

SUNBURN

WHAT IS IT?

Sunburn can range from a pale yellow discoloration to a black, brown, red, or withered spot. Internal quality of the fruit is typically not affected, but large spots of discoloration can cause heating and drying of the tissue, which results in the downgrading or culling of affected fruit.



WHAT CAUSES IT?

Sunburn can occur both prior to and after harvest. It is caused by exposure to direct sunlight, which is generally more common in fruit on the south or southwest sides of a tree. New trees with fewer leaves on the tree to shade the fruit are at higher risk for sunburn than leafy mature trees.

WHAT CAN BE DONE?

Careful pruning methods and tree care can help reduce overexposure of growing fruit to the sun. Post-harvest sunburn can be avoided by storing bins of harvested avocados in cool, shaded areas.



Does not cause internal damage



Fruit expected to ripen and taste normal