THE PINEAPPLE Good Agricultural Practices Program. Scientific Name: Pineapple (namas comosus) Trade Name; Pineapple, Tradename: Product description: Forduct description: The pineapple is a tripical fuil, the plant gows in the ground where it takes the form of a rosetle 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 crow of leaves. This plant requires a ware dimate and high humidito develop, obtaining two crops a year. It is a group of small fuils, called syncarpus. This is produced after the individual flowers mature, so that the ovaries of them increase a ware dimate and high humidito develop, which mas noval shape with a crow of leaves. This plant requires a ware dimate and high humidito develop, which san oval shape with a crow of leaves. This plant requires a ware dimate and high humidito develop, which as an oval shape with a crow of leaves. This plant requires a ware dimate and high humidito develop, which as an oval shape with a crow of leaves. The splant requires a ware dimate and high humidito develop, which uses (a solid syncarpus. This is produced after the individual flowers mature, so that the ovaries of them increase and ware indived by a hard and waxy bark composed of hexagonal units, green, yellow or reddish in color. Classification and packaging specifications: The typical composition of planeaple fuilt is a flowers or 1800 palletized. Packaging: Lid, bottom, separator, tube pack or banabag. Markets: North American, European and Asian. Field check values: Fernitizion Program. 6. Ao pasts 7.		TEOLINII			
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