



# Pineapple Production, packing and exporting chain



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11/15/2011

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# Out line of Pineapple in Thailand

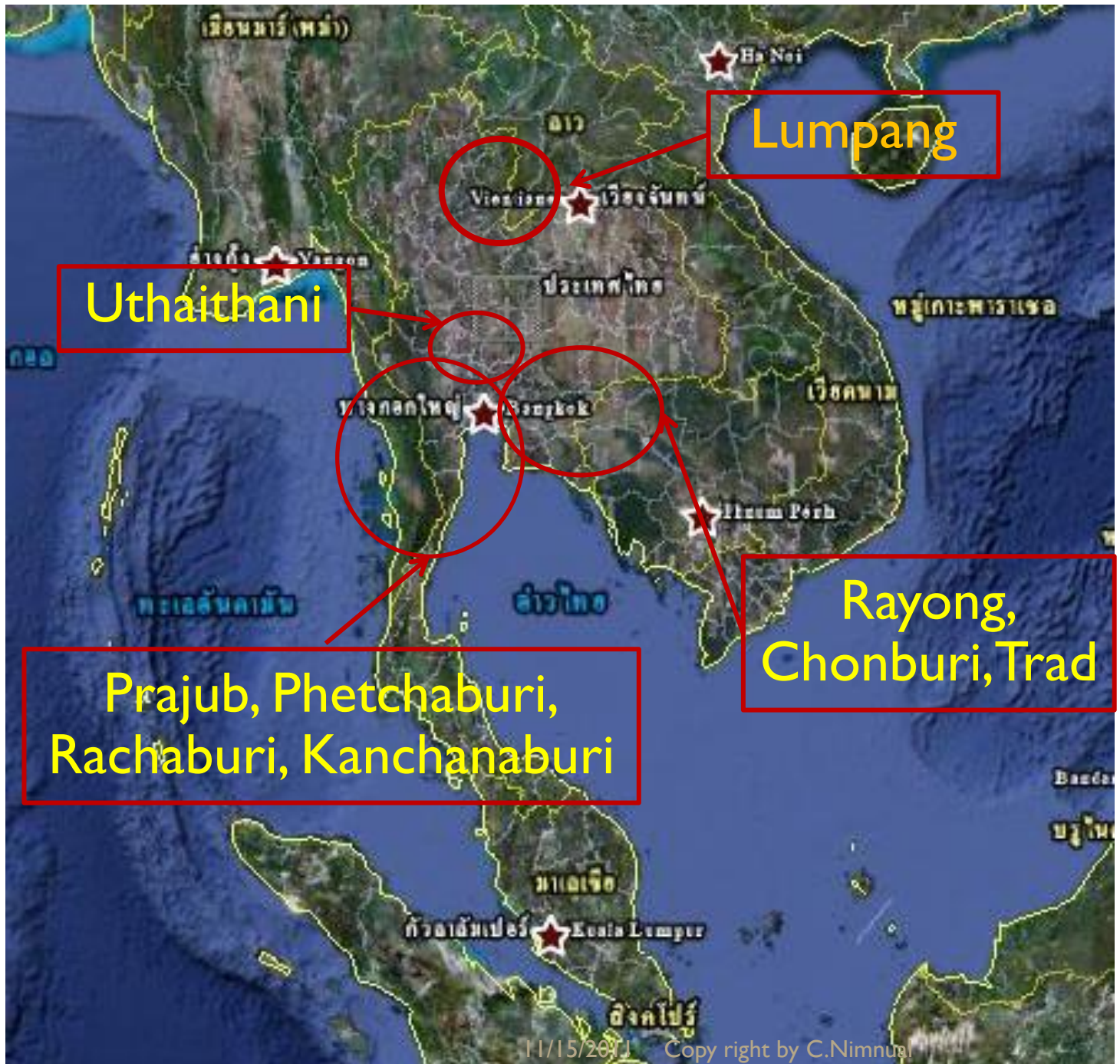
- **How pineapple are grown ?**
- **Packed to meet international standard**
- **Requirements on quality and food safety**





# **“Patta wai” main variety grown in Thailand.**





**80 % For Industrial**

**20 % For Fresh**



**How pineapple are grown?**



# Seasoning of Pineapple in Thailand



**April - June**  
**November - January**

# Quality Requirement for fresh

- **With the crown and stem**
- **Without affected rotting**
- **Free of pesticide and pests**
- **Free of damage**
- **Good smell**
- **Good Taste 11°-13° brix**
- **Firm meat**





# Fruits Safety







# GMP/HACCP Packing House





# Stage for harvesting



Stage 1

Stage 2

Stage 3

Stage 4

Stage 5

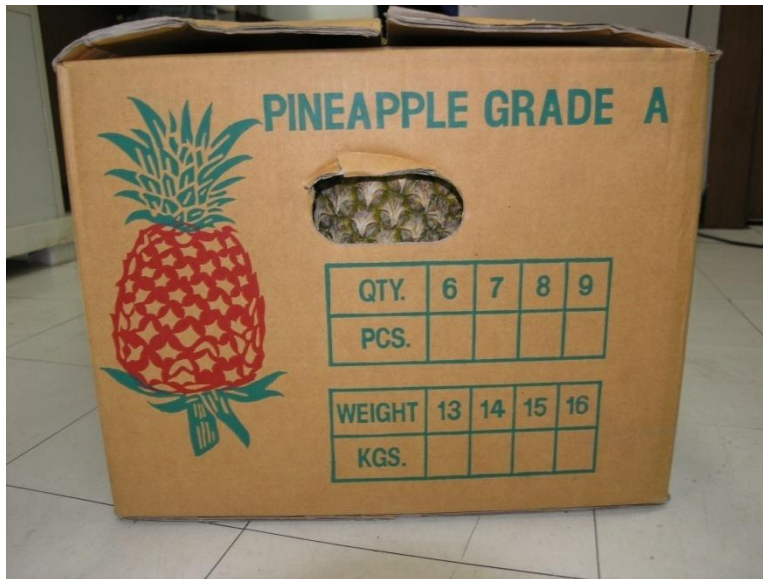
Stage 6

1 Eyes all green first step for harvesting

2 5-20 % yellow eyes last step for have sting



# Standard packed



**1.5-2.0 kgs/pce is standard market**



# Supply Chain Overview





# Thank you for your attention.

