

## UNDERSTANDING AVOCADO DRY MATTER AND SHELF LIFE

Dry Matter is defined as *the part of a foodstuff or other substance that would remain if all of its water content were removed.*

$$\text{Dry matter percent is calculated by:}$$
$$\frac{\text{Dry Weight} \times (100)}{\text{Wet Weight}} = \text{Dry Matter Percent}$$

- As fruit matures, dry matter percentage increases.
- Late season fruit has higher dry matter values than early season fruit.
- Fruit that has higher dry matter ripens faster.
- As the season progresses, dry matter will increase and days of shelf life will decrease.
- The higher the percentage of dry matter, the higher the oil content of the fruit. The avocado's signature creamy buttery flavor and mouthfeel is directly related to its oil content.

**Reference our Quality Calendar on page 27** of this guide to see typical dry matter percentages for each of Mission's Countries of Origin (COO) throughout the calendar year.

**Dry Matter percent increases as the season progresses, and days of shelf life decrease.**

