

Pain de Sucre Pineapples

Premium Pain de Sucre pineapples, known as 'Africa's Sweet Treasure,' sourced from West Africa. Exceptional sweetness, low acidity, and tender flesh make this variety highly sought after in international markets.



Product Overview

Product Code	PS-PS-001
Origin	West Africa (Burkina Faso, Côte d'Ivoire)
Variety	Pain de Sucre (Sugar Loaf)
Scientific Name	Ananas comosus L.
Export Pricing	€0.80-1.80/kg FOB

Premium Pain de Sucre pineapples from the fertile soils of West Africa represent the pinnacle of African tropical fruit excellence. This variety is renowned for its exceptional sweetness, low acidity, and tender flesh, making it highly sought after in international markets. Our sourcing network covers Burkina Faso and Côte d'Ivoire where optimal growing conditions produce consistently high-quality fruit year-round.

Product Specifications

Physical Characteristics

Weight Range	1.5-3.5 kg per fruit
Size Classifications	Extra Large: 2.8-3.5 kg, Large: 2.2-2.7 kg
Shape	Cylindrical to slightly conical
Skin Color	Golden yellow to orange-yellow
Crown Height	8-15 cm green healthy leaves

Quality Parameters

Harvest Stage	3/4 ripe (75-80% yellow coloration)
Total Soluble Solids	14-18° Brix
Sugar Content	12-16% (sucrose, fructose, glucose)
Acidity	0.6-1.2% (as citric acid)
Sugar/Acid Ratio	12:1 to 20:1
Vitamin C	15-30 mg/100g

Size Classifications

Grade	Weight Range	Market Application
Extra Large	2.8-3.5 kg	Premium retail, restaurants
Large	2.2-2.7 kg	Retail chains, wholesale
Medium	1.8-2.1 kg	Processing, bulk markets
Small	1.5-1.7 kg	Juice production, processing

Packaging & Export Logistics

Export Packaging Options

Packaging Type	Capacity	Container Load (20ft)	Best For
Ventilated Cardboard	6-12 pieces per carton	1,000-1,200 cartons	Retail distribution
Molded Pulp Trays	Individual cushioning	Enhanced protection	Premium markets
Tissue Paper Wrap	Individual fruit protection	Quality preservation	High-end retail

Storage & Transportation

Cold Chain Requirements: • Transport Temperature: 7-13°C • Relative Humidity: 85-90% • Air Circulation: Continuous proper ventilation • Pre-cooling: 7-10°C for 12-24 hours before shipment **Shelf Life:** • Sea Freight: 14-21 days at 10°C • Air Freight: 7-14 days at 10°C • Retail Display: 3-7 days at room temperature

Seasonality & Current Pricing (FOB West African Ports)

Production Calendar

Country	Main Season	Minor Season	Peak Availability
Burkina Faso	November - April	June - August	January - March
Côte d'Ivoire	March - July	September - December	April - June

Current Export Pricing

Grade	Price Range (EUR/kg)	Minimum Order	Availability
Conventional	€0.80-1.40	3-5 MT	Year-round
Organic Certified	€1.20-1.80	2-3 MT	Seasonal
Fair Trade Premium	+€0.15/kg	5+ MT	Contract basis

Note: Prices subject to seasonal factors and order volume. Volume discounts: 5-15 MT (-3%), 15+ MT (-5%). Annual contracts (50+ MT) negotiable.

Certification & Quality Assurance

Available Certifications: • EU Organic, USDA Organic certification • Fairtrade International certification • Global GAP Good Agricultural Practices • HACCP Hazard Analysis Critical Control Points • Rainforest Alliance sustainable agriculture **Quality Control Process:** • Pre-harvest monitoring and management • Visual inspection (100% of fruits) • Size and weight grading systems • Brix level testing for sweetness • Laboratory testing for safety and quality • Crown trimming and preparation standards

Market Applications

Fresh Consumption Markets: • Premium retail supermarket chains • High-end restaurants and hospitality • Juice bars and smoothie operations • Export to temperature-controlled markets **Processing Applications:** • Fresh-cut fruit preparation facilities • Juice and concentrate production • Dried fruit manufacturing • Enzyme extraction (bromelain production) **Competitive Advantages:** • Exceptional sweetness (Sugar Loaf variety) • Extended season availability through strategic sourcing • Rigorous quality control at every stage • Sustainable and socially responsible practices

Contact Information

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Ready to Source Premium Pain de Sucre Pineapples?
Contact our tropical fruits division for volume pricing, shipping schedules, and quality specifications. We provide comprehensive export support and can arrange sample shipments for qualified buyers.