

Banana

- **Marking the bunches 3 months before harvesting. (after complete the female stage) with colored ribbon**
- **Removing 1-2 apical hands**
- **Covering with plastic bags (with insecticide) – protecting from leaf scarring & dust**











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Harvesting

- Harvesting green at about 75% mature stage
- CA or MA technique facilitate harvest more mature
- Close markets facilitate harvest mature fruit

Maturity Stages of Banana Fruits



Three-Quarters



Light Full
Three-Quarters



Full Three-Quarters



Full

Harvesting

- Hold the bunches under shade
- Transfer fast as possible to packing house
- Fruit checked for grade (maturity , size, defects , insects etc.)
- Cutting the hands
- Floated hands in water with chlorine (100ppm) – to remove latex (20- 30 min)









Disinfecting

- Remove floral relic from the finger tip
- Separate hands to clusters (4-10 fingers each)
- Remove from water
- Treat with fungicide (TBZ or Imazalil) and antioxidant (alum – aluminum potassium sulfate) - by Deeping or spray or pads



Học viện Chính trị - Hành chính
Minh kỷ niệm 60 năm ngày
Mình, đường...
sạch và pháp...
chính trị và khoa...
Mặt khác, pháp...
trưng bị về phươ...
từ duy sáng tạo...
nặng nề không...
cơ chế...



NHÀ CUNG CẤP
CHUỐI NGŨ
BÀI HOÀNG & CHUỐI TIÊU HỒNG
ĐT: 0351.3876.255 • DD: 0915.890.777
ĐP: 0169.386.1951
ĐC: Tiên Thắng - Lý Nhân - Hà Nam

Hội cựu binh...
đồng chí...
ĐẦU TƯ...
CÁN BỘ...
LUẬN...

Banana Defects



Skin Abrasions



Impact Bruising

Creased Stems



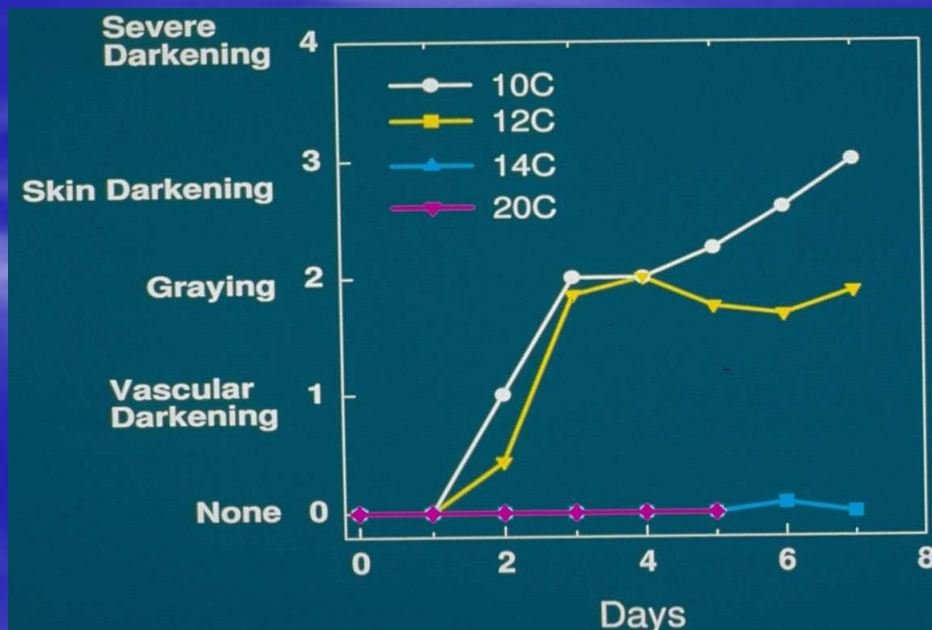
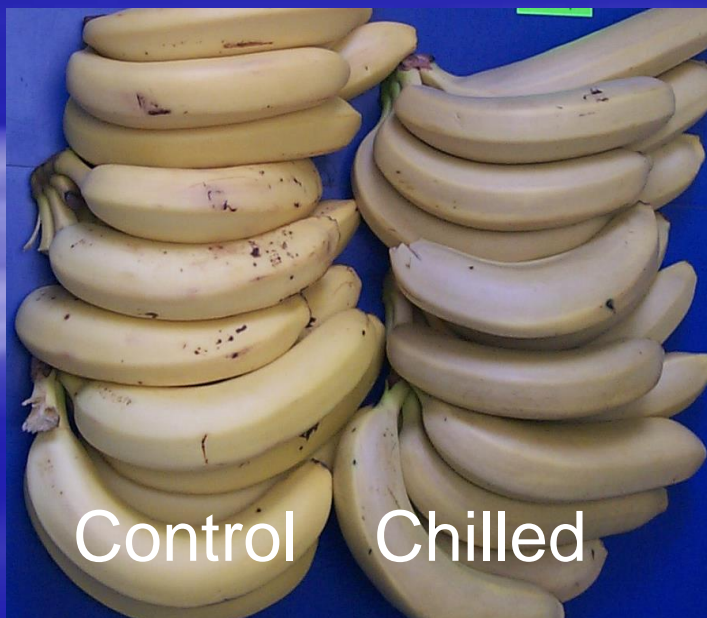
Crown rot



