

accent on PINEAPPLE



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NIGELLA OIL

When you hear the word pineapple you are immediately transcended to a breezy tropical island where pineapples grow abundantly under the warm island sun. While pineapples were first discovered by Europeans in 1493 on the Caribbean island of Guadalupe, the cultivation failed as the growers realized that the fruit needed a tropical climate to flourish. Luckily, by the end of the 16th century, explorers introduced pineapples to Asia, Africa, Latin America and the South Pacific colonies.

Pineapple is a defining flavor addition to beverages of all types, adding a sweetness that rounds out all other flavors. It enhances the flavor profiles of fruit juices, ice creams and yogurts, as well as adding tartness to salsas, condiments, candies, confections and salty snacks.

With a reputation for lush juiciness and both sweet and tart vibrant flavor, pineapple is one of America's favorite tropical fruits. Pineapples are a composite of many flowers whose individual fruitlets fuse together around a central core. Each fruitlet can be identified by an "eye" on the rough spiny marking on the pineapple's surface.

Pineapple leads a long list of health benefits from the medical, holistic and FDA communities, with 50% of daily vitamin C, 75% of daily manganese, a good source of dietary fiber, and an anti-inflammatory and immune system supporter. It is credited for strong bones and connective tissue, for reducing the risk of macular degeneration and for helping fight heart disease and joint pain.

Artiste offers Pineapple Essence, Pineapple FTNF and Pineapple Aromas; all of the highest quality and consistency with complete transparency, tracking place of origin through delivery.

