BANANA HANDLING OVERVIEW

HANDLING & STORAGE

1. Bring bananas into storage area immediately upon arrival. In the winter, bananas can chill and turn gray if left in cold area. In the summer, accumulated heat inside the boxes will accelerate ripening and shorten shelf-life.

2. Closed boxes accumulate heat, accelerating ripening. Removing the lids, pulling back the plastic and cross-stacking the boxes allows ventilation. If bananas arrive at desired color stage, remove box lids, place the box inside the lid and cross-stack. If bananas arrive a little greener than desired, leave the box top on until desired color is achieved.

3. Store bananas away from doors, windows, exterior walls and cold or hot drafts. The ideal storage range is 56 – 60 degrees. Never store where temperatures will be below 56 degrees.

4. Limit handling the bananas. Every handling of the banana’s fingers may result in a brown or bruised spot.

TROUBLESHOOTING

- **Dull skin color when fruit ripens**: Indication of chill injury. To prevent chill, do not store below 56 degrees.
- **Flesh decay, poor color**: Indication of high temperature injury. To prevent, maintain temperature range of 56 – 60 degrees.
- **Dark, discolored flesh**: Indication of rough handling. To prevent, handle with care and do not drop shipping containers on floor.

RIPENING

Bananas continue to ripen at approximately ½ stage per day under normal temperature range. The best time to eat a banana is from a stage 5 to a stage 7.