Aubergine

The aubergine plant (*Solanum melongena*) belongs to the Solanaceae. This group of plants has a wide genetic variability that brings about a great number of types. From a botanic point of view, some varieties are suitable for being eaten, while others for ornamental purposes. The most common aubergine is the spherical ("globosa") one.

Origin	Italy - Sicily
Variety	"Globose" ("spherical", with different commercial varieties)
Caliber	The caliber depends on the fruit section or the single berry weight. Usually: 70/90mm or 350g.
Characteristics	Eaten exclusively cooked. Suitable for being preserved in oil or vinegar. It is often used in slimming diets because of the low energetic value (18 calories/100g).
Conservation	Conservation temperature > 7-8°C, in order to avoid the formation of external spots.
Available packagings	- food tray: 500g, 800g, ... - loose product: carton boxes (30x40) 5kg - other packagings available on request.

Availability

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
X	X	X	X	X	X	X	X	X	X	X	X