Main characteristics/features

The Sriracha pineapple is an oblong, rounded fruit with a pointed crown. It weighs between 1.5 and 3.5 kilograms.

The skin is darkish green in colour when unripe and has shades of yellow and orange once the fruit is ripe. The flesh is yellow in colour and tender but it becomes darker in the hot season. The taste is sweet and it has a high water content and a sweet aroma.

Production and processing

The pineapple can be harvested almost all year round. The harvest usually takes place from April to June and from October to December. Only suitable pineapples are harvested for consumption. A knife is used to cut the pineapple from the plant, leaving a portion of the stem on the fruit to prevent the possibility of contamination.

Geographical area

Sriracha pineapple refers to the Pattavia (smooth cayenne) pineapple that is cultivated in 8 districts of Cholburi Province; namely: Sriracha, Bang Lamung, Bor Thong, Nong Yai, Ban Bung, Sattahip, Panatnikom districts and Koh Chan Subdistrict.

Link between product and territory

About 60 years ago, schools were officially closed for an indefinite period. The first Rector of Assumption College in Sriracha, Brother Theophan (Chin Bunyanant) and some children who were under his care, came to stay in Sriracha and wanted to make use of the deserted school grounds, which at the time were known as ‘the lemongrass plantation’. They then planted Pattavia pineapples, a variety from the south, and the yield became well known throughout the country for the size of its fruit, which was 4-5 times larger than the local variety and sweet and juicy taste when ripe. The pineapple became very famous and sold for 2 Baht per kilogram, which was considered very expensive.