

# AVOCADO HANDLING & STORAGE TEMPERATURES

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 counties of origin throughout the year.

## OPTIMAL STORAGE TEMPERATURES BY COUNTRY OF ORIGIN

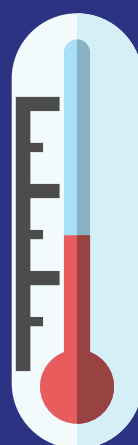
Mission Produce supplies avocados from different growing regions with overlapping seasons for a consistent year-round supply. The Country of Origin (COO) is clearly marked on each box, so optimal storage temperatures can be adjusted accordingly.

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
California	42°F 5.5°C		40-42°F 4.4-5.5°C			38-40°F 3.3-4.4°C		38°F 3.3°C				
Mexico	40-42°F 4.4-5.5°C	38-40°F 3.3-4.4°C			38°F 3.3°C		42°F 5.5°C				40-42°F 4.4-5.5°C	
Chile	38-40°F 3.3-4.4°C									42°F 5.5°C		38-40°F 3.3-4.4°C
New Zealand	40°F 4.4°C								42°F 5.5°C		40-42°F 4.4-5.5°C	
Peru	43°F 6°C				42°F 5.5°C		40-42°F 4.4-5.5°C		40°F 4.4°C			
Colombia	38-40°F 3.3-4.4°C			38°F 3.3°C			42°F 5.5°C				40-42°F 4.4-5.5°C	40°F 4.4°C
Dominican Republic	38°F 3.3°C							40°F-42°F 4.4-5.5°C		40°F 4.4°C	38°F 3.3°C	

## STANDARD COOLER TEMPERATURES

Store RIPE avocados at cooler temperatures

**38°F**  
**3.3°C**



Store low maturity avocados at slightly warmer temperatures

**42°F**  
**5.5°C**



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