



HANDLE WITH CARE

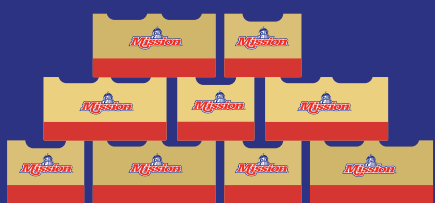
You'll be an avocado pro in no time by familiarizing yourself with the following storage and handling procedures. With our industry-leading Ripe Program, our ripening experts have already begun ripening the fruit to your preferred stage of ripeness. Adhere to these simple practices to offer restaurant patrons the finest quality avocados.



Bring inside the store immediately upon arrival. Heat is the greatest factor in destroying quality.



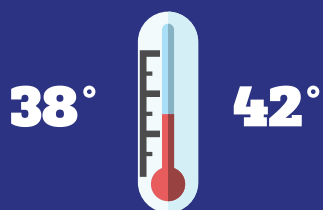
Determine stage of ripeness.



When stacking boxes, place those with ripe avocados on top.



Do not toss or drop boxes. Avocados bruise easily at any ripe stage.



Store ripe avocados at 38-42 degrees to slow ripening and avoid cooler damage.



Do not store near other tropical fruit or ethylene-sensitive produce such as bananas or mangoes.



Do not store near the fryer.



Do not store in the hot kitchen.



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