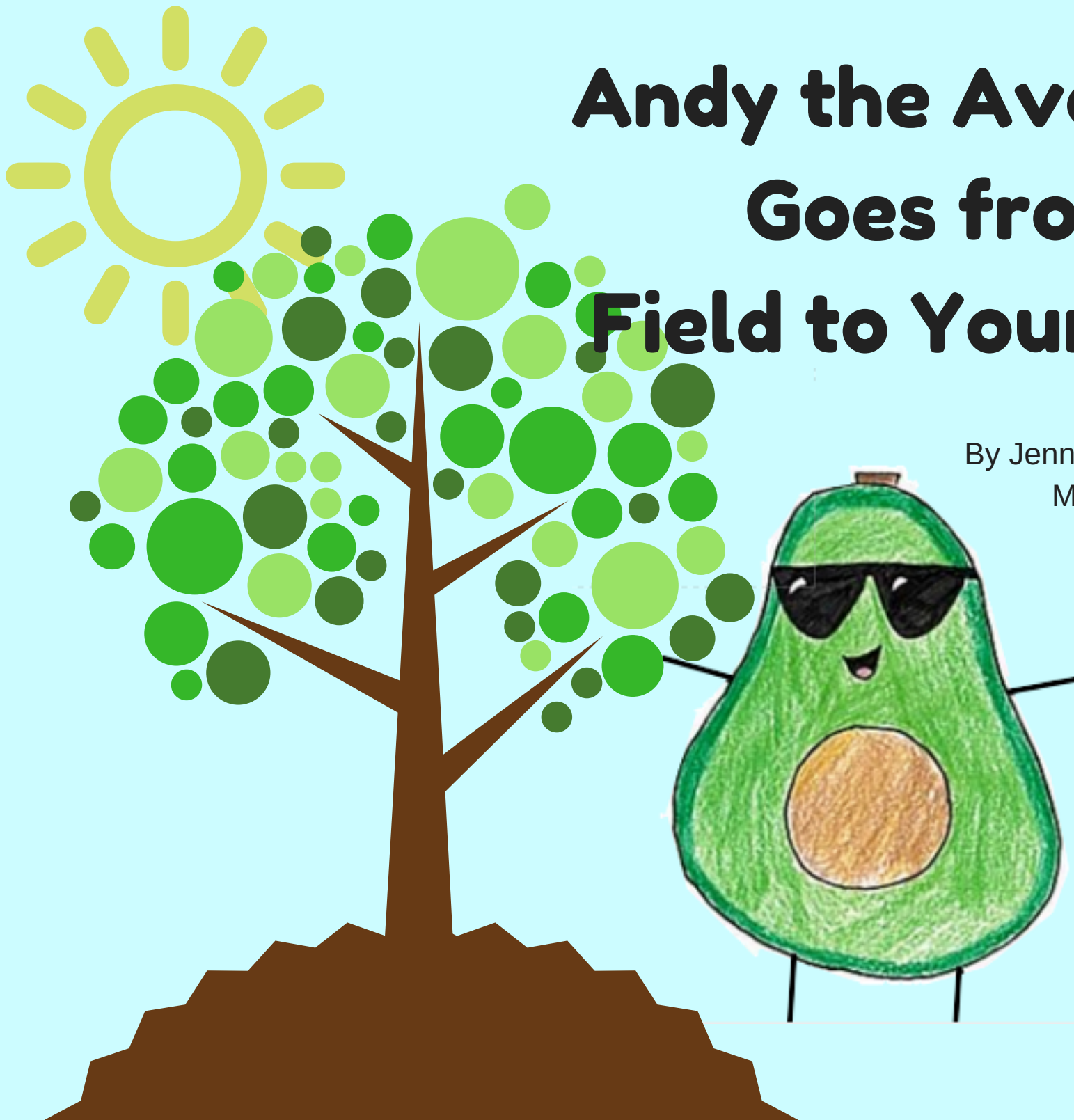


# Andy the Avocado Goes from the Field to Your Fork

By Jennifer Glorioso and  
Mitchell Comstock

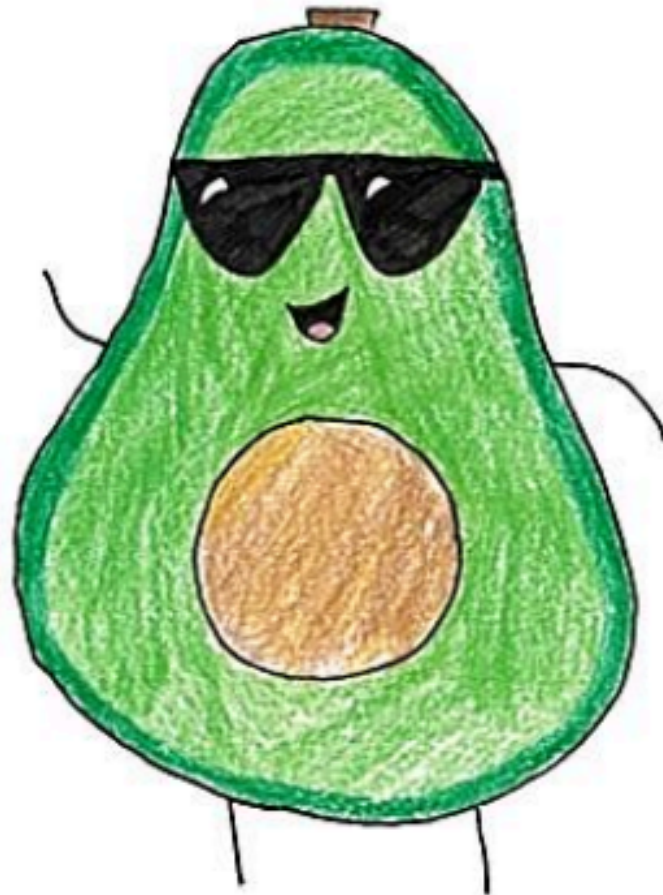


# **Andy the Avocado Goes from the Field to Your Fork**

Written and Illustrated by:  
Jennifer Glorioso

Presented by:  
Mitchell Comstock

**Hi there! My name is Andrew Hass, but you can call me Andy. I am an avocado, one of Mission Produce's world's finest avocados, to be exact. The fun people at Mission Produce help me get from the field to your fork, offering you many nutritional benefits. Let's start by talking about where I grew up.