



Banana Handling & Receiving Guide

Improve upon your practices while utilizing these guidelines as a foundation of information.

Proper Handling Procedures

Bananas are susceptible to scarring and bruising if roughly handled

- Never drop, roll or tip boxes - do not stand on side
- The product must be taken from the crown so as not to mistreat the fruit
- Do not stack on wet, cold or concrete floors
 - Leave them on a pallet for protection from damp floors and for even air circulation
- Do not place heavy objects on top of cartons

Retail floor dos and don'ts

- Do not stack banana hands more than 2-3 layers high due to risk of bruising
- Do not down-stack fruit into shopping carts or other items that can bruise or dent fruit
- Treat all bananas with care – ALWAYS hand place on shelf and NEVER drop or throw fruit

Bananas are extremely susceptible to fluctuating temperatures

Do not expose them to extremes of cold or heat

- Avoid setting containers in drafts, near heating vents, windows, or motors
- Ideal temperature to store in a well-ventilated space: 56 to 58 F, 13.3 to 14.4 C
- Temperature for ripening: 60 to 65 F, 15.6 to 18.3 C
- Relative humidity: 90 - 95%
- Mist: No
- Typical shelf life: 3 to 7 days (ripened, depending on conditions)
- Do not store or transport with commodities that produce ethylene i.e., apples, pears, etc.
- Highly sensitive to freezing injury for a sustained amount of time (+12 hours)
 - Susceptible to chilling injury if kept below 55 F, 13.3 C
 - Damage sometimes is not apparent until the produce is returned to a higher temperature

Proper Receiving Protocols

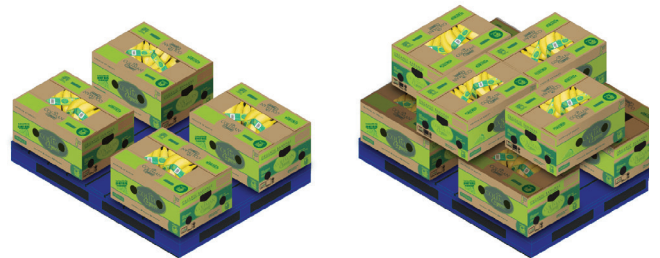
- Check backstock and re-stock sales floor
- Break down incoming delivery
- Match invoice to received product
- Inspect boxes for color and damage and pulp temperature
- Make decisions based on received condition
 - Refer to "Proper Handling Protocols" and/or "Ripening Support"
 - Inspect every case, if possible
- Move product to back-stock area while rotating in new product

Ripening Support

Although the ripening process begins in a ripening room, retailers can slow or speed the process to achieve the best color

- To speed ripening, leave them in the box stacked on top of each other with plastic intact
- To slow ripening, take the lids off the boxes, open the plastic liner and air-stack or stagger-stack the boxes to ventilate them
 - Air-stack boxes no more than four high to avoid crushing

AIR-STACKING TECHNIQUE



SIGNS OF MISHANDLING

