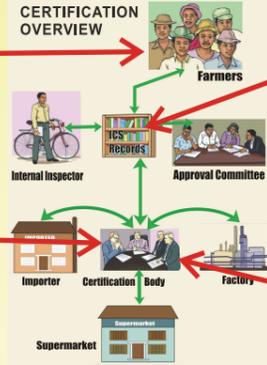
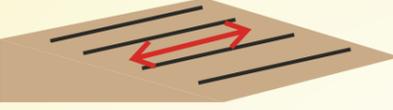
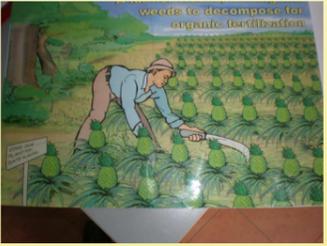


Good Life of Pineapple

For processing (Organic)

A standard practice in the pineapple trade is to produce to meet the market demand. Most often different markets or buyers have their specific requirements. There are currently three main pineapple processing business in Ghana including juicing, drying or cutting and as much as possible production should be market driven and buyer specific. This notwithstanding below are some recommended farm operations:

Activity	Bad Life Practice X	Good Life Practice ✓
Certification 	No organic certification 	Always adhere to organic standards Contact and register with a certification body like IMO, control union, soil association  Complete the necessary practices and documentation In doubt of anything, contact the certification body
1 Site selection 	Water logged area  X Heavy clay soil  X Sandy soil  X	Sandy loam  ✓ Good drainage  ✓ Good road access.  ✓
2 Land preparation  	Ploughing along the slope  X Use of prohibited fertilizers and Pesticides  X	Ploughing across the slope  ✓ <ul style="list-style-type: none"> Slashing and controlling burning Stamping Basal fertilizer Ridge (70-80cm interval) Good land preparation (Mulching) Prepare the bed  → Apply basal organic fertilizer  → Cover with plastic mulch  Plastic mulch conserves the soil moisture and speed up the maturity
3 Sucker selection and treatment 	Wilt  X Phyto  X <ul style="list-style-type: none"> Avoid heaping Yellow suckers Using diseases and pests infested planting material	Sorting and grading  Large(400g-) ✓  Good(200-400g) ✓  Small(~200g) ✓  ✓ Fresh, well cured suckers free from wilt and disease. <ul style="list-style-type: none"> Remove basal leaves
4 Planting 	Mixing sucker sizes  X Screwing in suckers  X	Using frame marker to space  ✓ Planting in straight line and same size  ✓ Create a hole with a flat piece of wood  ✓ <ul style="list-style-type: none"> Plant 24,000 per acre
5 Fertilizer application 	Use of inorganic fertilizers  X  X  X	Use of basal approved organic fertilizers (like citrus waste, cocoa shells, cow dung, poultry manure or compost)  ✓ <ul style="list-style-type: none"> Balance organic fertilizer to obtain acid condition
6 Weeding/weed control 	Don't wait for weeds to grow before spraying  X Spraying with inorganic herbicides  X	Manual weeding  ✓  ✓ weeds to decompose for organic fertilization

Activity

Bad Life Practice

Good Life Practice

7 Plant prot. / pest cont.



Use of inorganic pesticides



- Adopt IPM practices
- Use only products referred to in annex ii of (EC) no.834/2007
- Select disease free planting materials
- Rough out diseased plants including wilt once
- Good farm hygiene

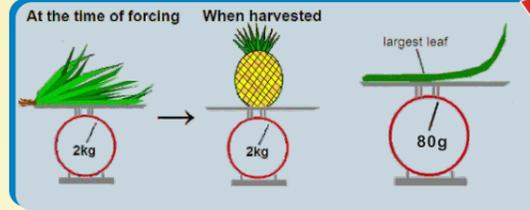
8 Forcing



Forcing during the hot part of the day When raining

- Forcing young plants with d-leaf less than 80g
- Use of calcium carbide

Forcing at the right stage of growth (D-leaf 80g)



Use ethylene



Wet application Dry application

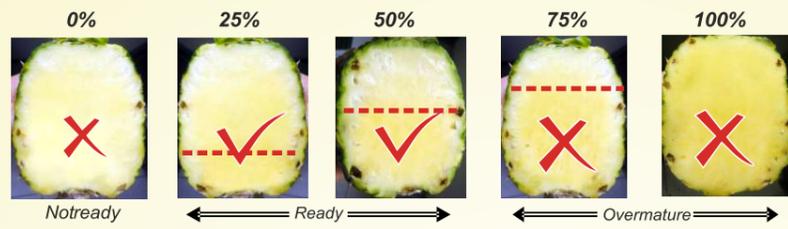
- Early in the morning or late in the evening

9 Pre-harvest operations after forcing

Degreening with a ethrel or ethephon



Check brix and transluence between 125-140 days after forcing



Check transluence level per buyer's requirement



(Brix of 13-15)

10 Harvesting



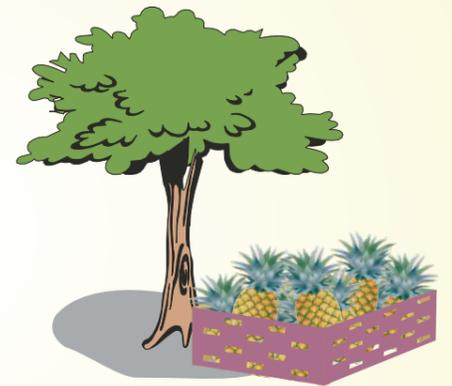
- Throwing and catching; leaving on the ground

Heaping of fruits

- Leaving fruit in the sun for long hours



Harvest in cool part of the day.



Place in shaded area (or on tarpaulin to avoid contact with the soil)

11 Post Harvest Handling



Passengers on the fruit



Heaping of fruits

Transport fruit as soon as possible after harvest



Transport in ventilated vehicles

Ratoon



Over crowding and poor maintenance



Thinning out weak and diseased suckers

Monitor growth



13 Sucker Production



Poor maintenance of sucker field



Weedy sucker field



Weed and prune sucker field



QUALITIES OF FRUIT FOR PROCESSING

Bad Qualities

- Fully green, 90-100% yellow
- Not firm, insect damage, physical damage
- 75-100% translucent, brown spot, over ripped
- Fermenting smell
- Not sweet, too acidic
- Soft, soggy, hard, & dry

- EXTERNAL COLOUR
- CONDITION
- MATURITY
- AROMA
- FLAVOR
- TEXTURE

Good Qualities

- 40-90% yellow
- Firm, No damage, clean
- Attractive yellow, no discoloration, 25-50% translucent
- Strong smell typical of mature pineapple
- Very sweet, acceptable acidity
- Firm, succulent, fibrous, juicy

