## AV19003 - Monitoring avocado quality at retail Retail Snapshot - May 2022





Figure 1. Acceptable fruit (<10% internal defects) by source - average past 12 months



Figure 2. Acceptable fruit (<10% internal defects), by retail location - May 2022

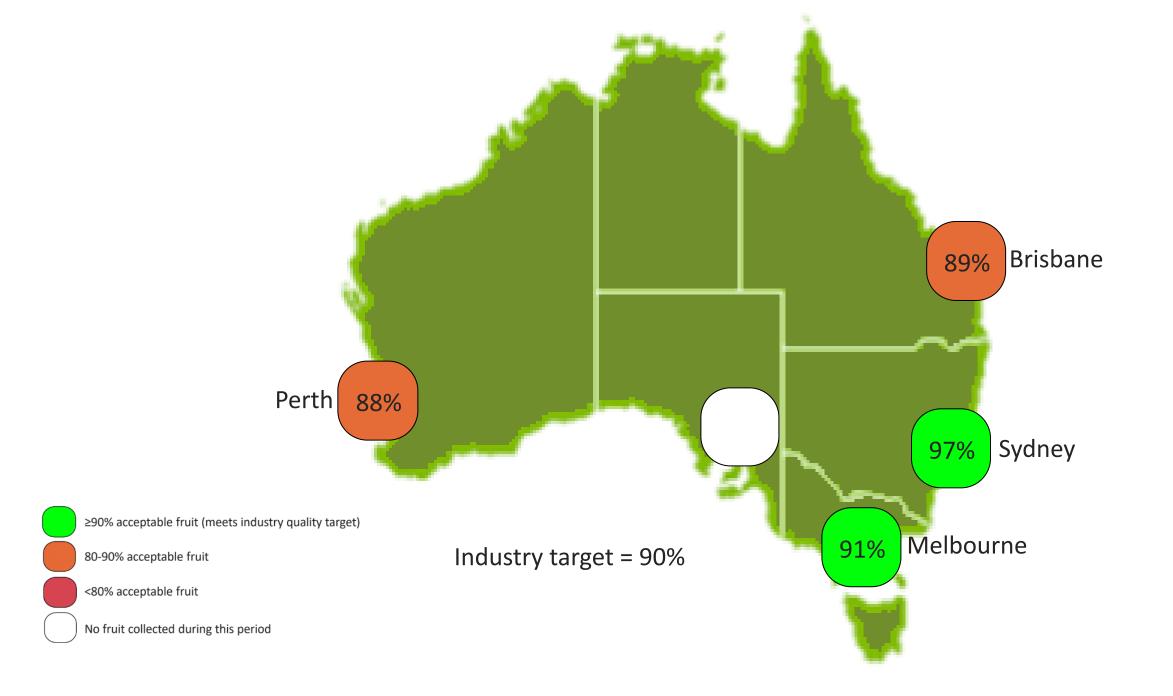


Figure 3. Unacceptable fruit (>10% damage) by damage type and retailer group — May 2022

