

PEAKfresh[®]USA

Packing Guide for Bananas



Typically bananas are packed as whole hands, part hands, or clusters in cardboard cartons with plastic liners. Plastic slip sheets are used between full hands. The cartons are then stacked onto pallets for delivery and transport. Peakfresh box liners or sheets can assist in extending the shelf life of bananas,

however, the method and type of Peakfresh packaging will depend on how the bananas are being picked (green or ripe) and how long they will be stored. Consultation with a Peakfresh representative is highly recommended.

Storage Temperatures:

Green bananas should be stored at constant temperature in the range of 13°C up to 15°C. They can be kept green at this temperature for up to 6 weeks.

To ripen green bananas they should be stored at a temperature of 18°C with 95% humidity.

Important Please Read:

All recommendations for the use of PEAKfresh products are given in good faith and based on proven field experience. Packaging method, storage temperatures, storage humidity levels, transit and destination conditions are factors likely to affect the performance of PEAKfresh products and no liability for indirect or consequential damage can be accepted. We recommend that PEAKfresh products be tested under local conditions before introduction to large scale commercial applications.