

CHECKERBOARDING

WHAT IS IT?

Checkerboarding is a term coined to describe uneven ripening within a case or pallet of fruit. It is possible to see fruit at different stages of the ripening process within the same box. A box may have fruit that was ripened to a stage 3 yet some pieces in the box could be at a stage 2 or, to the extreme, a stage 5.



WHAT CAUSES IT?

Avocados can grow at different maturity and dry matter levels within the same orchard and the same tree. The maturity and dry matter values greatly impact the ripening process.

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

Early season fruit with lower dry matter values tend to have a greater chance of uneven ripening.

WHAT CAN BE DONE?

It is difficult to prevent checkerboarding from occurring during ripening, but steps can be taken to help mitigate the amount. Mission's experts monitor ripening time and temperatures, which can help reduce checkerboarding within the case of fruit.



Does not cause internal damage



Fruit will ripen and taste normal



Fruit will ripen at different times