

# DOWNLOAD PDF THE SOUTH MALAYSIA PINEAPPLE GROWERS ASSOCIATION.

## Chapter 1 : Pineapple business tough but tasty | The Intensive Report

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It is one of the most important subtropical crops cultivated in the country. These areas have a great potential for pineapple production. There are 5 major pineapple groups grown throughout the world. Two of these, Cayenne and Queen, are widely cultivated in South Africa. The Queen, because of its high sugar content and unsuitable canning qualities, is cultivated only for fresh consumption. However, because production of the Queen pineapple is more costly, fresh consumption is shifting towards the Cayenne. Cayenne plants and the fruit are normally larger than that of the Queen, with succulent yellow fruit. Queen fruit has a golden yellow colour and is less juicy. However, there are certain requirements for successful pineapple production, which include: Preparing the soil Remove trees, stumps and stones Subsoil rip to a depth of to mm under dry conditions Disc, plough and till the soil a number of times, to achieve a fine tilth, for effective plant rooting Ridge the soil for better drainage, temperature and to improve aeration Have soil samples analysed at least 6 months before planting to determine fertilisation and fumigation requirements Planting material Unlike many other crops grown from seed, pineapples are grown by planting various parts of the plant according to the cultivar, where it is going to be produced, and the cultivation methods practised in the area. Although crowns are mostly used as planting material for the Cayenne cultivar, they are considered uneconomical for the Queen cultivar because of the length of time they take to bear. Suckers are planted in the case of Queen pineapple production. Slips bear sooner than crowns but they require a great deal of labour to break them out and to remove the small fruit attached to their bases. Stumps are generally used when no other planting material is available. A crown or top Plant pineapples between July and December. For rapid growth and uniform stand The temperature during this time ranges from satisfactory to ideal Do not plant between February and April. Retarded growth, poor and uneven stand Farm planning, selection of soils and land layout Consider the following factors when designing the layout of the land where you are going to plant pineapples as they will have an effect on production: Steep slopes are more difficult to manage and cultivate more powerful machinery is required The aims in the layout of a pineapple land are to: Use of the latter results in uniform, neat plantations. Plant spacing Spacing from ridge centre to ridge centre: Each ridge must carry a double row of plants. Spacing between rows should be mm. Spacing between the plants in the row:

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## Chapter 2 : Pinapples | Hluhluwe Queen Pineapples | Fresh Fruit Grown in Hluhluwe – eat healthy

*PINEAPPLE GROWERS ASSOCIATION is located in HOPEWELL, BATHURST, South Africa. Company is working in General Business business activities.*

