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Figure 9a: Well developing bunches of plantain (quality 1). Showing characteristics of freshness. First cultivar French clair ("French").

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Figure 9b: Well developing bunches of plantain (quality 1). Showing characteristics of freshness. Second cultivar Orishele (false "Horn"). See the splitted finger in the hand showing a well coloured pulp.

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Figure 12: Type false "Horn" bunches showing signs of loosing freshness.

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Figure 10a: Medium portions of fingers (cultivar Orishele) showing criteria of increasing qualities: Quality 3.

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Figure 10b: Medium portions of fingers (cultivar Orishele) showing criteria of increasing qualities: Quality 2.

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Figure 10c: Medium portions of fingers (cultivar Orishele) showing criteria of increasing qualities: Quality 1.

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Figure 11a: Lengthwise section of pulps from cultivar French Sombre showing increasing qualities. From left to right: "drop", qualities 3, 2 and 1

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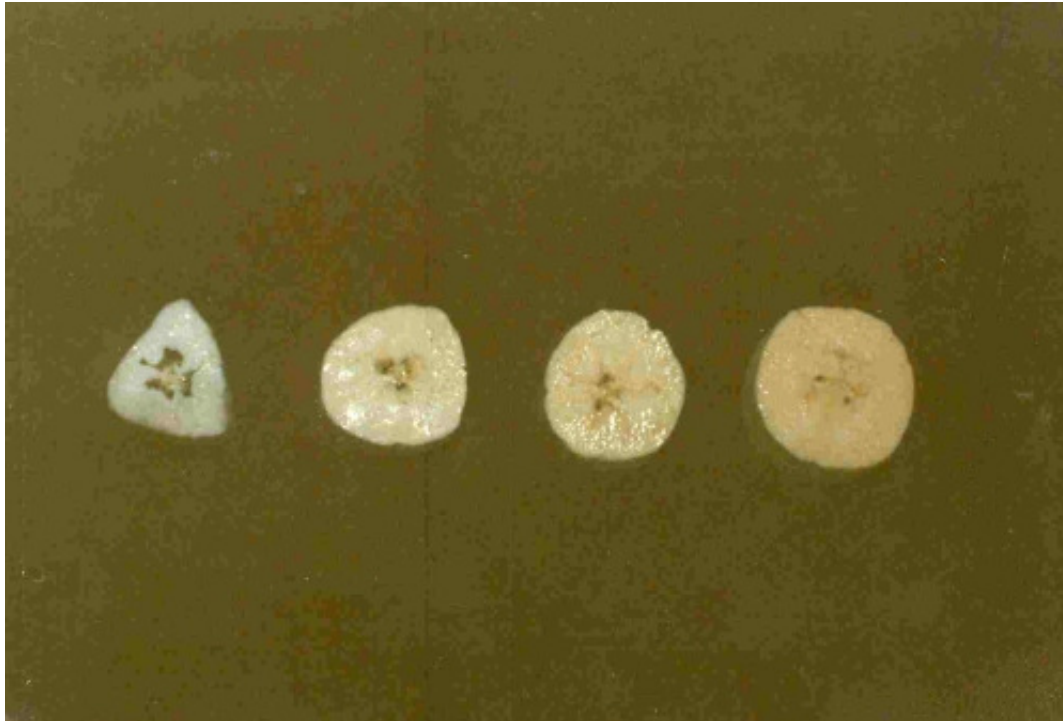


Figure 11b: Cross section of pulps from cultivar French Sombre showing increasing qualities. From left to right: "drop", qualities 3, 2 and 1

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Figure 16a: Harvesting for sale by the producer I

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Figure 16b: Harvesting for sale by the producer II

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Figure 16c: Harvesting for sale by the producer III

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Figure 16d: Harvesting for sale by the producer IV

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Figure 6: Harvesting bananas for modern trades (export). One handler to cut

with a machete and the other to receive the bunch carefully (Simmonds,
1959)

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Figure 17: View of a lorry (7 tons) full of bunches at arrival at the urban

market. Approximately 500 bunches are piled into the vehicle.

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Figure 18: Pile of broken and removed fingers during handling and transport, collected below the lorry. According to the lot of bunches in the left, these

fingers are equivalent to 50 bunches.

