

# The Stages of Ripening Colouring Activity

First Stage: During the first stage of ripening, bananas are underripe and they are green. They are green because of a pigment in plants called chlorophyll. This chlorophyll helps plants to make their own food through a process called photosynthesis!

Fifth and final Stage: This is the last stage of the ripening process. The banana will be overripe. The banana will become a bit smelly and the nutrient content will become less!

Fun Fact: When bananas are at this stage or the fourth stage, they are perfect to make banana bread with! Yummy! That way less bananas will go to waste!

Third Stage: In this stage the banana is ripe and will be a bright yellow colour! This is when it's the most yummy and good looking!

Second Stage: In the second stage the banana is barely ripe and begins to turn a light-yellow colour. This happens because the chlorophyll starts to break down.

Fourth Stage: This is where the banana will be very ripe. Sucrose, (a sugar in bananas) increases and brown age spots start to appear on the skin.