Packing & Transporting

- Packing into boxes with polyethylene bag
- Transporting at 14c – 15c

Chilling Injury Symptoms on Bananas

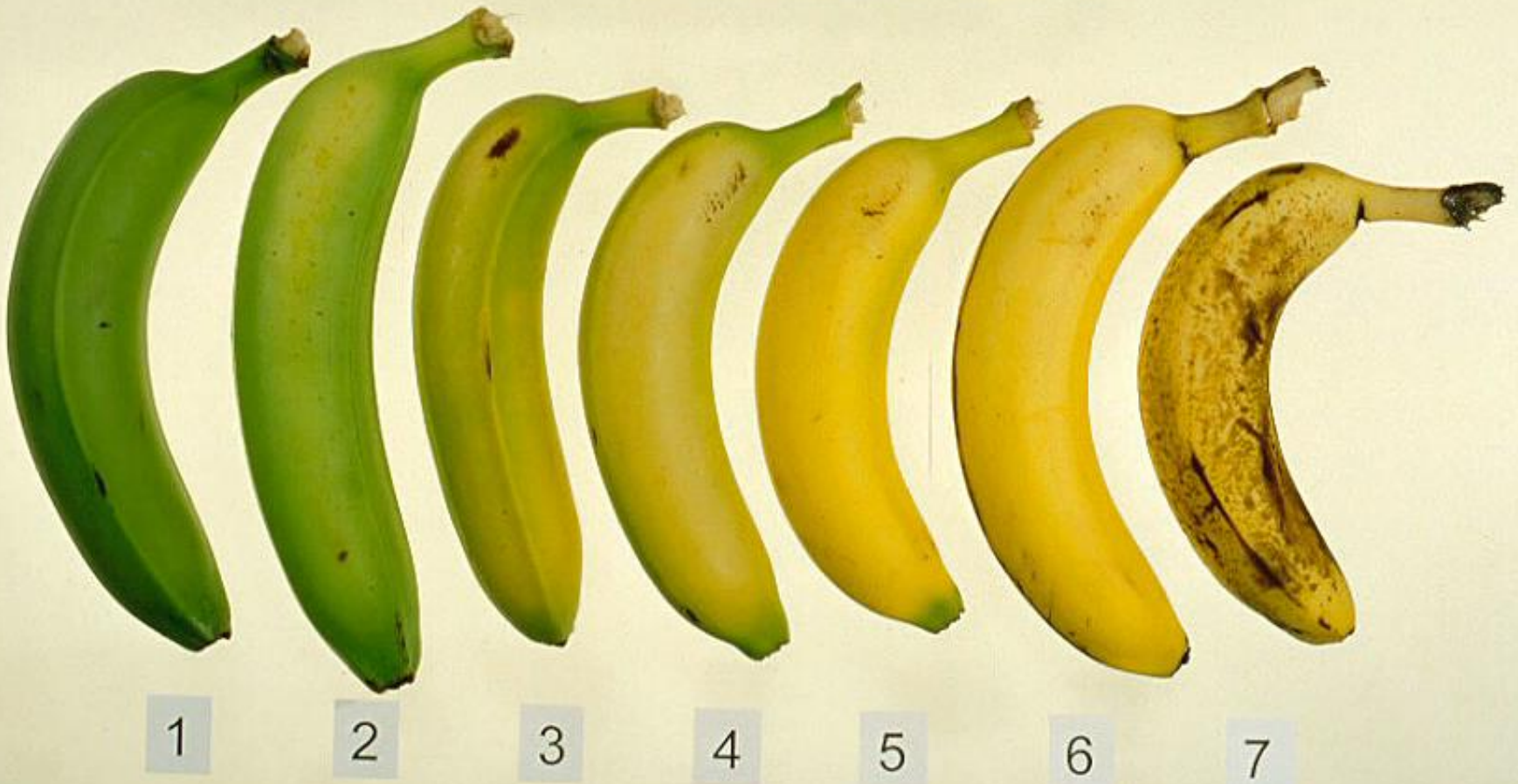


Ripening

- Done next to markets area or by the distribution center
- Done with Ethylene (100 - 150ppm)
- 24-48 hours
- Temp 15.5c – 18c
- RH 90%-95%
- Skin color must be 3 (color's scale)



Banana Ripeness Chart

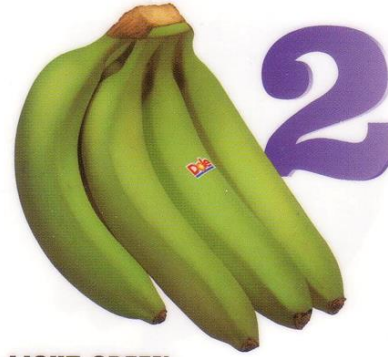


Dole Banana Color Chart



ALL GREEN

As received at your warehouse from Central and South America.



