

FRUIT

Pain de sucre pineapple (Togo)

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

The Pain de sucre pineapple is a white-fleshed variety whose skin stays green when ripe. Its flavour is very sweet with little acidity, and its core is tender. The flesh is fine, juicy and fragrant. Graded for a consistent presentation, it suits cut fruit as well as juices or desserts.

FLAVOUR
Sweet, fragrant, low in acidity

ORIGIN
Togo

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Togo	○		○	○		○	○	○	○	○	○	

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

Pack sizes

- **Loose** — Togo

In the kitchen

- Diced in a tropical salad
- Pan-fried in butter with lime
- Pressed into juice or in a smoothie

Orders and prices

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