

UNDERSTANDING AVOCADO DRY MATTER AND SHELF LIFE

Dry Matter is defined as *the part of a foodstuff or other substance that would remain if all of its water content were removed.*²

Dry matter percent is calculated by:

$$\frac{\text{Dry Weight} \times (100)}{\text{Wet Weight}} = \text{Dry Matter Percent}$$

- As fruit matures, its dry matter percentage increases.³
- Late season fruit has higher dry matter values than early season fruit.³
- Fruit with higher dry matter ripens faster.³
- As the season progresses, dry matter generally increases and days of shelf life generally decrease.³
- The higher the percentage of dry matter, the higher the oil content of the fruit.³ An avocado's signature creamy buttery flavor and mouthfeel are related to its oil content.⁴

Reference our Quality Calendar on page 27 of this guide to see typical dry matter percentages for each of Mission's Countries of Origin (COO) throughout the calendar year.