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Figure 5a: Commercialization takes place in the lorry during unloading

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Figure 5b: Commercialization takes place in the lorry during unloading

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Figure 6: Commercialization takes place in the lorry during unloading. Bunches and fingers are handled roughly and treaded on during transport.

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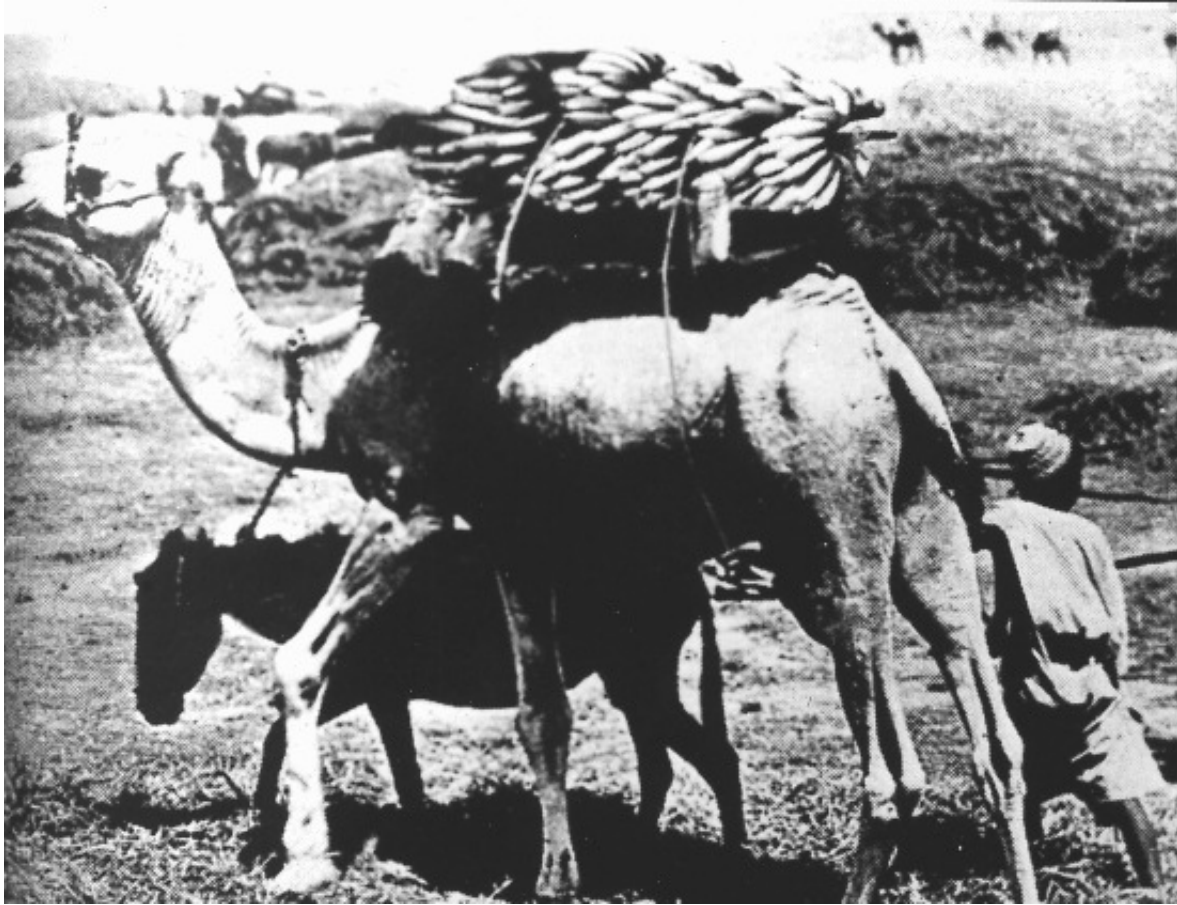


Figure 18a: A carriage by animal in the traditional trade (Simmonds, 1959)

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Figure 18b: Modern carrying from the field to the packaging station in Central and South America by aerial ropway (Simmonds, 1959)

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Figure 18c: Modern carrying from the field to the packaging station in Central

and South America by tractor (Simmonds, 1959)

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Figure 19: In urban markets plantains are usually covered by salers to

accelerate ripening. See the little girl behind watching the stall

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Figure 15: Poor storage conditions meaning quick decreasing of initial

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