

STAGES OF RIPE

**HASS
AVOCADOS**



CaliforniaAvocado.com/Retail

USE THIS GUIDE WHEN ORDERING FRESH CALIFORNIA AVOCADOS



FIRM

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



PRE-CONDITIONED

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



BREAKING

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



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)



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