

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

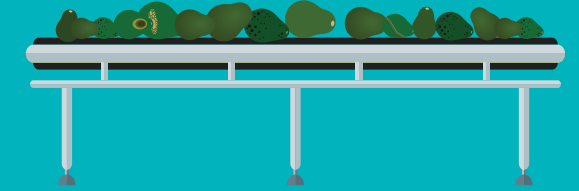
STEPS QUALITY ASSURANCE TAKES

1



Receive fruit and cool it to preserve shelf life.

2



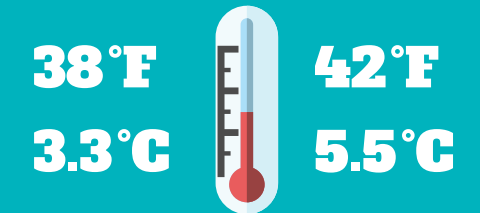
Fruit is inspected during packing. QA pulls samples to check for color, internal and external defects, size and stage.

3



Dry matter tests are conducted to determine maturity.

4



Fruit is consistently stored at 38-42°F/3.3-5.5°C.

5



Pallets are inspected by QA prior to shipping to the customer.



DID YOU KNOW?

We can arrange for a ripening expert to come to your distribution center and advise on best practices to ensure consumers get the highest quality fruit. Email quality@missionproduce.com to tap into our expertise!