

FRUIT

Pain de sucre pineapple

A white-fleshed pineapple, very sweet and low in acidity, with a tender, edible core.

The Pain de sucre pineapple is recognisable by its green-yellow skin even when ripe and by its very juicy white flesh. Its flavour is distinctly sweet, with low acidity that avoids irritating the mouth, and its tender core is edible. It peels and slices easily. A variety prized by chefs for desserts and sweet-and-savoury dishes.

FLAVOUR
Very sweet, low in acidity, white flesh

ORIGIN
Ghana

Seasons and origins

Peak season · Early · Late · Rare

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

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

Pack sizes

- **Loose** — Ghana

In the kitchen

- Roasted with butter and vanilla as a dessert
- As a carpaccio with a touch of chilli
- In fresh juice or a fruit salad

Orders and prices

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