



NARANJILLA or LULO

Native to the Andean countries, the fruit is approximately 4 to 8 cm in diameter and grows between 1200 and 2100 m.a.s.l. in a temperate climate (17° - 20° C.), preferably in humid soils with good drainage and fertile.

The fruit is used in juices, concentrates, desserts, jams, ice cream, among others, due to its pleasant sweet and sour flavor.

Important source of phosphorus.

Common Name: Lulo, Naranjilla

Scientific name: Solanum quitoense

Origin: America

Family: Solanaceae

Type: Solanum

The Lulo is a semi-wild plant that grows in ecosystems opened by man. It does well especially in cool, shady places with good humidity (undergrowth areas in the lower parts of the primary forest). Under these conditions, the plant is exuberant, very green and vigorous.

Production - January to December

NUTRITIONAL INFORMATION PER 100 G

COMPOSITE	LULO FROM CASTILE	LULO FROM JUNGLE
Water	87.0 %	88.0 %
protein	0.74 %	0.68 %
Grease	0.17 %	0.16 %
Ashes	0.95 %	0.82 %
Carbohydrates	8.0 %	8.0 %
Fiber	2.6 %	2.6 %
Calcium	34.2 mg	48.3 mg
Iron	1.19 mg	0.87 mg
Match	13.5 mg	25.11 mg
Vitamin C	29.4 mg	30.8 mg

PACKAGING

Shipping capacity	Pallets 252 cases
No. of pallets per shipment	21 levels x 12 cases
Pallets, dimensions	Length 1,20 m / Width 100 m / Hight 0,15 m
Presentation	In corrugated 4 Kg cardboard box.

