



President Kennedy School Fyffes Ripening Centre Visit.. Tuesday November 20th 2018.....

On Tuesday November 20th a group of eight Year 7 and Year 8 students visited the Fyffes Ripening Centre in Coventry where they were given a tour of the centre and a very informative and interesting presentation about how bananas are ripened.... The students who made this visit were the Year 8 students who worked in The Bridge Garden last year plus the current Year 7 gardening students.....

Fyffes have been in existence since 1888 – 130 years to be precise..... They not only import bananas but also pineapples and melons.....



Did you know that a banana plant is the world's largest herb?

Quote.....

One student was heard to say

“The trip to the Fyffes Ripening Centre was awesome”

THANK YOU.....

A BIG President Kennedy School THANK YOU to Mr Mike Cartledge, Operations Manager at Fyffes Coventry for not only allowing us to visit the Ripening Centre but for also hosting our visit. It was thoroughly enjoyed by everyone.....

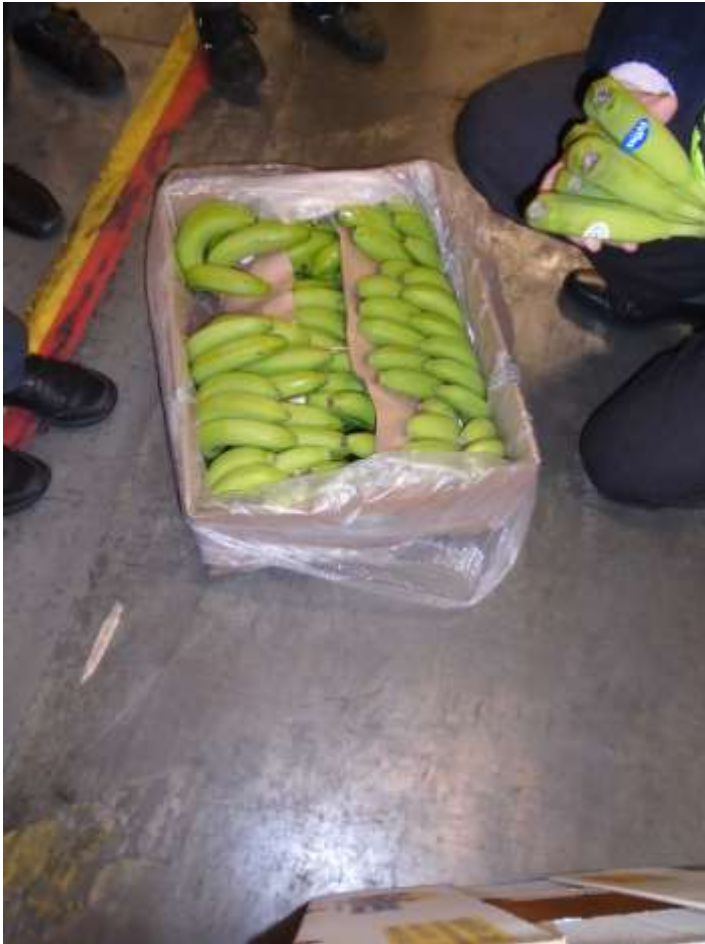
Sheer volume of fruit is amazing!

When you visit the Fyffes Ripening Centre, the first thing that strikes you is the sheer volume of fruit that the centre handles and ultimately ripens and then distributes all around the country. Also, the science that goes into ripening the fruit is very interesting indeed, all the way from when fruit is picked at the plantation right to the point where the fruit arrives at the retailers.....



Above you can see just some of the bananas that have been off loaded from just one of the many consignments that arrive daily, moving the bananas quickly from the docks is a key part of the ripening process.....

This is how the bananas look when they arrive.....



The bananas arrive at the docks after a 14 day journey in especially built reefer ships which are kept at a temperature which effectively stops the bananas from ripening.....

This fruit arrives very green and hard in texture – if you split a green banana it will release a sticky latex liquid.....

Once the fruit is off loaded from the lorries it is then moved into enormous carefully controlled ripening chambers...

The fruit stays in these chambers for between 4 – 6 days where the fruit will start to release starches which will turn to natural sugars and the fruit changes from a hard green texture to a soft creamy yellow colour.....

Banana facts and figures.....

Below are some amazing facts and figures about the volume of bananas that are both imported and consumed in this country alone.....

How many bananas do we eat in this country?

A staggering 820 thousand tonnes of bananas are eaten in this country...

How many bananas do Fyffes import annually?

Fyffes import annually 18 million x 18kg boxes x 100 bananas per box.....

How many bananas do Fyffes ripen annually at Coventry alone?

