

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, however large spots of discoloration can cause heating and drying of the tissue, which results in 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 usually most severe in fruit on the south or southwest sides of the trees. New plantings 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 help reduce overexposure of growing fruit. Post-harvest sunburn is avoided by storing bins of harvested avocados in cool, shaded areas.



Does not cause internal damage



Fruit will ripen and taste normal