

FEELS SO RIPE

There are two ways to judge avocado ripeness. Most experts recommend that you feel for uniform softness to determine the ripe level. A penetrometer can also be used to measure avocado stages, however testing has proven that using a penetrometer is inconsistent. **There are pros and cons for each method:**

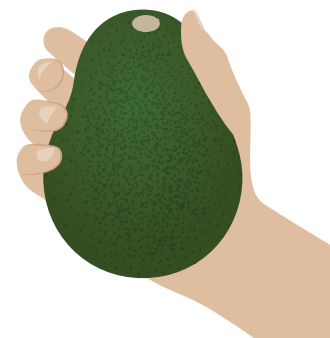
ASSESSING RIPE STAGE BY HAND

PROS

- ✓ Non-destructive testing method
- ✓ Can assess a large sample size on every pallet/pack
- ✓ No special equipment required
- ✓ Quick
- ✓ Assessor considers whole fruit characteristics

CONS

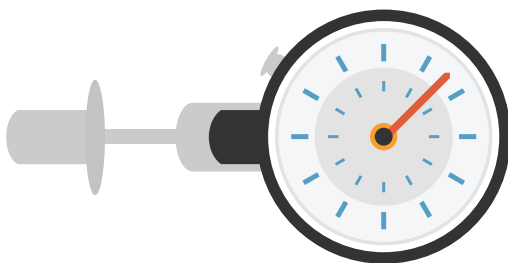
- ✗ Subjective; dependent on person
- ✗ Requires training



ASSESSING RIPE STAGE BY PENETROMETER

PROS

- ✓ Only a small amount of training needed



CONS

- ✗ Destructive testing method (can only assess a small sample)
- ✗ Small sample size may not be representative of entire pallet/pack
- ✗ Not always consistent with true stage
- ✗ Inconsistent readings unless using a fixed stand
- ✗ Requires specific and expensive equipment
- ✗ Results can vary based on fruit temperature
- ✗ Inaccurate results if procedure is not followed
- ✗ Outputs quantitative measurement that is often inconsistent and does not consider factors like seasonality and temperature