**



**I am from Barnard Ranch located in beautiful Ojai, California. My family tree is five years old, so it is in peak production. Pickers go through great lengths to get me off the tree. My tree is 17 feet tall so they climb tall ladders then use special clippers to pick me from my branch.**

**Just hanging out!**

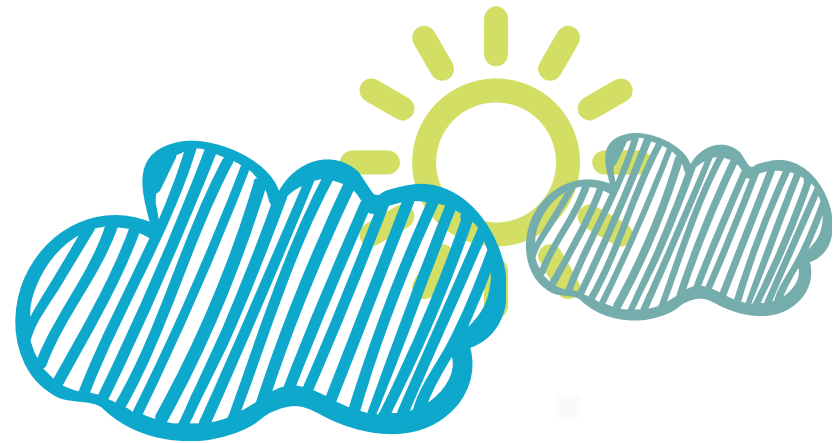


**As a Hass avocado, I have  
cousins all over the world. My  
cousins grow in California, Peru,  
Chile, Mexico, and New Zealand.  
Mission's Global Sourcing  
Department ensures we get the  
best avocados from these  
countries.**