LIGHT GREEN

First color change during warehouse processing, usually seen on the shoulder.



50% GREEN, 50% YELLOW

Recommended color for warehouse outturn. Adjust back or ahead for delivery time, temperature, distance and retail color preferences. Consumers purchase now to enjoy later.



MORE YELLOW THAN GREEN

Ready for retail display. Great eye appeal and long product life. Minimum shrink for retailer.



YELLOW WITH GREEN TIPS

Most popular color stage for consumer purchase. Since higher temperatures speed color change, this color can be maintained longer by holding boxes in a cool area at 56° to 60°F.



FULL YELLOW

Firm fruit with great eating flavor. Easily bruised - handle with extra care.



YELLOW FLECKED WITH BROWN

Sweet eating flavor. Perfect texture and consistency for blender drinks and baking.

Banana Ripeness Chart

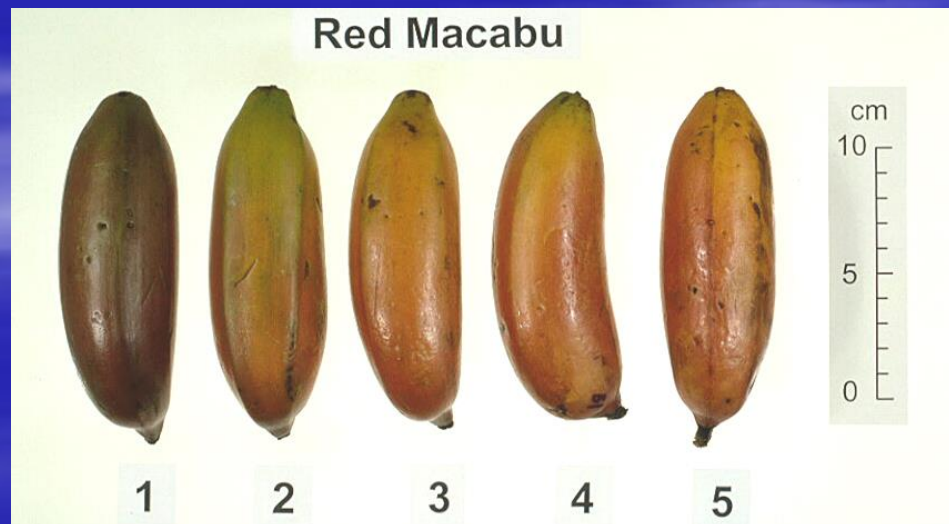
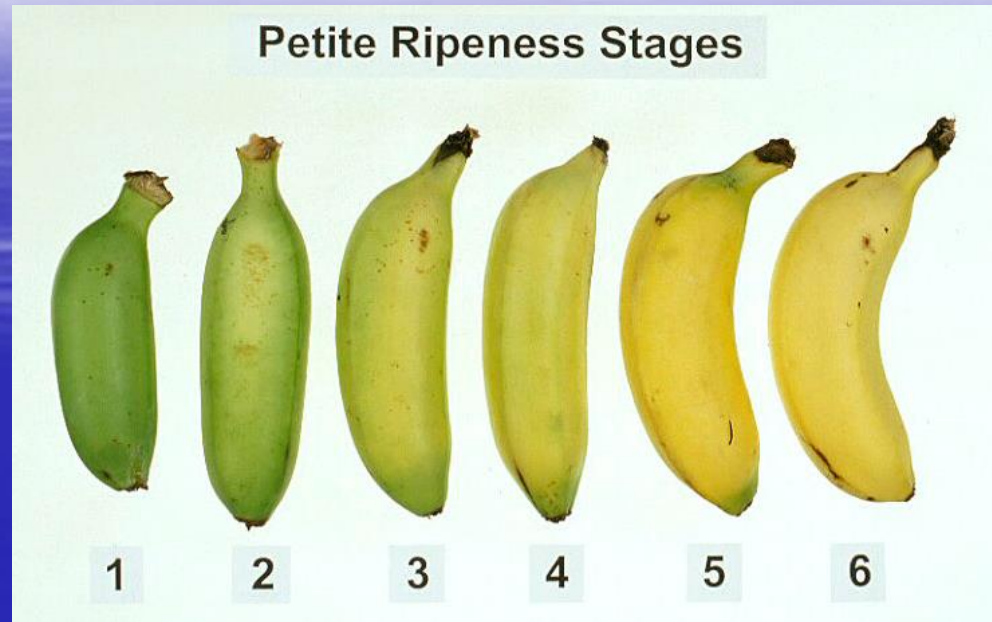
Starch Pattern

Longitudinal Section

Cross Section



Ripeness Charts for Specialty Bananas



Ripeness Stages of Plantains



MA

- Temp 12-14c



