

avocado back room management

care & handling



ripeness



storage



stacking



rotation: RIRO

- **Handle trays and fruit carefully** – even hard green fruit bruises.
- **Keep fruit in trays** until placed on display.

- **Use the 'Avocado stages of ripeness' chart** to determine storage location.
- **'Check the neck' for ripeness** – squeeze gently. Avocados ripen from the base to the neck.

- **Store sprung and ripe fruit** (stages 3 to 5) **in** the cool room.
- **Store hard green and pre-conditioned fruit** (stages 1 to 2) in a cool location (below 22°C) **outside** the cool room.

- **Allow at least 10cm space around trays** for air movement.
- **Make end-panels visible** (showing 'Best Before...' date) for stock rotation.

- **Remember** – Ripest fruit **In**, Ripest fruit **Out** first

