

PEAR-FECT GUIDE TO RIPE PEARS



Lift the Lid

Take the lid off and open the inner plastic lining.



Check the Neck Daily for Ripeness



Store at Room
Temperature to Ripen



Chill when Ripe

For more details, visit
Foodservice.USAPears.org/ripening-pears

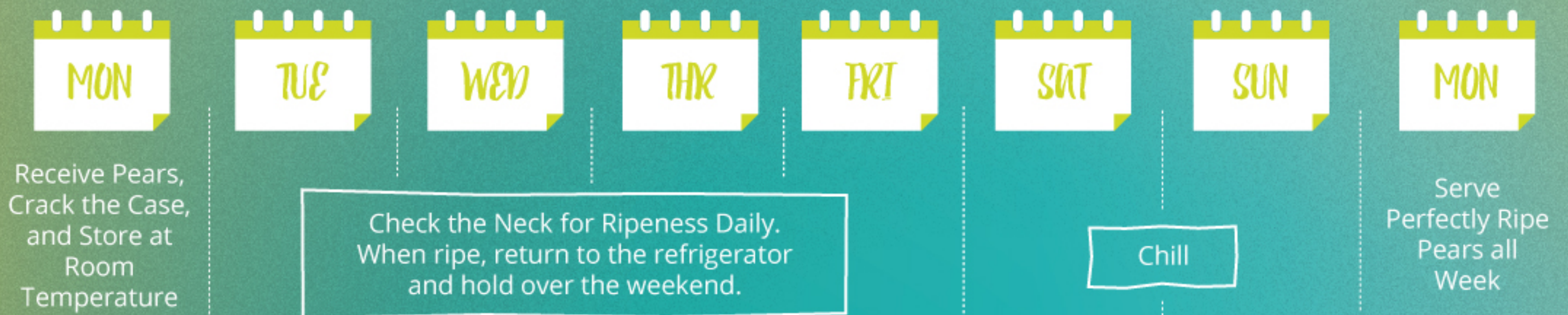


Proudly representing nearly 900 grower families of
Washington and Oregon, home to 87% of the US fresh pear crop.

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The Pro's Ripening Schedule



Check the Neck Daily for Ripeness

While Bartlett pears turn yellow during ripening, most other pear varieties do not, so Check the Neck for Ripeness™

Gently press the neck, or stem end, of 2 or 3 pears from the case.

If it feels firm, keep at room temperature to ripen.

If they feel soft, they are ripe and are ready to serve. Store in refrigeration to extend their shelf life.



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