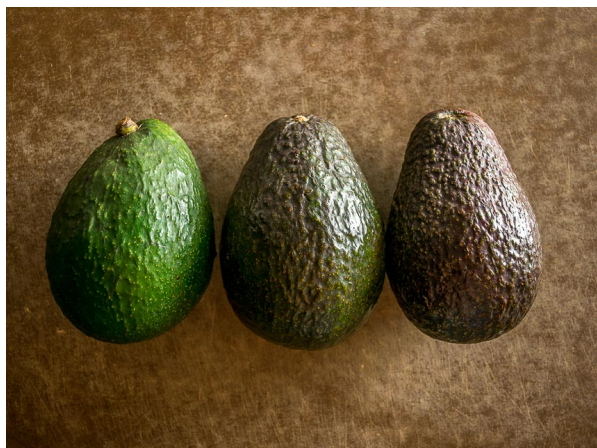


# PEAKfresh<sup>®</sup>USA

## Packing Guide for Avocados



Ripening and associated softening of avocados can be delayed by quickly pre-cooling the fruit immediately after harvest and placing the fruit in an ethylene-free storage environment. This is critical where long storage periods are required or where field temps are high 25°C (77°F). Forced air is generally carried out within 24 to 48 hours or sooner after harvest. Hydro cooling of Hass variety is also used commercially and the target temperature recommendations vary between 5°-15°C (41°-53°F) and may be influenced by the emphasis on whether fruit should be graded

with condensation or not. Avocados produce ethylene and the ripening process will accelerate if exposed to a buildup of natural ethylene or ambient ethylene. There are a number of different cultivars of avocados and all of them vary in sensitivity to chill damage. The popular Hass and Fuerte varieties have a medium range of sensitivity to chill injury.

Recommended Post Harvest Harvest Temperatures:

Hass variety 5° - 12°C (41°-53°F) and 90% humidity

Fuerte variety 7° - 10°C (44°-50°F) and 90% humidity

Packaging Method:

Properly pre-cooled mature avocados can be stored in bulk using PEAKfresh box liners for approximately three weeks prior to packaging into trays. This applications provides a reasonable level of humidity and a degree of protection against excessive ethylene gas damage. Mature avocados can also be packed using PEAKfresh vented box liners and stored for approximately six weeks. Ripe fruit stored under ambient temperature conditions has a life of around three to six days. The optimum ripening temperature for mature fruit 16°C (60°F).

Storage Temperatures:

Hass variety 5° - 12°C (41°-53°F) and 90% humidity

Fuerte variety 7° - 10°C (44°-50°F) and 90% humidity

*Important Please Read:*

*All recommendations for the use of PEAKfresh products are given in good faith and based on proven field experience. Packaging method, storage temperatures, storage humidity levels, transit and destination conditions are factors likely to affect the performance of PEAKfresh products and no liability for indirect or consequential damage can be accepted. We recommend that PEAKfresh products be tested under local conditions before introduction to large scale commercial applications.*