



RIPENING GUIDES

BROUGHT TO YOU BY KWIK RIPE

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NB: The ripening guides detailed below are intended to be used as guidelines

BANANAS:

For the best taste, ripen bananas according to the following schedule, then hold at 14.5 Degrees C for delayed shipment. Ensure that the bananas are not chilled as this can cause damage.

RECOMMENDED GUIDE FOR BANANA RIPENING						
Ripening Schedule – No. of days:						
Day No.	4	5	6	7	8	
1	17.8c	16.7c	16.7c	15.6c	14.4c	GAS
2	17.8c	16.7c	16.7c	15.6c	14.4c	
3	16.7c	16.7c	15.6c	15.6c	14.4c	
4	15.6c	16.7c	15.6c	15.6c	14.4c	
5		15.6c	15.6c	15.6c	14.4c	
6			14.4c	14.4c	14.4c	
7				14.4c	14.4c	
8					14.4c	
STORE AT 14.4 DEG. C FOR DELAYED SHIPMENT.						

TOMATOES:

RECOMMENDED GUIDE FOR TOMATO RIPENING									
Ripening Schedule – No. of days:									
Day No.	5	6	7	8	9	10	11	12	
1	21.1c	21.1c	21.1c	21.1c	21.1c	21.1c	21.1c	21.1c	GAS
2	21.1c	21.1c	21.1c	21.1c	20.0c	20.0c	20.0c	20.0c	GAS
3	20.0c	18.3c	18.3c	18.3c	16.7c	15.6c	15.6c	15.6c	
4	18.3c	18.3c	16.7c	16.7c	16.7c	15.6c	14.4c	14.4c	
5	16.7c	16.7c	15.6c	15.6c	15.6c	14.4c	14.4c	13.3c	
6		15.6c	14.4c	14.4c	14.4c	14.4c	14.4c	13.3c	
7			13.3c	13.3c	13.3c	13.3c	13.3c	13.3c	
8				12.8c	12.8c	12.8c	12.8c	13.3c	
9					12.8c	12.8c	12.8c	12.8c	
10						12.8c	12.8c	12.8c	
11							12.8c	12.8c	
12								12.8c	
STORE AT 12.8 DEG. C FOR DELAYED SHIPMENT.									

AVOCADOS:

Gas for 12 hours at 23 Deg. C then ventilate. Maintain temperature till ripe (2-3 days total). Minimum safe storage temperature: 4.5 to 13 Deg. C.

CITRUS:

Gas for 12 hours at 27 Deg. C then ventilate. Maintain temperature till ripe (3-4 days total). Minimum safe storage temperature: 3 Deg. C.



MANGOES:

Wash in hot water at 53 to 55 Deg. C for 5 minutes, then pack into lug boxes and stack in ripening room.

Gas for 12 hours at 30 to 32 Deg. C then ventilate. Maintain temperature till ripe (2 days total). Reducing temperature to 24 to 25 Deg. C will extend ripening time to 2 ½ to 3 days.

NB: Mangoes can also be mixed with bananas, which are ripened at 15 to 18 Deg. C. Gas for 12 hours at 27 Deg. C then ventilate. Maintain temperature till ripe (3-4 days total). Minimum safe storage temperature: 10 to 13 Deg. C.