

# STAGES OF RIPE

## HASS AVOCADOS



CaliforniaAvocado.com/Retail

## USE THIS GUIDE WHEN ORDERING FRESH CALIFORNIA AVOCADOS

### STAGE

# 1

#### **FIRM**

Very hard fruit. Usually green in color.  
Some fruit may be a darker shade.  
(25 lbs of pressure or more)

### STAGE

# 2

#### **PRE-CONDITIONED**

Ready to eat in approximately 3 days  
if held at room temperature.  
(15-25 lbs of pressure)

### STAGE

# 3

#### **BREAKING**

(Pre-ripened) Slight give to fruit. Ready to  
eat in approximately 2 days if held at  
room temperature.  
(10-15 lbs of pressure)

### STAGE

# 4

#### **FIRM RIPE**

(Pre-ripened) Yields to gentle pressure.  
Good for slicing. Fully ripe next day if held  
at room temperature.  
(5-10 lbs of pressure)

### STAGE

# 5

#### **RIPE**

Easily yields to gentle pressure. Good for all uses.  
Will remain in this condition for 2-3 days  
if held at room temperature.  
(5 lbs or less pressure)

#### **COLOR**

Unripened fruit is usually green, while ripe fruit  
is usually dark green to black. However, during  
certain times of the year due to maturity, hard  
fruit can be black in color. Uniform softness  
is a better indicator of ripeness.

#### **STORAGE**

Stage 2-4 fruit can be held at room  
temperature (65°-70°) in an area with  
good circulation to continue ripening.  
Stage 4-5 fruit can be stored at 36° to 40°  
for up to one week.

For more Information call:  
**800-344-4333**