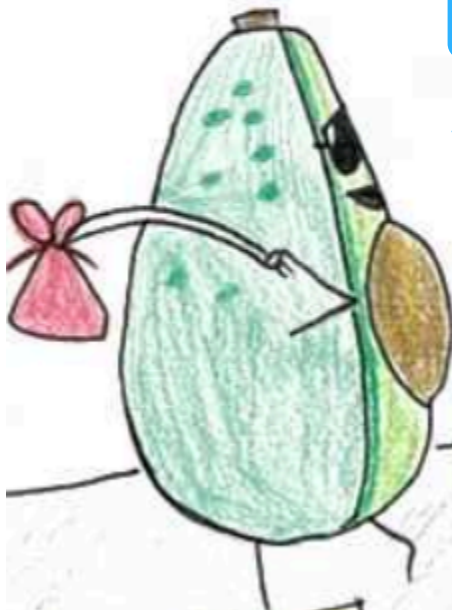




**Once picked from my tree, the Inventory Department decides what Forward Distribution Center (FDC) I will go to.**



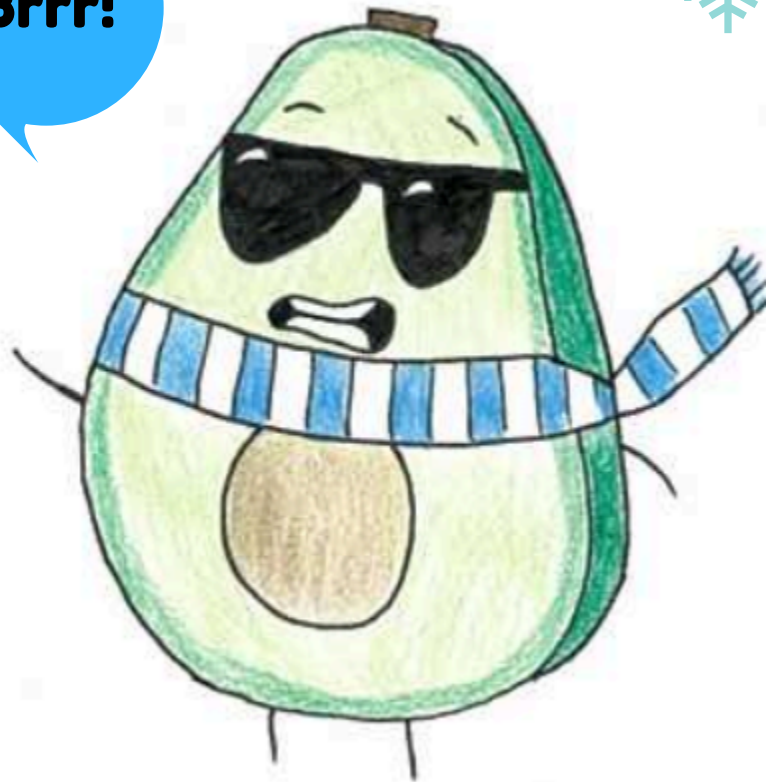
**Off I go!**



**Luckily for me, I get to go to the Camino Del Sol FDC, located in Oxnard, California. It is the biggest and most innovative FDC in North America.**

**I have finally reached Camino Del Sol, or CDS for short. The packing house is kept at a brisk 55 degrees Fahrenheit in order to keep me from ripening too quickly. I am loaded onto the Hydrocooler to be cooled down to 40 degrees. Wow, it's cold in here, good thing I brought a scarf!**

**Brrr!**



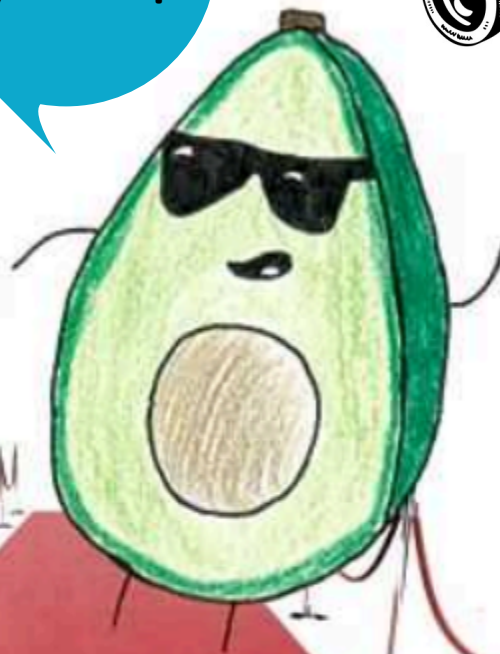


**While on the Hydrocooler I am cleaned twice, then sent to the Operation line. The Operations and Food Safety Departments make sure I am properly taken care of while in the packing house.**



