

## 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 will maintain 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 will begin the ripening process more quickly due to higher oil content.

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



**38°F**

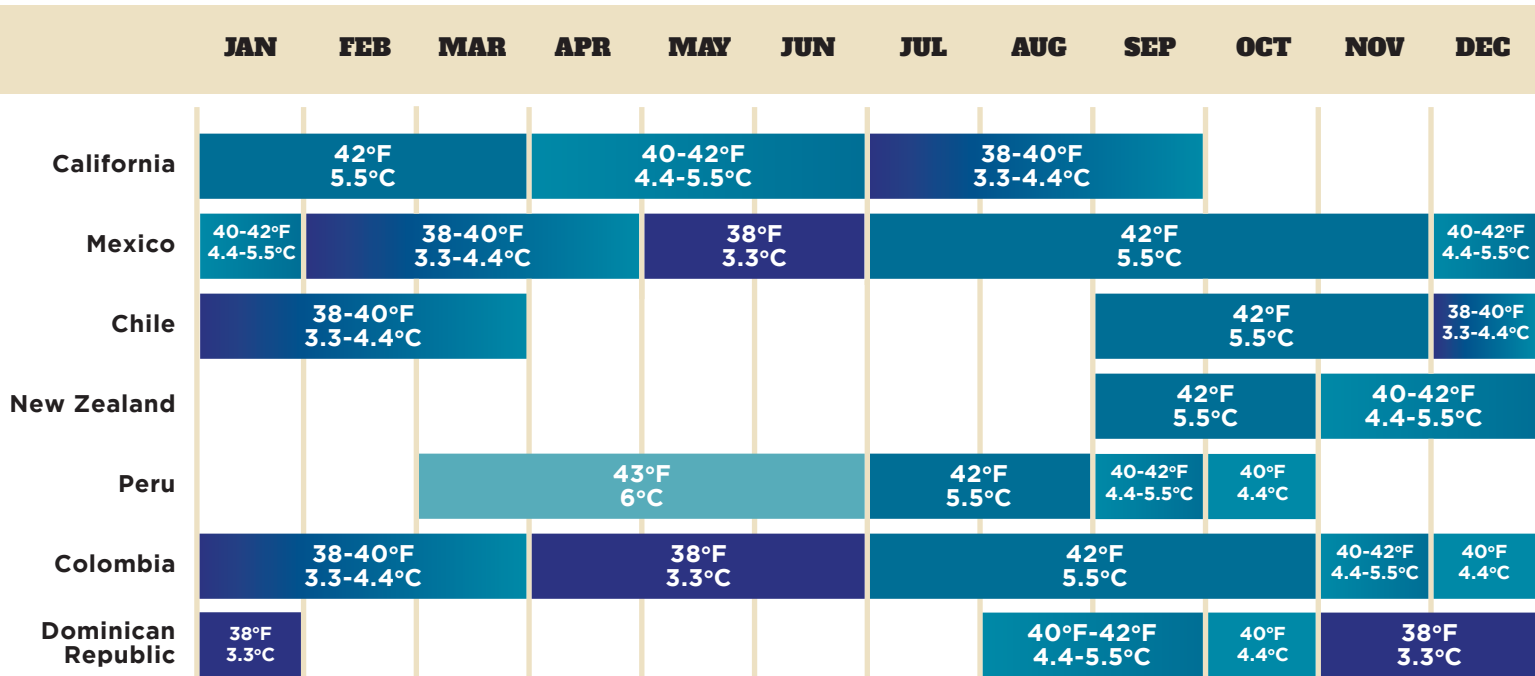
**3.3°C**



**42°F**

**5.5°C**

# RECOMMENDED STORAGE AND HANDLING TEMPERATURES



## 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.