



# Graffiti Eggplant

**Scientific name:** *Solanum melongena L.*

**Variety / Type:** *Lalita F1*

**Family:** *Solanaceae*

**Geography / Origin:** Graffiti eggplants are believed to be a part of the lineage related to the small teardrop multi-colored varieties of India. Trade routes would then transport earlier cultivars to Europe and the New World.



## TECHNICAL SPECIFICATIONS

**Physical Characteristics:** Graffiti eggplants are small and teardrop in shape, ranging from 7-15 centimeters in length, depending on the variety. The outer skin is shiny, thin, and smooth and is striped with violet with ivory white. The inner flesh is cream to pale white and has small, edible seeds.

**Seasons/Availability:** Season: All year round in tropical climates  
Production type: Open crops

**Storage and Conservation Features:** The product is stored and refrigerated in a cool room at a temperature of 8 to 10 °C. For transport logistics it is necessary to keep the cold chain at this temperature to keep the product fresh.

**Expected shelf life:** The shelf life of this product is 10 to 15 days with controlled temperature.  
- 5 days of transfer - 10 days of shelf

**Packaging details:** The product is sold in cardboard boxes of 4 kg and 13 kg:  
Box of 4 kg: 99  
Box of 13 kg: 30

## Nutritional Value:

Physicochemical characteristics:		
Size per portion	100g	
<b>Calories</b>	27	
		Valor *
<b>Total fat</b>	g	0
<b>Total carbohydrates</b>	g	1-1.5
Fiber	g	3-3.5
Water	%	85-90
<b>Protein</b>	g	1-1.5
Vitamin	mg	2-2.1
Calcium	mg	9
Iron	mg	0
Phosphorus	mg	0.1

## MORE FACTS:

*Graffiti eggplants are best suited for cooked applications such as sautéing, grilling, stewing, roasting, pan frying, and baking. Graffiti eggplants are tender and smooth with a sweet and slightly fruity flavour when cooked.*

