

BUILDING THE PERFECT GUACAMOLE

A FOODSERVICE QUICK GUIDE

Perfect guacamole starts with perfectly ripened avocados. Simple ingredients and proper preparation help deliver the flavor, texture, and consistency guests expect.

Start with Great Avocados

- ✓ Ripe and ready to use
- ✓ Creamy texture
- ✓ Rich flavor
- ✓ Consistent yield

The Perfect Guacamole Formula



Avocados



Lime Juice



Onion



Tomato



Garlic



Salt

Get the Texture Right

- ✓ Mostly smooth
- ✓ A few avocado chunks
- ✓ Never overmixed

Fresh, handcrafted texture signals quality.

Customize for Your Menu

Top with:



Cotija Cheese



Jalapeños



Lime Wedges



Red Onion



Tomatoes



Cilantro

FOODSERVICE TIP

Prepare guacamole in smaller batches throughout service to maintain optimal color, flavor, and freshness.



AvocadosColombia.com