Pineapples are an important export industry for South Africa, but as the pineapple experts explain, this lip-smacking fruit does not come without its challenges. In addition, more than one million cases of the fruit are exported to 25 countries around the world. Who can survive at these levels especially with farming costs rising annually? According to Tobbell, the company produces between and metric tons of pineapple annually for the juice market. Pineapple Production There are two varieties of pineapples commercially grown in the South Africa, the Cayenne and the Queen. Both varieties are grown in the Eastern Cape. The crop that is most suited for canning, however, is the Cayenne pineapple. The Queen variety is mostly grown in the Hluhluwe district for both the local and export fresh fruit markets. The focus in the Cacadu District, Eastern Cape, is on producing pineapple concentrate. Within the Eastern Cape pineapples take about 1 to 1. The first crop is usually harvested after 18 to 24 months. Commercial pineapple plants are only harvested every two or three years, because the fruit gets smaller with each year of plant life. The agricultural sector plays an important role in the growth of the South African economy. Although the sector has a relatively small share in GDP 2. This is apparent when considering that the sector is a major provider of employment and a solid earner of foreign exchange. The sector is also important since it has strong ties with the manufacturing sector, providing it with raw materials and being reliant on manufactured goods. Mark Harris, chairperson of juice company Summerpride Foods, believes the pineapple industry has a good future, although that depends on diversification. For example, Summerpride focused on canning in the past but high costs triggered a switch to juice production. Competition According to Harris, the selling price of pineapples is largely impacted upon by production in Thailand. Locally there is little competition as Summerpride is the only surviving pineapple factory in South Africa. According to the department of agriculture and fisheries, prices realised in pineapple exports were on the rise until , indicating that the pineapple market is strongly driven by market forces. The net realisation increased again in , following a decline in the quantity exported by South Africa during the same period. Potential challenges According to Tobbell, there are various challenges within the pineapple industry. Some of the dangers that can stop healthy pineapple growth, among pests and disease, is the potability of rotting from standing in water for too long. Most other problems are easily preventable with chemicals or a foliar spray. A court case is currently pending based on a batch of imported fertilizer, distributed by a company in , with unacceptable amounts of the heavy metal toxin cadmium, which resulted in the loss of European Union certification for a big crop of pineapples. To-date, government has contributed R 12 million to enable stressed pineapple growers to continue farming. The Eastern Cape Development Corporation has granted a further R 28 million to the pineapple industry in an attempt to facilitate rejuvenation of the industry Human resources The pineapples industry requires a labour-intensive process, requiring harvest, picking, maintenance and planting throughout the year. Then another two years to grow your second crop. According to the department of agriculture and fishing industries, the pineapple industry employs approximately 1 workers in the canneries or processors. An additional 3 workers are employed in the farms and ancillary industries. It is estimated that 35 people are dependent on the industry for their livelihood. Summerpride foods currently pay 48 salaries, and wages, and 45 seasonal employees. In the minimum hourly wage was R7. The minimum wage was 4. Return on investment Only after two years will pineapple growers potentially see their first profits. One hectare is able to produce an average of 30 tons of pineapples. According to Tobbell, the average price paid per ton of pineapples in was R Looking to the future There are many challenges facing the South African pineapple industry with market declines being of great concern. The small international market share of the industry means South African sellers are price takers, this coupled with rising prices in South Africa and the effect of the exchange rate has left the pineapple business in a long-term decline

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rate. Diversification and ingenuity remain the key in sustaining profitability in South Africa and the pineapple waste beneficiation project is one such initiative. This project hopes to utilize material that would otherwise go to waste and the first test product, which has been in development for years, has now successfully reached the market. A dietary fibre powder which has binding and water retention properties with likely applications in baking, meat processing, and dairy industries are extracted from the pulp of the pineapple after processing. This will likely be the first of many products derived from the pulp, skin, leaves, and stems of the pineapple plant, which could help sustain and even expand the industry in the years to come.

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## Chapter 3 : PINEAPPLE GROWERS ASSOCIATION, Bathurst | Powered by Brabys

