



GOOD TIMES ARE ALWAYS AHEAD



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STAGES OF RIPENESS



1



HARD

Very hard fruit, usually lighter green in color. Ready to eat in 4 to 7 days if held at room temperature.

Recommended Storage

Best stored at 38°F - 42°F
To ripen fruit, store well ventilated at 65°F-70°F

Recommended Usage

Set aside to ripen more.

2



HARD

Ready to eat in about 3 to 4 days if held at room temperature.

Recommended Storage

Best stored at 38°F-40°F
To ripen fruit, store well ventilated at 65°F-70°F

Recommended Usage

Perfect for pickled avocado.

3



FIRM

Slight give to the fruit. Ready to eat now or can further ripen 1-2 days if held at room temperature.

Recommended Storage

Best stored at 38°F-40°F for up to 7 days
To ripen fruit, store well ventilated at 65°F-70°F

Recommended Usage

Grate, shred, slice and dice that avocado goodness.

4



FIRM RIPE

Yields to gentle pressure. Ready to eat now or can be stored in refrigerator for up to one week.

Recommended Storage

Best stored at 38°F-40°F for up to 7 days
To ripen fruit, store well ventilated at 65°F-70°F

Recommended Usage

Make chunky guac, slices and dices to add goodness to nearly any dish.

5



RIPE

Easily yields to gentle pressure and good for all uses. Ready to eat now or can be stored in refrigeration for 1 to 3 days.

Recommended Storage

Best stored at 38°F-40°F for up to 4 days in cooler

Recommended Usage

Whip up guac, smoothies, sauces and dressings with these.

STORAGE & HANDLING

For best results and longer shelf life, store avocados at 38°F-40°F. Green, hard fruit will ripen in 4-9 days at 70°F. Never store fruit at temperatures exceeding 70°F.



RIPENING

HOW TO: SPEED UP RIPENING

Recommended Stage of Ripeness: Stage 1 or 2

METHOD: Hold cases of avocados between, 65°-70° with good airflow and never warmer than 75°.

HOW TO: SLOW DOWN RIPENING

Recommended Stage of Ripeness: Stage 3 or 4

METHOD: Hold cases of avocados within refrigeration, 35°-41°. Cases of avocados can be held with this method up to 96 hours.

IT'S *THAT* EASY