Phuket pineapple, known locally as ‘yanat’, is considered Phuket’s local fruit. It has the unique characteristics of sweetness, crispness, aroma and little fibre.

The leaves of the pineapple are light green with a red stripe in the middle. The fruit is cylindrical, medium-sized and, on average, weighs between 0.9-1.6 kg.

Phuket pineapples can be planted throughout the year. The land must be prepared before planting. The three most important steps are: plough, level and loosen the ground.

In Phuket Province pineapples are planted in single or double rows. If there are problems flowering can be forced when the plant is at least eight months old. Harvested pineapples are the ones that have turned green.

Phuket pineapples are produced in Talang District, Katoo District, and Muang District of Phuket Province, Thailand.

Phuket pineapples are cultivated though the use of local knowledge and under conditions unique to Phuket - an island on the edge of the continent, with a rainy season lasting for almost the entire year. The province consists mostly of mountain slopes. The soil has good drainage. All these conditions are ideal for pineapple cultivation, and make Phuket pineapples famous for their uniqueness. Phuket is the source of pineapples that have been popular for quite some time, due to their sweet and crispy qualities, sweet smell, and low fibre, for which there is high demand among consumers.

Their popularity has led people to call them Phuket pineapples, referring to where they are planted. This gives extra income. Phuket pineapples are considered an important economic crop for Phuket Province.