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Pineapple, Ananas, Nanas, Pina. Pina de Playon Ananas bracteatus. The pineapple is native to southern Brazil and Paraguay where wild relatives occur. In Columbus found the fruit on the island of Guadeloupe and carried it back to Spain and it was spread around the world on sailing ships that carried it for protection against scurvy. The Spanish introduced it into the Philippines and may have taken it to Hawaii and Guam early in the 16th Century. The pineapple reached England in and began to be grown in greenhouses for its fruit around Prolonged cold above freezing retards growth, delays maturity and causes the fruit to be more acid. Pineapples are drought-tolerant and will produce fruit under yearly precipitation rates ranging from 25 - in. They are successfully grown in southern Florida and coastal areas of southern California. The small plant adapts well to container and greenhouse culture and makes an interesting potted plant. It is essentially a short, stout stem with a rosette of waxy, straplike leaves. The long-pointed leaves are 20 - 72 in. They may be all green or variously striped with red, yellow or ivory down the middle or near the margins. As the stem continues to grow, it acquires at its apex a compact tuft of stiff, short leaves called the crown or top. Occasionally a plant may bear 2 or more heads instead of the normal one. At blooming time, the stem elongates and enlarges near the apex and puts forth an inflorescence of small purple or red flowers. The flowers are pollinated by humming-birds, and these flowers usually develop small, hard seeds. Seeds are generally not found in commercially grown pineapple. The oval to cylindrical-shaped, compound fruit develops from many small fruits fused together. It is both juicy and fleshy with the stem serving as the fibrous core. The tough, waxy rind may be dark green, yellow, orange-yellow or reddish when the fruit is ripe. The flesh ranges from nearly white to yellow. In size the fruits are up to 12 in. Pineapples should be planted where the temperature remains warmest, such as the south side of a home, or in a sunny portion of the garden. The best soil for the pineapple is a friable, well-drained sandy loam with a high organic content. The pH should be within a range of 4. Soils that are not sufficiently acid can be treated with sulfur to achieve the desired level. The plant cannot stand waterlogging and if there is an impervious subsoil, drainage needs to be improved. The plant is surprisingly drought tolerant, but adequate soil moisture is necessary for good fruit production. Nitrogen is essential to increase fruit size and total yield, which should be added every four months. Spraying with a urea solution is another way to supply nitrogen. Fruit weight has also been increased by the addition of magnesium. Of the minor elements, iron is the most important, particularly in high pH soils. Iron may be supplied by foliar sprays of ferrous sulfate. Pineapple plants require a frost-free environment. They are small enough to be easily covered when frost threatens, but cold weather adversely affects the fruit quality. Pineapples are propagated by new vegetative growth. There are four general types: Although slips and suckers are preferred, crowns are the main planting material of home gardeners. These are obtained from store-bought fruit and are removed from the fruit by twisting the crown until it comes free. The bottom leaves are removed and the crown is left to dry for two days, then planted or started in water. Pineapples are planted outside during the summer months. A ground cover of black plastic works very well for pineapples, both as protection from weeds and for the extra heat it seems to absorb. It also helps to conserve moisture. Traditionally, plants are spaced 12 inches apart. Set crowns about 2 inches deep; suckers and slips 3 to 4 inches deep. Mealybugs spread by ants can be a problem. Controlling the ants will control the mealybugs. In most commercial growing areas, nematodes, mites and beetles can also be damaging, but these have not been a problem in California. It is difficult to tell when the pineapple is ready to be harvested. Some people judge ripeness and quality by snapping a finger against the side of the fruit. A good, ripe fruit has a dull, solid sound. Immaturity and poor quality are indicated by a hollow thud. Fruiting can be forced when the plant is mature by using acetylene gas or a spray of calcium carbide solution 30 gms to 1 gal. Or calcium carbide 10 grains can be deposited in the crown of the plant to be

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dissolved by rain. A safer and more practical method for home growers is a foliar spray of a-naphthaleneacetic acid 1 gm in 10 gal water or B-hydroxyethyl hydrazine. The latter is more effective. The plants usually produce for about four years, but they may last longer in California since the life cycle is slowed down by cooler weather. Hawaiian variant of the Smooth Cayenne. The fruit is more cylindrical and produces many suckers but no slips. Kona Sugarloaf lbs, white flesh with no woodiness in the center. Cylindrical in shape, it has a high sugar content but no acid. An incredibly delicious fruit. Natal Queen lbs, golden yellow flesh, crisp texture and delicate mild flavor. Well adapted to fresh consumption. Keeps well after ripening. Pernambuco Eleuthera lbs with pale yellow to white flesh. Sweet, melting and excellent for eating fresh. Poorly adapted for shipping. Red Spanish lbs, pale yellow flesh with pleasant aroma; squarish in shape. Well adapted for shipping as fresh fruit to distant markets. Smooth Cayenne lbs, pale yellow to yellow flesh. Cylindrical in shape and with high sugar and acid content. Well adapted to canning and processing. This is the variety from Hawaii, and the most easily obtainable in U. Fruits of Warm Climates. Creative Resources Systems, Inc. Longman Scientific and Technical.

