

# BANANA GUIDELINES

## BANANA COLOR CHART



### BANANA BASICS

- One of the top selling items in produce
- High sensitivity to temperature and bruising
- Bananas naturally ripen approximately a stage per day

### RECEIVING

- Once the pallet is unloaded, move to an area with ambient temperatures between 56°F and 68°F
- Remove protective shroud/bag immediately to avoid the acceleration of pulp temperatures
- Keep product away from refrigeration, heat sources and cold drafts to avoid damage to fruit



### STAGING

- Uncap and air stack bananas within 3 hours of arrival to the store
- Utilize a cross stacking technique to ensure proper air flow
- Timely uncapping and air stacking of banana cases has a direct impact on shelf life, sales and shrink



### MERCHANDISING

- Bananas should be single stacked to avoid excessive bruising
- Merchandise bananas facing forward with the label exposed to the customer
- Periodic table checks are necessary to maintain optimal selling conditions and ensure a positive customer shopping experience

