

Banana Color Guide

TIPS FOR ORDERING & STORING BANANAS



1 GREEN
Normal color of bananas when they arrive at a Ripening Facility.



2 LIGHT GREEN WITH VERY LIGHT TINGE OF YELLOW
First color change during ripening cycle.



LEVEL 3 & 4 RIPENESS

2-4 DAY SHELF LIFE

Full Case Item #9802000
10 Lbs. Item #9812231

3 HALF GREEN HALF YELLOW
Color change indicates the ideal stage for shipping to customer. 3-4 DAY SHELF LIFE.



4 THREE QUARTERS YELLOW WITH GREEN
Ideal storage is 56 to 58 degrees F. 2-3 DAY SHELF LIFE.



PREMIUM QUALITY LEVEL 5 & 6 RIPENESS

FOR IMMEDIATE USE

Full Case Item #9855016

5 YELLOW WITH GREEN TIPS
Ideal for display. 1-2 DAY SHELF LIFE.



6 FULL YELLOW
Ideal for consumer use. IMMEDIATE USE.

7 YELLOW WITH BROWN SPOTS
Bananas are now at their peak of ripeness and sweetness in flavor. IMMEDIATE USE.

RECEIVING & STORAGE

- ▶ Upon receipt, protect bananas from cold and warm drafts.
- ▶ Never place bananas in coolers since exposure to temperatures lower than 55 degrees F will affect quality.
- ▶ Protect bananas from heat. High temperatures induce ripening.
- ▶ To **accelerate** ripening, keep bananas covered in their shipping containers. To **slow** ripening, remove container lid and plastic cover.
- ▶ Bananas in levels 4-7 are susceptible to bruising. Use caution when stacking and moving product.

If you have questions, please contact

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