Body Rot
Stem-end Rot
Bruising
Vasc. Browning
Flesh Discolouration

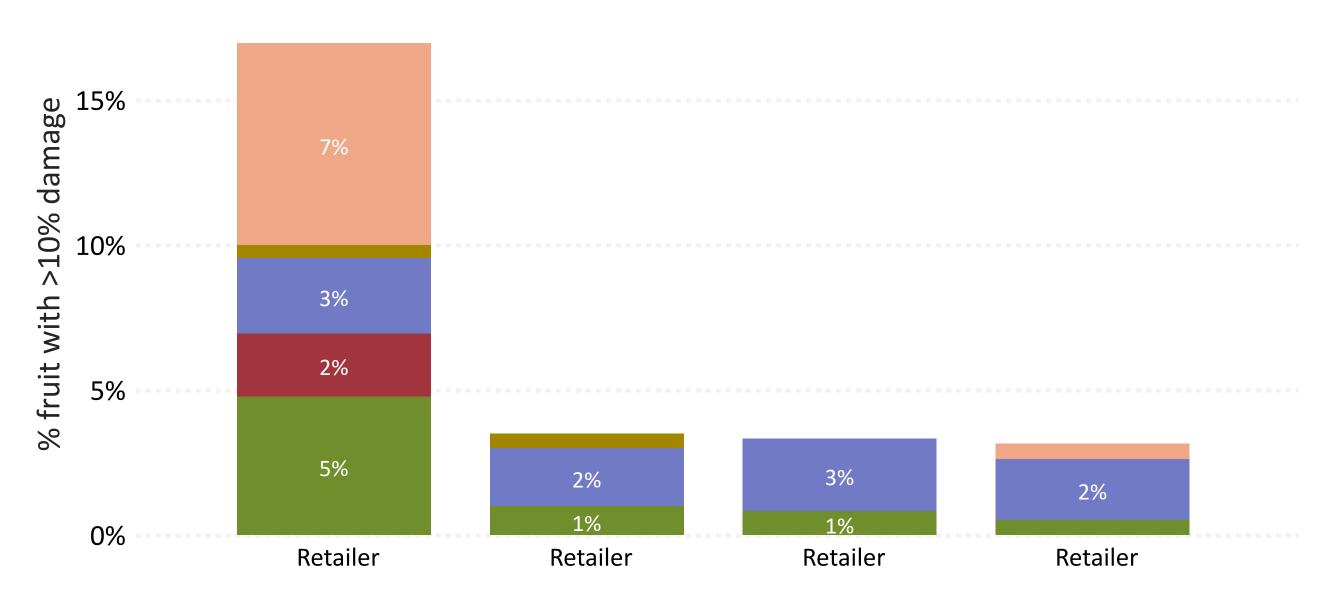


Figure 4. Ripeness stage at purchase - May 2022 Best practice 30% Does not meet best practice 30% 27% 25% 20% % of fruit 20% 11% 11% 10% 5% 1% 0% 2. Rubbery 1. Hard 3. Breaking 4. Firm-ripe 6. Over-ripe 5. Ripe Stage of Ripeness

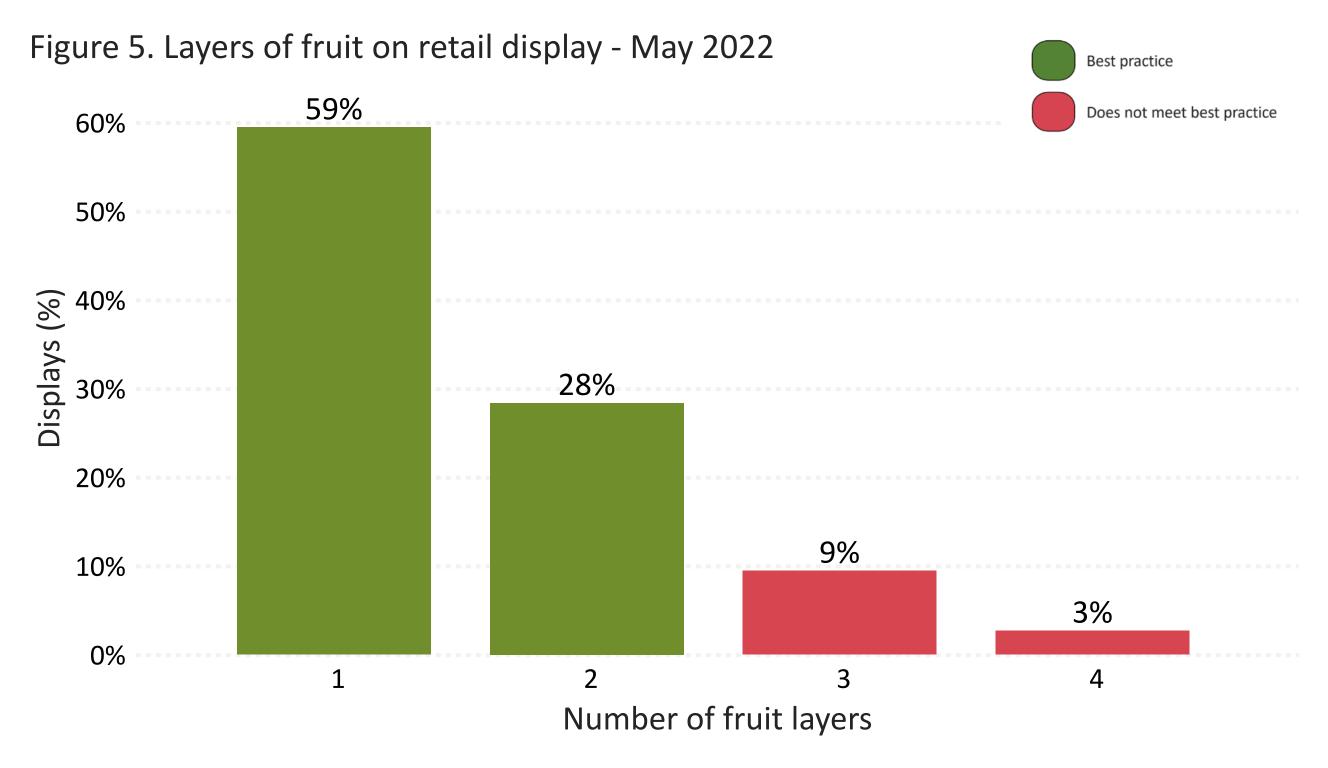


Figure 6. Fruit age across retailers - May 2022 Meets best practice Fruit age (days from pack to purchase) Does not meet best practice 17 15 14 12 Retailer Retailer Retailer Retailer