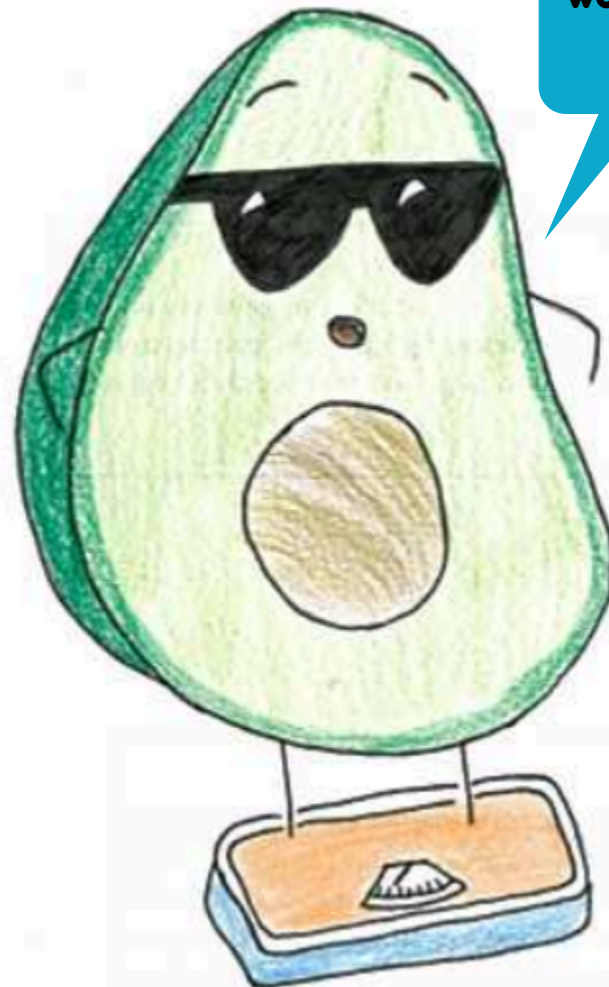


Ready for  
my close-up!

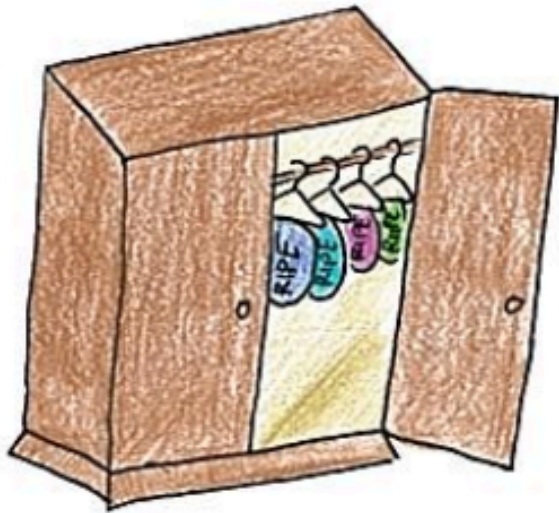


After I get cleaned, I go through a machine that takes ten pictures of me in order to determine my grade. There are three different grades for avocados: grade 1 is mostly sold to you in stores, grade 2 avocados can be found at restaurants, like Chipotle, and export grade avocados are sent to different countries, like Japan. Because I am a Barnard Ranch avocado, I am grade 1, practically perfect in every way.

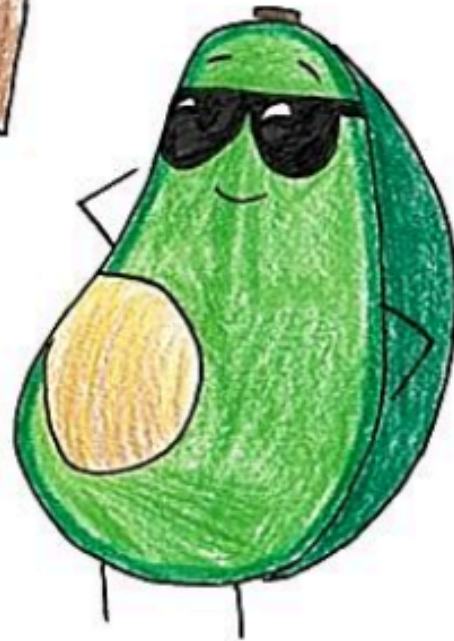
**Now that my grade has been determined, I step on a scale to be sized. I am a size 48 avocado, not too big but not too small. Just right.**



**Good thing  
I've been  
working out!**



Hmm...  
what  
to  
wear?

