

**THE FINEST DEGREE IN
REEFER EXPERTISE
PINEAPPLE**



RECOMMENDED REEFER TRANSPORT PARAMETERS PINEAPPLE

DID YOU KNOW?

The pineapple is a tropical plant with an edible fruit and indigenous from South America, where it has been cultivated for many centuries. The fruit is characterized by high brix level being used for direct consumption, canned and dessert industry. Pineapple plants can take up to three years to mature. Once they're fully mature, they only produce one fruit a year.

The worldwide production is estimated to more than 27 million tons per annum and three countries are leader in this production: Philippines, Costa Rica and Brazil.

MATURITY INDICES

Pineapple is a non-climateric fruit and should be harvested when the fruit has reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and required by the destination market. After being cut, the sensorial qualities do not improve.

- The harvest should be done when the shell color is turning yellow at the base of the fruit: between ¼ and half turning yellow.
- Maturity, firmness, flat eyes and green crown leaves are the main indices of the fruit quality. BRIX level can be used as quality indicator as well, with the desirable level between 13 and 16%.
- The marketable weight is between 800 grams and 2,2 kilos, depending on the variety and the grade.

QUALITY INDICES

- Desirable size and firmness
- Fresh in appearance and excellent flavor
- Pulp high in sugar and acids
- Negative characteristics include dry, brown crown leaves; bruises and blemishes; dull, yellow skin appearance; presence of mold on the surface

OPTIMUM TRANSPORT PARAMETERS

Fruit which has a maturity above turning should not be sent overseas.

High relative humidity significantly reduces water loss but is an excellent medium for mould development.

The sanitation is paramount, with the cutting knife regularly disinfected. To optimize the volumes, some shippers chose to remove the crown before shipping. Cutting the crown, increase the chance of developing infections.

The storage period is maximum 4 weeks. Exposure below +7°C results in chilling injury.

SUGGESTED PARAMETERS TO BE SET ON REEFER

- Temperature:
 - Between + 10°C to + 12°C when mature green
 - Between + 7°C and + 10°C when turning
- Fresh Air exchange: 10 to 15 CMH
- Dehumidification: Set between 85 and 90%
- Controlled Atmosphere has a minimum effect on the storage life and is rarely used.

NOTE: Above general recommendations are provided only for the sake of assisting our customers. They are non-binding as the parameters may vary depending on the cargo variety and its maturity. CMA CGM cannot be held accountable for the information and contents provided herein.

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