



KEEP 'EM FRESH

After being sliced open, avocados will naturally oxidize and turn brown over a length of time as they are exposed to air. Learn the no muss, no fuss ways to keep your cut avocados their signature yellow-green hue:

STORING CUT, RIPE HASS AVOCADOS



Sprinkle the cut, mashed or sliced fruit with lemon or lime juice or another acidic agent

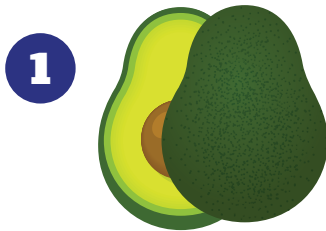


Place in an air-tight container or tightly cover with clear plastic wrap

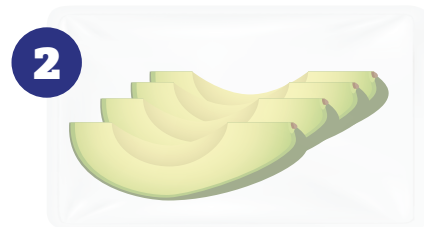


Refrigerate for one day, then use

DELI HANDLING PRACTICES



In the deli, the avocado can be halved, and the unused halves can be kept facing each other to prevent oxidizing



In addition, if a storage solution that limits oxygen exposure is available, the avocados can be pre-quartered for use



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