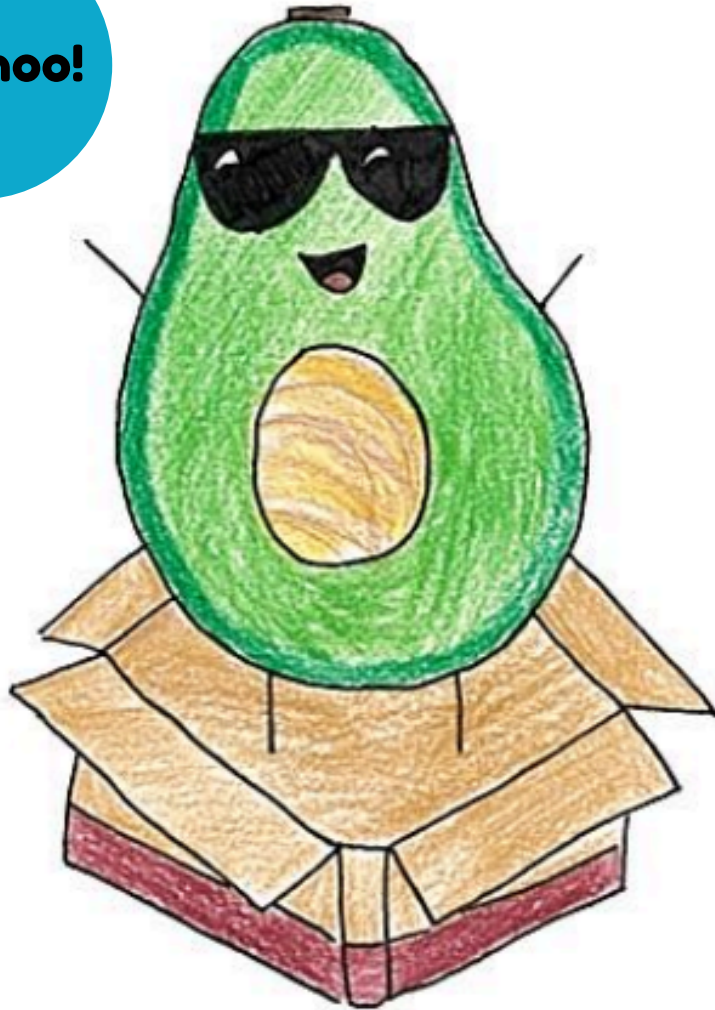


Now I get a sticker! Stickers are the most fashionable thing for avocados to wear and the type of sticker I get depends on my grade, size, country, and what store I will go to. What sticker is your favorite?



