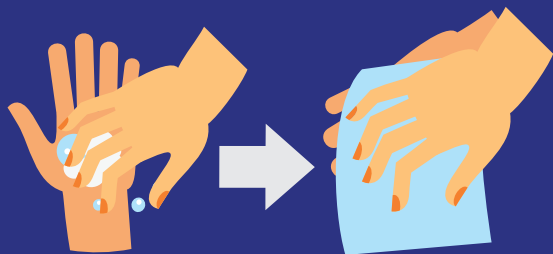


SAFETY FIRST

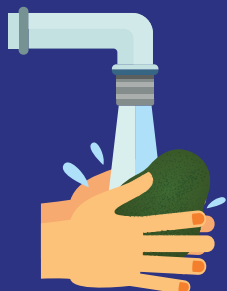
Protect the health and safety of your customers by following these simple food safety practices during prep.



Wash your hands in hot, soapy water, then dry with a clean paper towel.



Wash cutting boards, dishes, utensils, and countertops with soap and hot water between preparing raw meat and poultry.



Wash avocados thoroughly under clean running water, then dry with a clean cloth or paper towel.



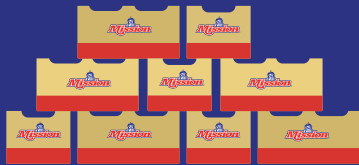
Carefully cut away any damaged or bruised areas on the fruit.

HANDLE WITH CARE

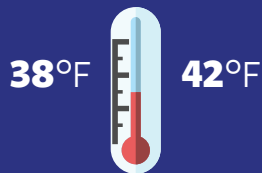
Become an avocado pro in no time by familiarizing yourself with the following storage and handling procedures. Before your avocados arrive, our Ripe Specialists have already begun ripening your avocados to the desired ripe stage. Maintain fruit stage and quality by adhering to the following best practices.



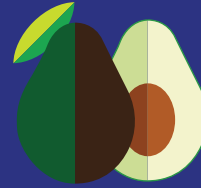
Bring fruit inside the store immediately upon arrival. Heat is one of the greatest factors that can destroy fruit quality.



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



Store ripe avocados at 38–42°F to slow ripening and avoid cooler damage.



Determine stage of ripeness.



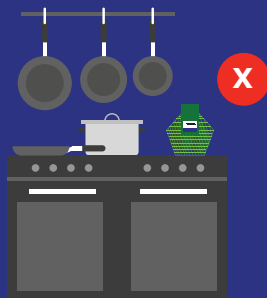
Do not toss or drop boxes. Avocados bruise easily at any ripe stage.



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

FOOD SAFETY BEGINS WITH MISSION PRODUCE

Food safety is a top priority in every aspect of growing, packing, and shipping avocados to market. We have a centralized department comprised of scientists, engineers, project managers, sanitation professionals, and food safety experts that manage our global food safety programs.



Do not store near the fryer.



Do not store in the hot kitchen.



Micro and chemical scientists on staff specializing in fresh produce food safety



Audits performed by the British Retail Consortium (BRC), PrimusGFS, and other GFSI-accredited schemes



Bacterial reduction solution used to reduce the microbial load on avocados before packing



Fully FSMA compliant with in-house lead instructors



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



Health and safety programs designed to safeguard our workers worldwide



Robust sustainability programs implemented to reduce our global carbon footprint

HOW TO CUT AND PIT AVOCADOS

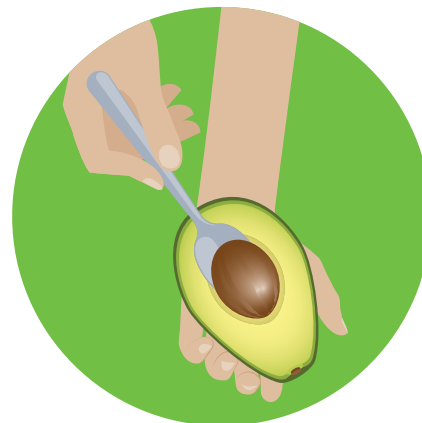
Be sure to fully wash and dry avocados before slicing. Use a sharp, clean knife and follow the below steps to safely cut and pit an avocado.

**1**

Starting at the stem end, slice the avocado in half lengthwise, gently guiding the knife around the perimeter of the pit.

**2**

Gently twist the two halves apart.

**3**

Insert a spoon between the pit and the pulp and gently work the spoon around the pit to dislodge it.



THE KNIFE METHOD

Some chefs prefer to use a sharp chef's knife to dislodge the pit, thwacking the heel of the knife deep into the pit then twisting the knife to dislodge the pit. Although this method is effective, it is also more likely to result in injury. To prevent injury while using the knife method, the avocado should be placed on a secure cutting board, NOT in your hand.

KEEP 'EM FRESH

After being sliced open, avocados will naturally oxidize and turn brown over time. To help keep your cut avocados at their signature yellow-green hue, use the below tips and tricks.

STORING CUT, RIPE HASS AVOCADOS



Sprinkle the cut exposed areas of the fruit with lemon or lime juice, or another acidic agent

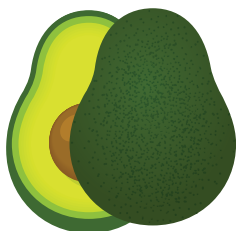


Place in an air-tight container or tightly cover with clear plastic wrap

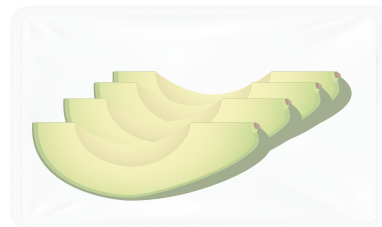


Refrigerate for one day, then use

DELI HANDLING PRACTICES



For avocados that have been cut in half, place unused halves facing each other to reduce oxidizing



Using a storage solution that limits oxygen exposure can help keep avocados fresh, as well as allow the flexibility to pre-cut the fruit for use