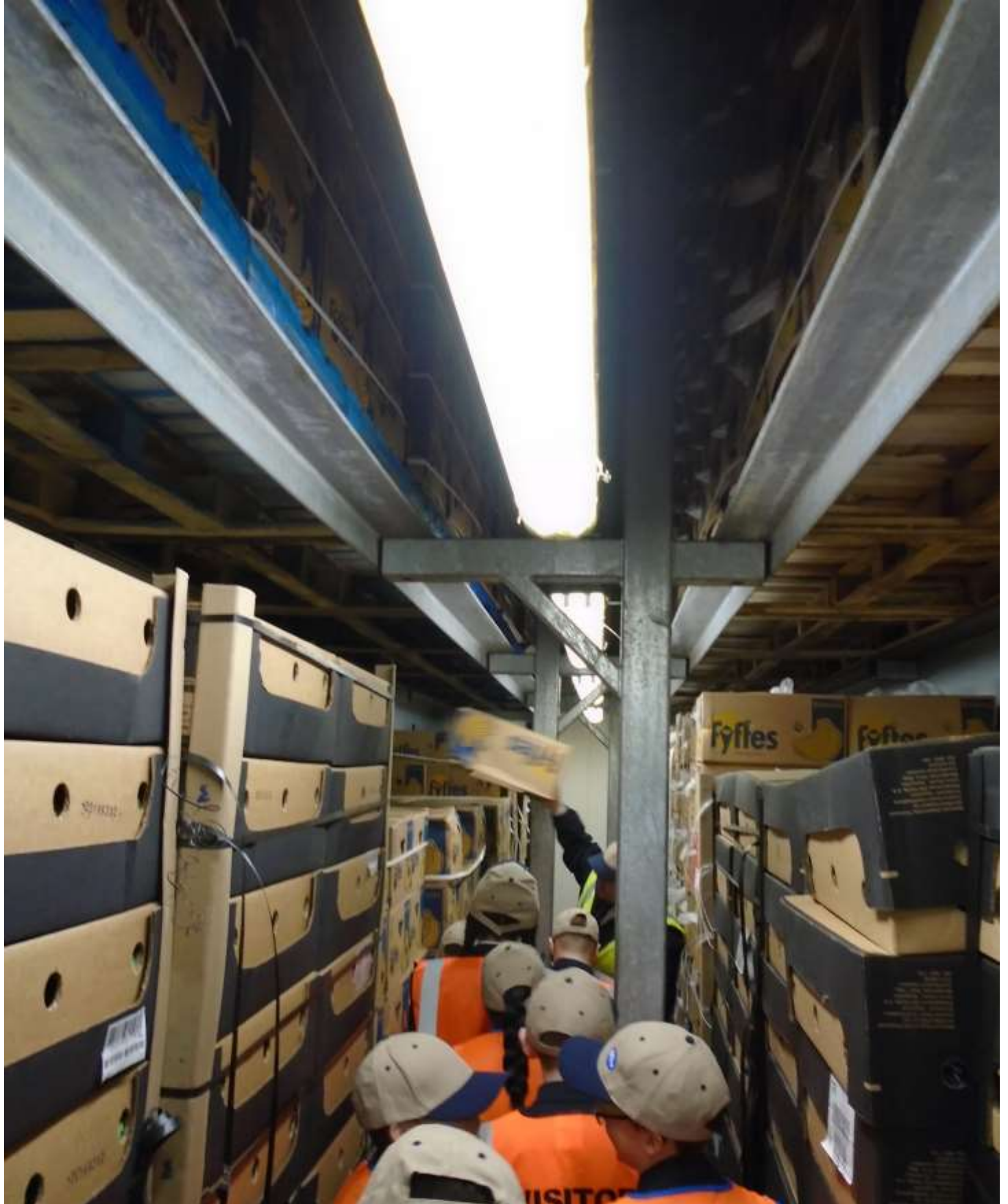
Fyffes Coventry ripen 5 million x 18 kg boxes annually.....

Ripening Chambers are enormous!

Below you can see the sheer enormity of the banana ripening plant chambers which are loaded from floor to ceiling with pallets of bananas.....

Carefully controlled temperatures are monitored plus to assist the ripening process ethylene is released to accelerate the ripening process.....

Below you can see the students inside one of the ripening chambers.....



Banana packaging area.....

Aside from the importance of the actual ripening process, equally important is the packing process. This is a really busy part of the ripening centre as the fruit is carefully inspected, quality control is of the highest standard so that the fruit reaches both the retailer and the consumer in the best possible condition.....
Below you can see the packing and inspection area.....



Fyffes import other tropical fruits too.....

Fyffes also import both pineapples and melons into this country, indeed the Fyffes Gold Pineapples are super sweet and extremely juicy too.....

Pineapples are stored at 7 degrees whereas the bananas are kept at 14 degrees so when you enter the pineapple storage area there is a marked difference in the temperature – again the volume of fruit is staggering.....

Below you can see the pineapple storage area.....



Fyffes super sweet pineapples.....