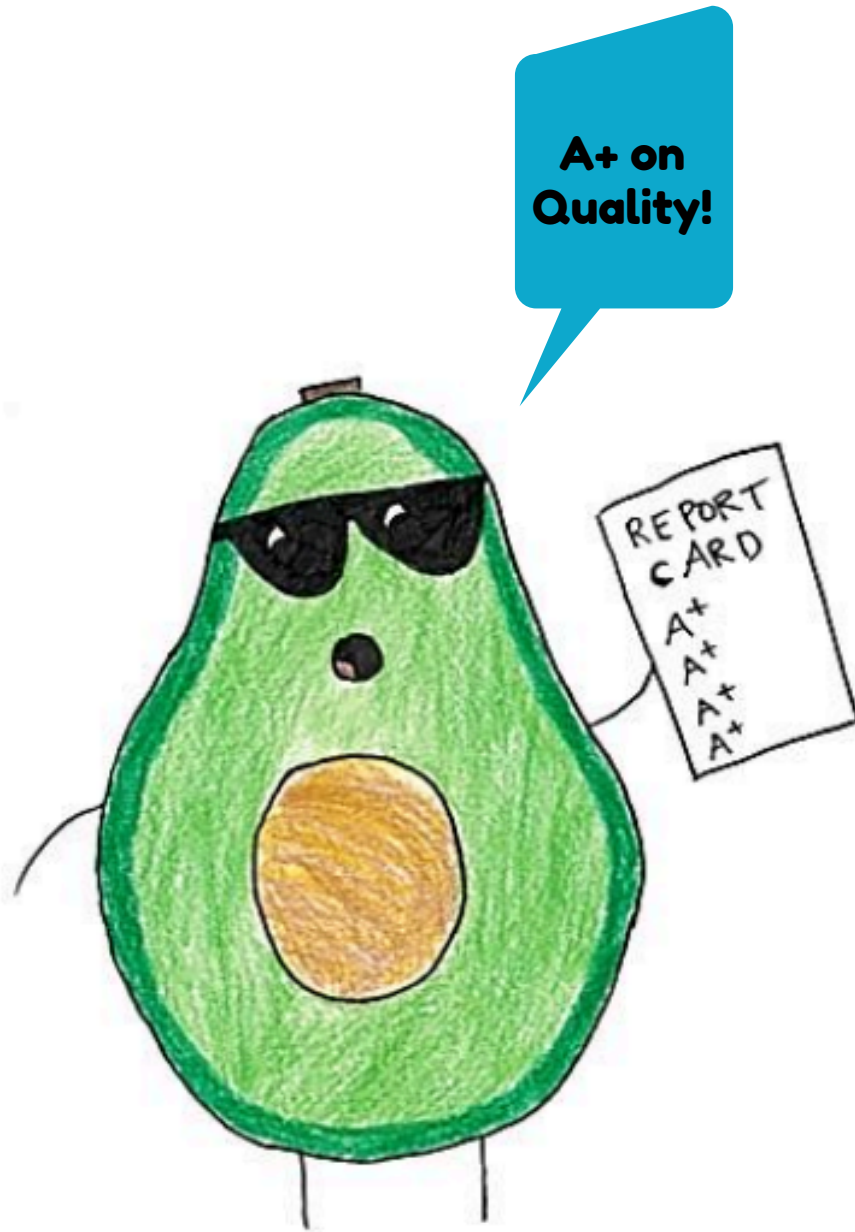


**Woohoo!**



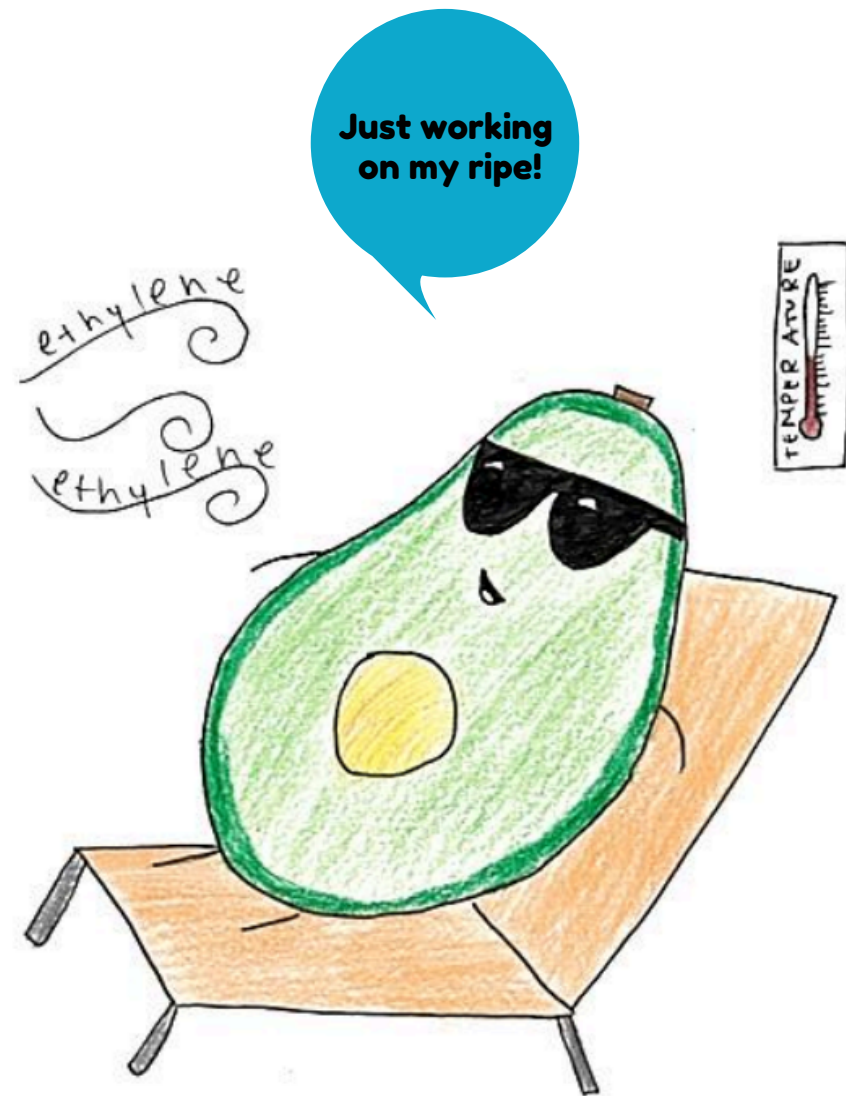
**The last step on the operation line is packaging. The standard package is called a lug and it is very important because it needs to be visually appealing but still protect me during shipping. The Marketing Department designs the graphics for Mission packaging so I am looking fresh before arriving at my store.**

