
	<b>TECHNICAL DATA OF THE PINEAPPLE</b>	<b>Good Agricultural Practices Program.</b>
	Scientific Name: Pineapple (Ananas comosus) Trade Name: Pineapple,	Tradename: 
<b>Product description:</b>		
<p>The pineapple is a tropical fruit, the plant grows in the ground where it takes the form of a rosette composed of multiple long, rigid leaves endowed with thorns. In the central part of the plant a stem emerges on which the fruit develops, which has an oval shape with a crown of leaves. This plant requires a warm climate and high humidity to develop, obtaining two crops a year. It is a group of small fruits, called syncarpus. This is produced after the individual flowers mature, so that the ovaries of them increase in thickness and, being very close to each other, they weld together and form a single fruit about 30 centimeters long. It is protected by a hard and waxy bark composed of hexagonal units. green, yellow or reddish in color,</p>		
<b>Classification and packaging specifications:</b>	<input type="checkbox"/> The typical composition of pineapple fruit is as follows: peel 31.88%, juice 50.13%, pulp 65.93% <input type="checkbox"/> No. of fingers per hand: Minimum 5 to 12 fingers. <input type="checkbox"/> Age of the fruit: Cut from 20 to 23 weeks. <input type="checkbox"/> Boxes: 22XU 18.14 kg - 20kg Net, 960 boxes or 1080 palletized. <input type="checkbox"/> Packaging: Lid, bottom, separator, tube pack or banabag. <input type="checkbox"/> Markets: North American, European and Asian.	
<b>Field check values:</b>	1.- That it has cableway systems in good condition 2.- Functional field practices in the area. 3.-Leaves 4.- Sigatoka control according to the program. 5.- Fertilization Program. 6.-No pests 7.-Bundle in all its clusters 8.-Tapered to cut its clusters. 9.-Preventive Practices in disinfection of cutting equipment.	
<b>Sea Trip Temperature:</b>	Between -4 and 8 ° C, 29 and 46.4 ° F, with a relative humidity of between 85 and 95%	
<b>Transit life:</b>	Minimum 30 Maximum 40 days. With Trials of up to 50 days	
<b>Life of anaquel:</b>	From 6 months at a temperature of -4 and 8 C	
<b>Origin of the fruit:</b>	Dominican Republic	

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