

# Pineapple

## Varieties

### Smooth Cayenne or Cayenne

Smooth Cayenne is extensively cultivated in Hawaii, Philippines, Australia, South Africa, Puerto Rico, Kenya, Mexico, Cuba and Formosa. It is the most popular **canning** variety. The flesh is firm, close-textured, juicy and with a pale-yellow to yellow colour at maturity. And average acid range lies between 0.5 and 1.0% and total soluble solids (TSS) between 12° and 16° Brix.

### Kew



It is a late-maturing variety and is the leading commercial variety in India. It is valued particularly for its canning quality.

Fruit weighs 2-3kg, and is oblong in shape, slightly tapering towards the crown. Eyes are broad and shallow making fruits more suitable for **canning**. The fruit is yellow when fully ripe and flesh is light yellow, almost fibreless, and very juicy with 0.6-1.2% acid, and its TSS content varies from 12-16° Brix.

### Queen

This an old cultivar and is grown mainly in Australia, India and South Africa, where it is cultivated for table and processing purpose. Fruit weighs 1-1.5 kg. When fully mature, the fruit is golden-yellow and internal flesh is deep golden-yellow. The flesh, although less juicy than Cayenne, is crispy, with a pleasant aroma. Acidity ranges between 0.6 and 0.8% while the TSS is 15-16° Brix.

### Mauritius

It is grown in some parts of Meghalaya and Kerala in India. Fruits are of medium size and are of 2 types, deep yellow and red skinned. Fruits of yellow variety are oblong, fibrous, and medium sweet compared to red type. Mauritius is exclusively grown for **table purpose**; leaves are yellowish green, spiny throughout the margin, crown also is spiny in both the types. It is a mid-season cultivar, ripens in July-August.

### Jaldhup and Lakhat

These are two local types, both being named after the places of their maximum production. The varieties are cultivated for **table** as well as **processing** purpose. Both fall in Queen group of fruits, being smaller than 'Queen'. Jaldhup has its sweetness well blended with acidity. Fruits of Jaldhup have a characteristic alcoholic flavour of their own and can be easily distinguished from other fruits of the Queen group.

## **Exotic Varieties**

### **USA**

Eleuthera, Hilo, F-200.

### **South Africa**

Ceyenne, Natal Queen, V.C. Queen, James Queen, Z.Queen.

### **West Africa**

G-25, Caynee de Guinea, Bsaronne de Rathschild, Comte de Paris.

### **West Indies**

Cayenne Gaudeloupe, St. Dominguo Cayeenne, Champaka.

### **Australia**

Queevstand, Cayenne, Mac Gregor, Alexandra, Common Rough.

### **Taiwan**

Typhones 1,2,3,4, & 5.

### **Cuba**

Cayenne de Orienta.

### **Malaysia**

Sarawak, Nangka, Betek, Masmerah, Selegor Green, Mauritius.

### **Mexico**

Espanola.

### **Brazil**

Permambuco, Paulista, Boituva, Amrelo, Perola, Yupi, Randon.

### **Gernmany**

Snooth Canneye, Red Spanish, Queen, Victoria.