

CHECKERBOARDING

WHAT IS IT?

Checkerboarding is a term coined to describe uneven ripening within a case or pallet of fruit. Fruit at different ripe stages may appear within the same box. In such a case, a box with fruit that was ripened to a stage 3, may have some pieces in the box could be at a stage 2 or, at an extreme, a stage 5.



WHAT CAUSES IT?

Avocados can grow at different maturity and dry matter levels within the same orchard and even on the same tree. These maturity and dry matter values greatly impact the ripening process, resulting in varying stages of ripeness.

Dry matter is a measurement of the oil content within the fruit. Early season fruit generally has lower dry matter values and as the fruit matures on the tree, the oil increases throughout the season. The greater the range of dry matter values, the greater the probability of checkerboarding.

Early season fruit with lower dry matter values generally has a greater chance of uneven ripening.

WHAT CAN BE DONE?

It is difficult to prevent checkerboarding from occurring during ripening, but carefully monitoring ripening time and temperatures can help minimize checkerboarding within a case of fruit.³



Does not cause internal damage



Fruit expected to ripen and taste normal



Fruit will ripen at different times