



Thai Eggplant

Scientific name: *Solanum melongena L.*

Variety / Type: *Kermit F1*

Family: *Solanaceae*

Geography / Origin: The Thai eggplant's ancestry can be traced to India. From India, many varieties were distributed and shared along trade routes in Asia and each region began creating their own hybrids, like the Thai eggplant.



TECHNICAL SPECIFICATIONS

Physical Characteristics: Thai eggplants have a cylindrical shape, averaging 2-3 centimeters in diameter. The outer skin is smooth and glossy and ranges from dark green, light green, to white. The vivid green hues begin at the fruit's stem and then fade to a creamy white in a striping pattern. The inner flesh is pale green to white and contains many small, brown, 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 | |
| Calories | 30 | |
| | | Valor * |
| Total fat | g | 0 |
| Total carbohydrates | g | 3-4 |
| Fiber | g | 2-2.5 |
| Water | % | 90-95 |
| Protein | g | 1-1.5 |
| Vitamin | mg | 0.5-1.5 |
| Calcium | mg | 0 |
| Iron | mg | 0 |
| Phosphorus | mg | 0-1-1.9 |

MORE FACTS:

This eggplant is unique because unlike other eggplant varieties that require cooking, it can be used in raw preparations, such as salads and cury.

