

RIPENING

BEST PRACTICES FOR AVOCADOS FROM COLOMBIA

Delivering Consistent Quality, Flavor & Performance

Proper ripening helps ensure avocados are ready when your kitchen needs them—reducing waste, improving consistency, and maximizing yield.



1



RECEIVE & STORE

- Inspect fruit for quality upon arrival.
- If not ripening immediately, store at 40–45°F (4–7°C).
- Avoid temperatures below 40°F, which can impact fruit quality.

2



RIPEN PROPERLY

For best results:

- Maintain 64–68°F (18–20°C).
- Keep relative humidity at 85–95%.
- Ensure adequate airflow.
- Use 100 ppm ethylene for 24–48 hours when available for more uniform ripening.

3



MONITOR DAILY

Avocados typically become ready to use within 3–5 days, depending on maturity and ripening conditions.

Ready-to-Use Fruit Should:

- Yield gently to light pressure
- Have a creamy texture and rich flavor
- Feel firm-ripe, not overly soft

Remember: Skin color alone is not a reliable indicator of ripeness.

4



HOLD AT PEAK RIPENESS

Once desired ripeness is reached:

- Refrigerate at 36–40°F (2–4°C).
- Rotate inventory using FIFO (First In, First Out) practices.
- Check fruit daily to maintain quality.

FOODSERVICE TIP

Create a staggered ripening schedule to ensure a steady supply of ready-to-use avocados while minimizing shrink and waste.



AvocadosColombia.com