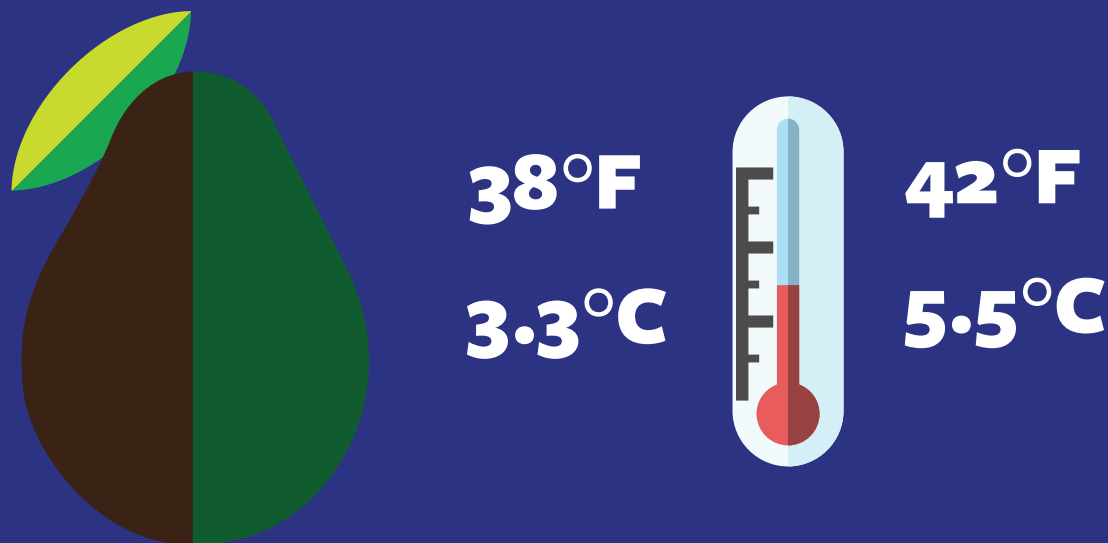


HANDLING AND STORAGE

Recommended storage temperatures for avocados can vary due to seasonality and country of origin. In general, cooler temperatures between 38°F - 42°F/ 3.3°C - 5.5°C are acceptable for all countries of origin throughout the year.

Low maturity fruit maintains its quality and shelf life at slightly warmer temperatures such as 42°F/5.5°C. As the maturity and dry matter of the fruit increases, the storage cooler temperature should be reduced in order to increase shelf life. Higher maturity fruit generally begins the ripening process more quickly due to its higher oil content.

Once ripe, cooler temperatures around 38°F/3.3°C generally extend the shelf life of the ripe fruit and help to slow down the ripening process. Note that ripe fruit is less susceptible to cold damage, so storing at these temperatures can also help to maintain quality.



RECOMMENDED STORAGE AND HANDLING TEMPERATURES*

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
	42°F 5.5°C			40-42°F 4.4-5.5°C			38-40°F 3.3-4.4°C					
Mexico	40-42°F 4.4-5.5°C	38-40°F 3.3-4.4°C			38°F 3.3°C		42°F 5.5°C					40-42°F 4.4-5.5°C
Chile	38-40°F 3.3-4.4°C								42°F 5.5°C			38-40°F 3.3-4.4°C
Peru			43°F 6°C				42°F 5.5°C	40-42°F 4.4-5.5°C	40°F 4.4°C			
Colombia	38-40°F 3.3-4.4°C			38°F 3.3°C			42°F 5.5°C			40-42°F 4.4-5.5°C		40°F 4.4°C
Dominican Republic	38°F 3.3°C							40°F-42°F 4.4-5.5°C		40°F 4.4°C	38°F 3.3°C	



DID YOU KNOW?

Mission Produce supplies avocados from different growing regions with overlapping seasons of availability in order to provide a consistent year-round supply. The Country of Origin (COO) is clearly marked on each box, so you can adjust your optimal storage temperatures (as advised in the above chart) accordingly.