

# COPPER SULFATE RESIDUE

## WHAT IS IT?

Copper sulfate is used for many 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. It has a bluish white appearance and is completely 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.

## 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 is difficult. It is common to see a small amount of fruit that contains a residual bluish white deposit on the surface of the fruit once it has been packed. 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 will ripen and taste normal**