

COPPER SULFATE RESIDUE

WHAT IS IT?

Copper sulfate is used on both organic and conventional fruit-bearing trees as a fungicide to kill bacteria, algae, and fungi. The application of copper sulfate can leave a light residue on the surface of the avocado and has a bluish white appearance. Copper sulfate is safe and harmless to the consumer.



WHY USE IT?

The copper binds to proteins in the fungi and damages the cells, causing them to die. It is a very effective method and has been used for many years in avocado farming. Anthracnose, a common fungus in avocado production, causes black circular spots about one-half inch in diameter to appear on the surface of the fruit. During moist or rainy periods, the fungus can proliferate and spread into the flesh of the fruit, causing decay. Copper sulfate is very effective at controlling this disease.⁵

WHAT CAN BE DONE?

Mission Produce thoroughly washes all fruit with fresh water and an agitating brush to help remove any dirt or residue on the fruit's surface. Due to the nature of copper sulfate, complete removal can be difficult. It is common to see a small amount of fruit that contains a residual bluish white deposit on its surface after packing. Know that it is safe and harmless, and has no effect on the interior pulp quality, texture, or flavor.



Does not cause internal damage



Fruit expected to ripen and taste normal