

HANDLE WITH CARE

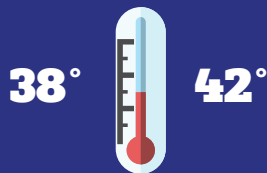
You'll be an avocado pro in no time by familiarizing yourself with the following storage and handling procedures. With our industry-leading Ripe Program, our ripening experts have already begun ripening the fruit to your preferred stage of ripeness. Adhere to these simple practices to offer restaurant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



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



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



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



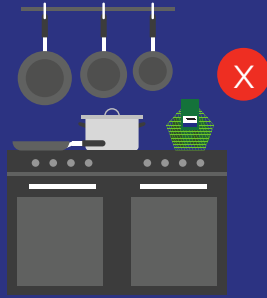
Determine stage of ripeness.



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



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.

FOOD SAFETY BEGINS WITH MISSION PRODUCE

All of Mission's avocados are handled with the utmost care, with food safety in mind. Our packing and distribution facilities meet and exceed the highest global compliance standards for safety.



Micro and Molecular Biology Scientists on staff specializing in fresh produce food safety



Superior food safety audit scores in the PrimusGFS and BRC schemes



Extensive micro program includes 400+ samples per month



Fully FSMA compliant with in-house lead instructors



Global sanitation program conducting daily testing and maintaining extensive pathogen reduction steps



Health and safety programs safeguarding workers worldwide



Robust sustainability programs reducing global carbon footprints