

Plantains



Plantains are large, perennial, herbaceous plants consisting of underground stems known as corms or bulbs. They originated from South- East Asia and are produced in Central and South America both for use by the local population and for export. Plantains are a major sub-group of the cultivated banana (*Musa* spp). It is a cross

between Musa acuminate and Musa balbisiana.

VARIETIES

- Creole
- Horn
- Horse

MAIN PRODUCING AREAS

- Pomeroon River
- Crabwood Creek
- Wakenaam
- Parika, E.B.E
- Hogg Island
- Tiger Island

Bonasika

PREPARATION FOR EXPORT MARKET

HARVESTING

- Cut through the pseudostem 2m from the ground.
- Avoid piling when bunches are taken from the field to the collection area. The fruit should not be exposed to the sun, rain or wind.
- Rudimentary grading eliminate diseased, damaged or over-ripe fruits.
- Collection points for the harvested fruit should be shaded and easily accessible to vehicles for transportation.

CLEANING

The surface stains and dirt on the plantain fruit should be removed with cotton gloves or a moist cloth before being sold in the domestic market. Export market fruit must be subject to more strict washing standards.

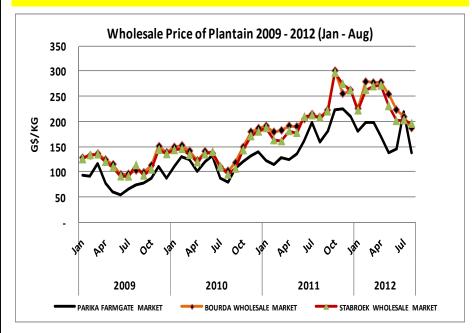
PACKING

- Local Market transport in bunches & de-handed at the market site
- Caribbean & North American Market pack in strong, wellventilated cartoons containing 18kg (40lbs) of fruit. Ideal temperature 12°C.

EXPORT MARKETS

Barbados and Trinidad are the main importers of plantains from Guyana. However, the presence of black sigatoka disease has hampered exports in 2012. Great potential exists for a range of value-added products from plantain since most CARICOM countries import snack foods for the domestic and tourist population. Guyana has the potential to supply plantains at competitive prices to CARICOM countries.

PRICE TRENDS





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