

GENIP



HILLSIDE
AGRICULTURAL
PROGRAM

Product Bulletin # 9
2001 – 2002



Variously referred to as Guenepa, Mamoncillo, Spanish Lime, and Quenepe (in Haiti), genip is a sour tree fruit consumed almost exclusively by individuals from the Caribbean basin. The US imports incremental volumes of genip based on demand from Caribbean consumers. Small quantities are also produced in Florida.

Imports and Market Share: Although US trade import statistics do not exist as yet for genip, less-reliable USDA/APHIS statistics show sporadic import levels. Most Genips arrive through Miami. The leading US suppliers are the

Dominican Republic, Haiti, and Jamaica. US imports in 2001 reportedly totaled 638 MTs, representing an increase from the 614 MTs in 2000 and the 242 MTs in 1999. The Dominican Republic's 597 MTs represented 93 percent of the US import market in 2001. Haiti supplied the US with 29 MTs in 2001 (or 5 percent of the import market), and Jamaica shipped 12 MTs (2 percent).

Seasonality and Prices: Genip is handled by a small number of importers who specialize in Caribbean and Latin American produce. The product is distributed almost exclusively to small ethnic retailers. Genips buyers report only occasional imports, usually focused during the late summer and early fall. The fruit is normally



shipped loose in 15- or 25-lb boxes and sells for \$12 – 20 per box wholesale.



Quality Standards: Genips have greenish-brown, thin, leathery skin and salmon-colored, gelatinous pulp. Black skin indicates deterioration or premature harvest. The fruit hangs in clusters and resembles large grapes, each fruit measuring 1 to 2 inches in diameter. Because of their leathery skin, genips remain fresh for long periods of time. Storage should be at 12° C. Import volumes are so low for genip that no recognized quality or packing standards exist. Consumers prefer a green skin and will stay away from genips that have turned brown. Buyers state that Haitian genips are larger and have a higher sugar content than those sourced from the Dominican Republic. Dominican genips tend to be sour by comparison, yet have a longer shelf life due to the decreased sugar content. Genips produced in Puerto Rico tend to yield higher prices.

This product bulletin was produced by Fintrac, Inc. under the auspices of the USAID-funded
Haiti Hillside Agricultural Program (Contract # 521-C-00-00-00035-00)
SO1 – “Sustainable Increased Income for the Poor”

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