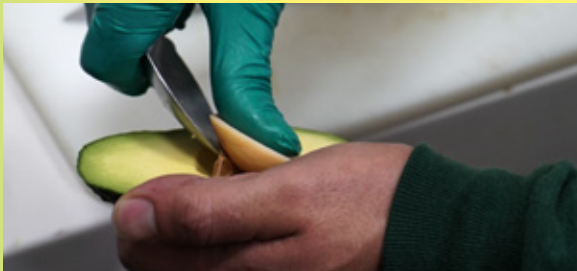


GOODNESS ALWAYS MATTERS

Avocados From Mexico are Always Good because we make sure they are.

Dry matter testing measures the fruit's oil content to help ensure every avocado imported into the U.S. will have a creamy, consistent flavor all year round.

DRY MATTER TESTING

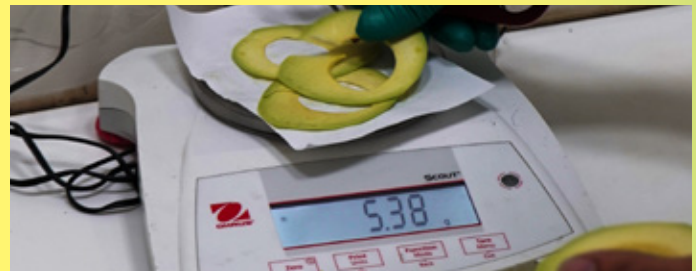


1 SELECT SAMPLES

Select a few random avocados from each batch. Cut the avocado in half and take thin slices using a peeler and place them atop the bond paper.

2 WEIGH SAMPLES

Making sure to subtract the weight of the paper, the final number on the scale is referred to as the *net wet weight*.



3 DRY SAMPLES

Place avocado samples in the microwave oven for 90 seconds and record weight. Microwave the samples for another 40-60 seconds and record the weight, again. Repeat process until there is no weight change, indicating the avocado is completely dehydrated. This final number is known as the net dry weight.



4 CALCULATE DRY MATTER %

Calculate the dry matter percentage by dividing the net dried weight by the net wet weight and multiply by 100. The higher the dry matter percentage, the higher the oil content and flavor inside the avocado.

