

FRUIT

Pain de sucre pineapple (Benin)

A white-fleshed pineapple, sweet and low in acidity, sold as Class 1.

A white-fleshed variety whose skin stays greenish when ripe, the Pain de sucre pineapple appeals with its high sugar content and low acidity. Its flesh is tender and very juicy, and its core is edible. Offered as Class 1 and in large size, it suits careful cutting. Best eaten when the aroma is clearly noticeable at the base.

FLAVOUR
Sweet, juicy, low in acidity

ORIGIN
Benin

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Benin	○	○	○	○	○	○	○		○	○	○	●

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Loose** — Benin

In the kitchen

- In slices grilled in the oven or on the plancha
- In verrines with vanilla cream
- Blended into a juice or non-alcoholic cocktail

Orders and prices
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