**Before getting shipped, the Quality Assurance team makes sure I am of the highest quality. Mission Produce places a lot of value on making sure every avocado is satisfactory to each customer.**





**Sometimes customers want avocados that are ripe and ready to eat upon arrival. To do so, Mission Produce created Ripening Centers. These innovative centers hold me in rooms where air flow, temperature, humidity, and ethylene gas application are monitored. Ethylene gas speeds up the ripening process and is 100% natural. I am stored at customer's desired ripeness stage and then ready to be shipped!**

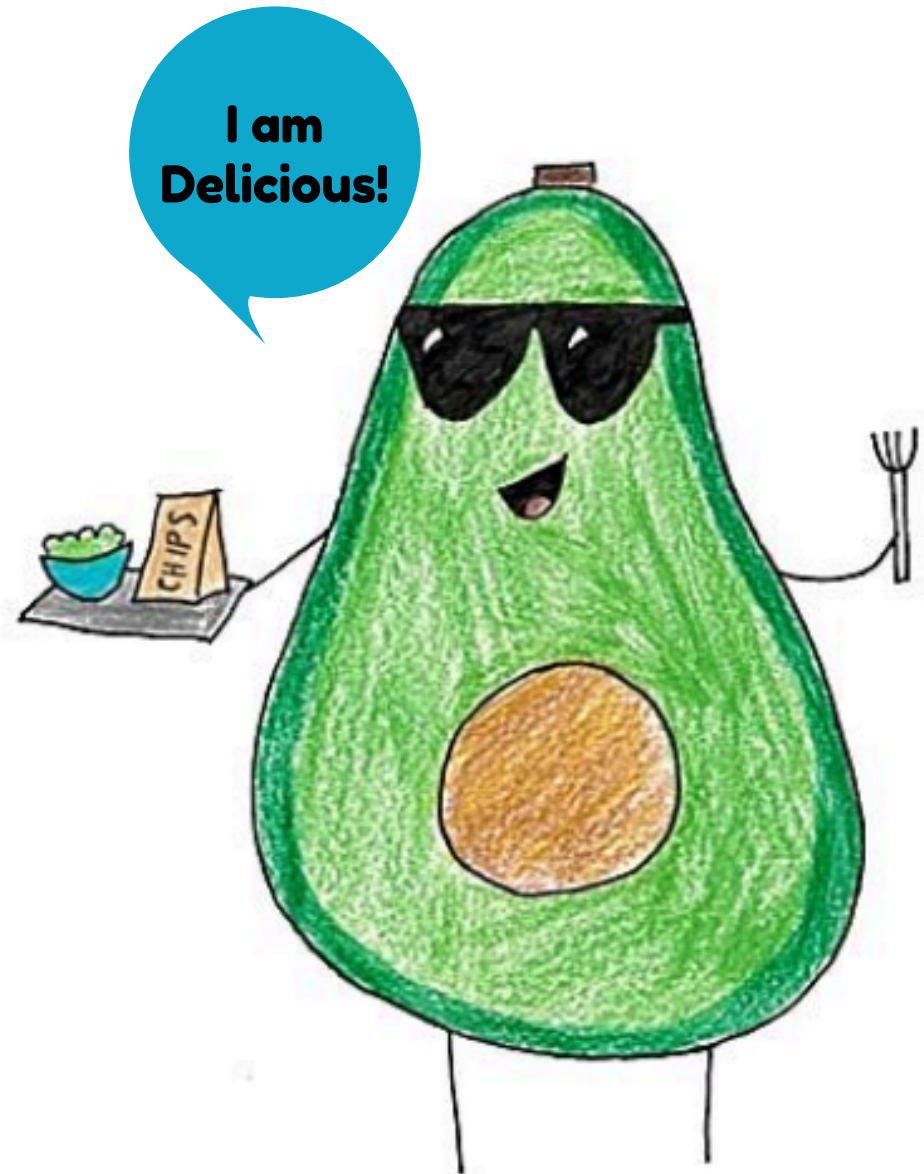


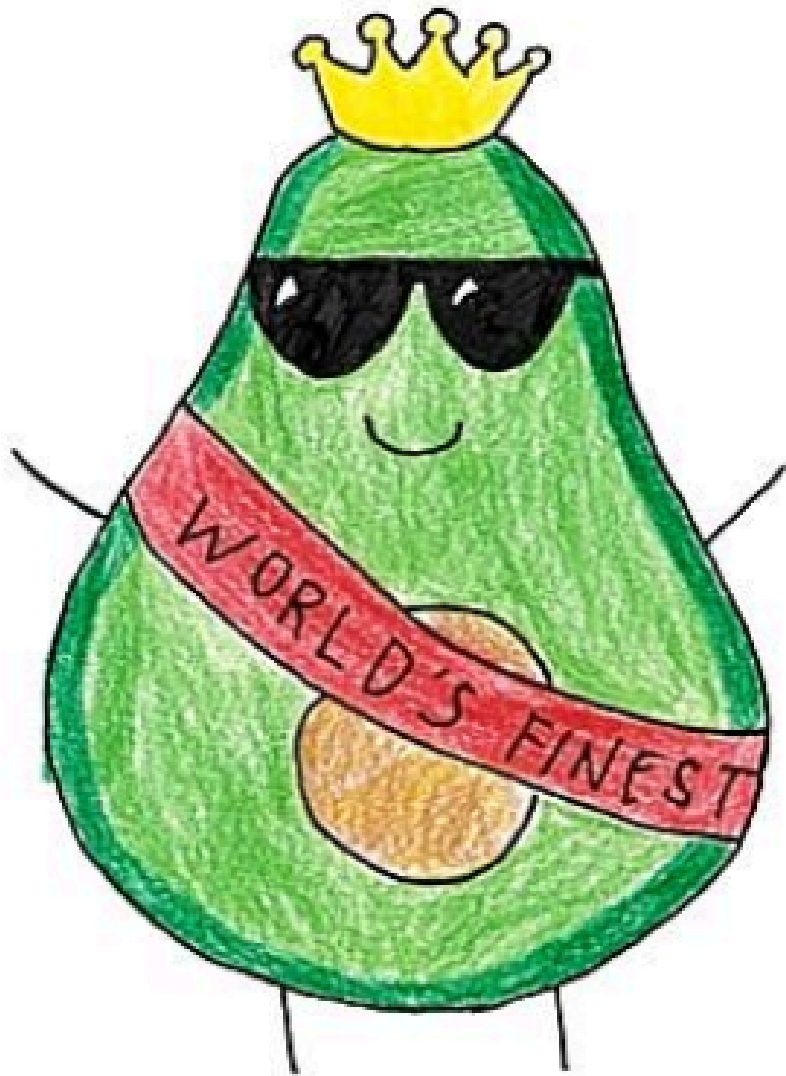
**The Transportation and Shipping Departments are aware of my final destination and help me get to my final store safely! Mission Produce transports me by truck and sometimes by huge ships in order to go to different countries.**

**Weeeeee!**



**My friend Caroline and her family loves avocados, so they are going to make some guacamole today. The rest of the Hass family and I offer many nutritional benefits to our friend Caroline. It feels good to be a Mission avocado and make everyone healthier!**





**Wow! What a day, I just traveled from the field to your fork, and everyone at Mission Produce helped get me here. It's great to be one of the world's finest avocados.**

