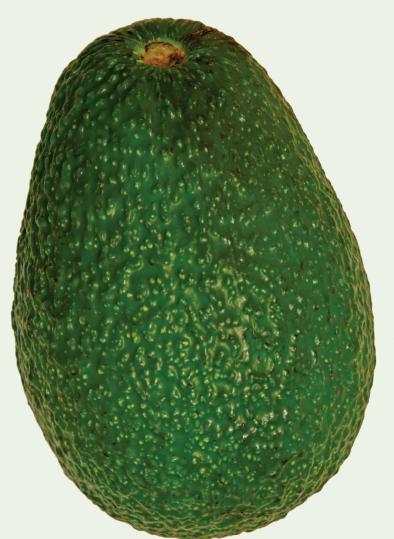
Avocado Stages of Ripeness









Deforms easily with

gentle hand pressure.

Eat Now

Good for slicing,

smashing, spreading

Highly susceptible to

bruising by squeezing

or dropping

HARD

PRE-CONDITIONED (Rubbery)

BREAKING (Softening)

Deforms 2-3mm with

slight thumb pressure.

Ready to Eat Good for slicing

Highly susceptible to bruising from squeezing or dropping

> 5°C (Hass) or 7°C (green skins)

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Description

Use

Can be cold stored, easy to transport.

Handling

damage when dropped

Storage

store at 5°C (Hass) or 7°C (green skins)

Firmness

Penetrometer¹ (Hass and Shepard)

Durometer² (Hass) **Durometer**² (Shepard) No give with strong thumb pressure.

Just Picked

Susceptible to skin

Ripen at 16-20°C, or

>10

>81

>80

Slight give with strong

thumb pressure.

Ripening

Ready to eat in about three days when held at room temp

> Susceptible to bruising

Continue ripening at 16-20°C

> 2.2-10 74-81

70-80

Deforms 2-3mm with moderate thumb pressure.

Good For Retail

Ready to eat in two days or less when held at room temp

Susceptible to bruising

Ripen at 16-20°C or hold at 5°C (Hass) or 7°C (green skins)

> 1.1-2.1 *59-73* **54-69**

0.7-1.0 44-58 41-53

0.4-0.6 *33-43* **32-40**



¹ Penetrometer: kg force required to move 11.1mm tip 8mm into flesh without skin

² Durometer: measure of shore unit firmness through the skin using a 5mm diameter ball test anvil on either a Bareiss or Turoni durometer Note for Hass: Firmness, rather than skin colour is the better indicator of ripeness - depending on maturity, Hass avocados can remain partially green when ripe or already have dark skin colour at Stage 1