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## Chapter 4 : Gwanzi Queens | Pineapple Farm

*Pineapple Growers Association Phone and Map of Address: Hopewell, Bathurst, , South Africa, Eastern Cape, Business Reviews, Consumer Complaints and Ratings for Companies & Businesses in Eastern Cape.*

Costa Rica is the largest pineapple producer in the world, followed closely by Brazil and Philippines. A pineapple field in Costa Rica. Pineapple is a native fruit of South America. The Spanish and Portuguese explorers distributed the pineapple plant to the rest of the world. Hawaii was the first place to commercially cultivate the fruit. Today, it is globally produced at around Some of the top pineapple producers are listed below. Costa Rica - 2,, Tonnes Costa Rica tops the list of pineapple producing countries with approximately 2,, tonnes produced every year. With its tropical environment, Costa Rica is the perfect environment for promoting pineapple growth. The country diligently invested in developing that sector of its economy at the beginning of and the since then has increased production by almost percent. Roughly , acres of this tiny, Central American nation is covered with the crop. While this agricultural pursuit has been great for the country, the impact on the environment is devastating. The country is now struggling with land erosion and groundwater contamination. Brazil - 2,, Tonnes The second top pineapple producer is Brazil where the pineapple is thought to have originated. The production here reaches 2,, tonnes annually. Pineapples are grown all over the country, but the climate of northern Brazil is more conducive to pineapple cultivation. High temperatures produce sweeter pineapples which are preferred on the world market. Exports are sent to the US and Europe, the biggest pineapple importers in the world. One of the biggest fruit producing companies, Del Monte, has 11, acres in Brazil, but that is for various fruits. Philippines - 2,, Tonnes Next, on the list is the Philippines with an annual production rate of 2,, tonnes. The pineapple is one of the most important crops in this nation, and , acres are dedicated to its production. Processed pineapple is mainly sold to the US. Once a symbol of holding an elite status, today most people around the world enjoy this fruit. It has many culinary uses and can be consumed as juice, fresh, preserved, or cooked. Throughout Mexico and Central America, pineapple can be found at roadside stands where it is served covered in lime juice, spicy sauce, and sometimes salt. In the US, pineapple is often pinned to hams with cloves to help keep the meat moist while cooking and to add a distinct flavor. Many countries are familiar with pineapple-upside down cake, a delicious dessert option. Others consume fruit for breakfast with yogurt or as part of fruit salad. Pineapple has become a popular pizza topping, which is often referred to as Hawaiian style and even finds its way onto grills where it is seared with ginger. Whichever way it is enjoyed, pineapple is an extremely nutritious fruit with high levels of vitamin C. Pineapple Production By Country.

## Chapter 5 : Pineapple Growers Association, Companies & Businesses, Eastern Cape, 0

*South Korea has also shown a keen interest in import pineapples from Malaysia, but, we are considering a number of things including the price," he said. Malaysia's pineapple growers who ranked.*

## Chapter 6 : Pineapple growers stare at loss

*The consul's file. [Paul Theroux] -- In this compilation, Paul Theroux offers twenty stand-alone (and originally serialized) chapters told through the eyes of a young American consul posted to a small Malaysian town in the s.*

## Chapter 7 : HISTORICAL REVIEW OF PINEAPPLE BREEDING IN HAWAII | International Society for Hort

*The Consul's file. [Paul Theroux] of Malaya --The autumn dog --Dengue fever --The South Malaysia Pineapple Growers' Association --The butterfly of the Laruts.*

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## Chapter 8 : PINEAPPLE Fruit Facts

*1 THE IMPACT OF CONTAMINATED FERTILIZER ON PINEAPPLE GROWERS IN THE EASTERN CAPE, SOUTH AFRICA GARY HILL 1 AND GAVIN FRASER 2 Abstract A framework has been established to determine the impact of.*

## Chapter 9 : Top Pineapple Producing Countries - [racedaydvl.com](http://racedaydvl.com)

*The South African Berry Producers Association (SABPA) was established in to create a structured platform, through which common industry issues can be addressed for the mutual benefit of its members.*