

Pineapple



Pineapples are one of the most important fruit crops in Guyana for the domestic and export markets. Lucrative markets exist for pineapples in and outside of the Caribbean Region. The major producing areas are in Administrative Regions 2, 3 & 4. Pineapples may be consumed fresh or it may be processed into pineapple chunks, slices, juices, syrups & jams. A large market exists for organic pineapple chunks, especially in extra-regional markets. Exports of

pineapple chunks increased from 50 tonnes in 2005 to 106 tonnes in 2011. Guyana has a vibrant organic pineapple industry in Region 2.

MAIN VARIETIES

- Montserrat
- Sugar Loaf

MAIN PRODUCING AREASMainstay Essq. Coast

- Canals Polder, W.B.D
- Parika Backdam
- Bonasika
- Naamvrck E.B.E
- Salem, E.B.E.
 - Kuru Kuru

PREPARATION FOR EXPORT MARKET

HARVESTING

- Break pineapple off the stalk with a downward motion, or cut with a knife slightly below the base of the fruit.
- Place in wooden or plastic field crates. Leave crown intact except if market requires the crown to be removed e.g. Caribbean Markets.
- The fruit should not be exposed to the sun, rain or wind and collection points should be shaded.

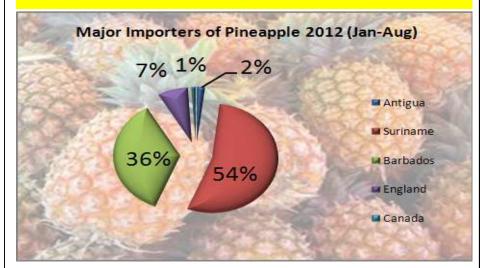
CLEANING

- Trim off the stem at the base of the fruit to a length of 1 cm to 2 cm. Remove any damaged or unsightly leaves in the crown.
- Gently dry brush the fruit surface to remove dirt and dust.
- For Barbados –Wash and brush pineapples. Sanitize wash water with 150 ppm hypochlorous acid (household bleach) at a pH of 6.5.
- Mixtures of carnauba and paraffin or polyethylene and paraffin may be used to wax pineapples.

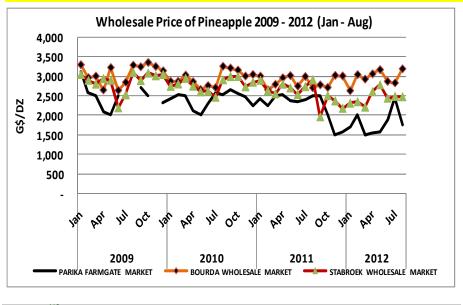
GRADING & PACKING

- Fruit should be uniform in size, shape, and external colour.
- Pack in strong, well-ventilated cartoons containing 10-15 kg (22-33 lbs).





PRICE TRENDS





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