



# *Pinkglow Pineapple*

#FR564 | 6/Cnt

## Overview:

"Pinkglow" pineapples are a unique fruit item grown exclusively by Del Monte Foods. Although the taste profile has some similarities to regular yellow pineapples, they are more sweet and less sour, juicier and have aromas of candy pineapple.

## History:

Del Monte Foods began growing the Pinkglow variety of Pineapple in 2005.

## Growing Region:

Pinkglow pineapples are only grown in the South-Central Region of Costa Rica due to its ideal soil and climate. Supply is limited, so Pinkglow pineapples are more expensive than regular pineapples, and are not as widely available.

## Nutrition:

Pineapples are rich in nutrients and compounds such as Vitamin C, Manganese, and enzymes that aid digestion. Pineapples are known to boost immunity and improve recovery times after surgery. The Pinkglow variety gets its color from the natural pigment lycopene, which also gives watermelon and tomatoes its red color.

## Preparation & Storage:



Whole Pinkglow – will last in the refrigerator for 2 days, or the countertop for 3 days (no direct sunlight.)

Processed Pinkglow fruit – will last in the refrigerator for 7 days or the freezer for a month.

Pinkglow pineapples should be processed the same as a regular yellow pineapple. Note that Pinkglow pineapples are crown-less, which allows the product to fit into smaller shipping boxes, and allows the growers to re-plant the crown in the ground to create future crops. Note that Pinkglow pineapples are also harvested at a riper stage than regular pineapples, so they should be used relatively quickly.

