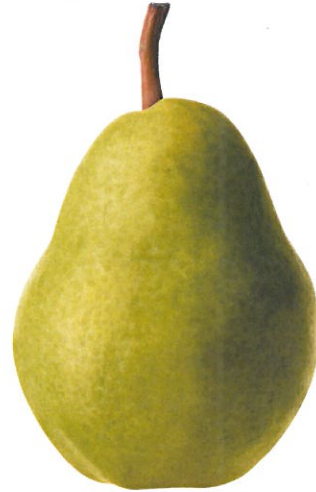




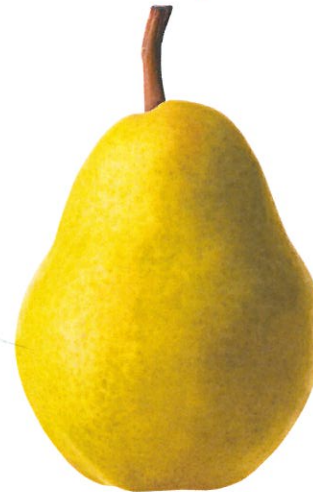
www.usapears.org

Simple **PEAR** Ripening

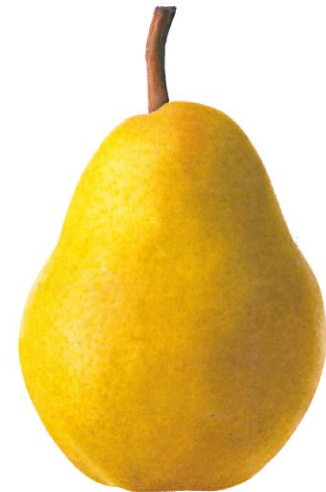
Bartlett pears change color as they ripen.



4 TO 6 DAYS UNTIL RIPE



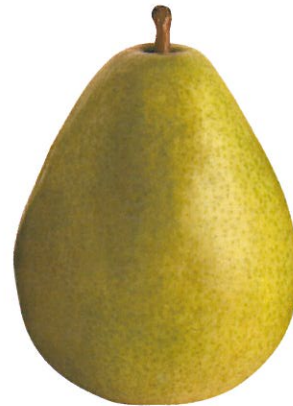
2 TO 3 DAYS UNTIL RIPE



READY TO EAT!

Anjou and other varieties show little color change as they ripen.

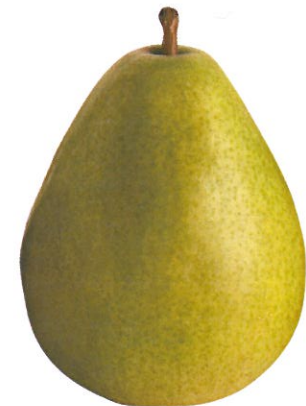
Check the Neck for Ripeness™



4 TO 6 DAYS UNTIL RIPE



2 TO 3 DAYS UNTIL RIPE



READY TO EAT!

Handling Tips

- Keep pears at room temperature to speed ripening.
- Inspect daily to judge their degree of ripeness.
- Refrigerate ripe pears to slow further ripening.
- Ask your supplier about ripened pears.



While Bartlett pears change from green to yellow, most varieties show little color change as they ripen. Because pears ripen from the inside out, the best way to judge ripeness for non-Bartlett varieties is to "Check the Neck."

- Apply gentle thumb pressure to the neck, or stem end of the pear.
- If it yields to gentle pressure, it is ripe, sweet and juicy.
- If it is firm, it has yet to reach its potential for sweetness and juice.
- If it is soft around the middle it may be overripe.