should be dry and crisp and range in color from greenish-brown to golden brown. The color of the shell does not indicate ripeness or sugar content but it is indicative of the amount of sun exposure the fruit received while growing.

AVOID / REJECT

Avoid Pineapples with a dull appearance, water-soaked flesh, soft spots, punctures or possessing visible mold or decay.

STORAGE / HANDLING

Pineapples are best stored in the warmest part of the cooler, ideally between 45-50 degrees F. In spite of their tough looking exterior, Pineapples can bruise very easily and should be handled with care. Pineapples produce very low amounts of ethylene gas and are not sensitive to those items which produce ethylene.

OTHER