

CERTIFIED

**ORGANIC
FAIRTRADE
BANANA
RIPENING STAGES**

FROM ECUADOR,
PERU OR MEXICO



1. ALL GREEN.

Bananas are very firm with low sugar content.*

2. LIGHT GREEN.

Ripening begins as fruits generate heat. The fruits become less firm as starches convert to sugar.*

3. MORE GREEN THAN YELLOW.

Bananas delivered to retail outlets and should be cross stacked for air circulation. Ideal stages for shipping.

4. MORE YELLOW THAN GREEN.

Proper colour for retail display, bananas should be displayed on a padded shelf. Ideal stages for shipping.

5. YELLOW WITH GREEN TIPS.

Green colouration is on tips of fruit only. Fruits should be stored with box tops removed and box stacked for ventilation at 58F.

6. FULL YELLOW.

Bananas become soft and have good flavour. At this stage, fruits have a shorter shelf life.

7. YELLOW WITH BROWN FLECKS.

Brown flecks indicate high sugar content. Fruit will remain firm even though brown colour continues. Ideal stage for banana bread.



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***DON'T ORDER STAGE 1 OR 2 BANANAS UNLESS YOU
HAVE SOLID EXPERIENCE IN BANANA RIPENING**

