

# Banana Colour Chart



Colour

2

Light green

First colour change during warehouse ripening process.



Colour

3

Half green, half yellow

Recommended colour for warehouse outturn depending on time, temperature and distance to retail.



Colour

4

More yellow than green

Ready for retail display. Greater product life and lower loss to retailer. Greater colour selection and product life for consumer.



Colour

5

Yellow with green tips

Maintain colour longer by holding boxes not on display in cold area at 14°C.



Colour

6

Full yellow

Fruit firm with good eating flavour. Handle with care, display on padded tables only.



Colour

7

Yellow flecked with brown

Ideal eating flavour and consistency.

**Ideal storage temperature: 14.5°C**

**Dole**  
Makes you feel GOOD