

RECEIVING & QUALITY CHECKS

BEST PRACTICES FOR AVOCADOS FROM COLOMBIA

A thorough receiving inspection helps protect product quality, reduce shrink, and ensure avocados perform as expected in foodservice operations.

UPON ARRIVAL CHECK TEMPERATURE

- Verify fruit arrives at the proper transit temperature.
- Avoid exposing avocados to excessive heat or prolonged temperature fluctuations during unloading. Keep cartons in a well-ventilated area.
- Do not expose fruit to extreme temperatures.

INSPECT PACKAGING

- Ensure cartons are clean, dry, and intact.
- Look for signs of mishandling, crushing, or water damage.

EVALUATE FRUIT QUALITY APPEARANCE

Look for:

- ✓ Clean, healthy skin
- ✓ Uniform sizing within cartons
- ✓ Fruit free from cuts, punctures, or major blemishes

Avoid fruit with:

- ✗ Severe bruising
- ✗ Soft spots or collapse
- ✗ Excessive scarring or damage

FIRMNESS

- Fruit should be firm if intended for future ripening.
- Check multiple avocados from different cartons to assess consistency.

DOCUMENT & ROTATE INVENTORY

- Record delivery date and product condition.
- Separate fruit by ripeness stage if applicable.
- Follow FIFO (First In, First Out) inventory practices.



AvocadosColombia.com