



**GRADE** - US 1

**PACK** - 48 ct.

**ORIGIN** - Mexico US Peru Chile

**AVAILABILITY** - Year Round

**SPECIFICS** - Two layer pack Hass variety Stage 45  
ripeness 25 dry matter or above

**ETHYLENE PRODUCE** - Yes

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A+

### RECEIVING

Good quality #1 Avocados will have a pebbly skin with color ranging from green to black with no red discoloration, brown scarring or russeting. The skin color is not an indication of ripeness. Avocados ripened to Stage 4.5 should arrive firm but ripe and ready to use. The fruit should yield to gentle pressure when squeezed in the palm of your hand. Avoid pinching the product with your fingers when testing it to avoid bruising. The fruit should be ready for making guacamole upon receiving it.

### AVOID / REJECT

Avoid product that is soft or mushy or appears dehydrated, as evidenced by dimpled fruit or shriveled skin.

### STORAGE / HANDLING

Store ripe and ready to use Avocados in their original container in the warmest area of the cooler, usually near the door. Refrigerating the product to 38-42 degrees F will slow the ripening process and preserve the current stage of ripeness to keep the product from dehydrating and discoloring. Remove the product from the cooler and bring to room temperature on the day it will be served. A Ripe Avocado should give to gentle palm pressure, avoid testing using fingertips as this often bruises the fruit and results in black spots under the skin.

### OTHER



**GRADE** - US 2

**PACK** - 60 ct.

**ORIGIN** - Mexico US Peru Chile

**AVAILABILITY** - Year Round

**SPECIFICS** - Two layer pack Hass variety Stage 45  
ripeness 25 dry matter or above

**ETHYLENE PRODUCE** - Yes

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A+

### RECEIVING

Good quality #2 Avocados will have a pebbly skin with color ranging from green to black, there will be some red discoloration, brown scarring or russeting on the surface of the fruit. The skin color is not an indication of ripeness. Avocados ripened to Stage 4 to 4.5 should arrive ripe and ready to use. The fruit should be ready for making guacamole upon receiving it, but it should not be mushy or dehydrated; as evidenced by dimpled fruit or shriveled skin.

### AVOID / REJECT

Avoid product that is soft or mushy or appears dehydrated, as evidenced by dimpled fruit or shriveled skin.

### STORAGE / HANDLING

Store ripe and ready to use Avocados in their original container in the warmest area of the cooler, usually near the door. Refrigerating the product to 38-42 degrees F will slow the ripening process and preserve the current stage of ripeness to keep the product from dehydrating and discoloring. Remove the product from the cooler and bring to room temperature on the day it will be served. A Ripe Avocado should give to gentle palm pressure, avoid testing using fingertips as this often bruises the fruit and results in black spots under the skin.

### OTHER