



STORAGE & HANDLING GUIDE FOR AVOCADOS FROM COLOMBIA

BEST PRACTICES FOR FOODSERVICE OPERATIONS

Proper storage and handling help maintain avocado quality, minimize waste, and ensure peak performance in the kitchen.



UPON RECEIVING

- ✓ Inspect fruit for damage or defects.
- ✓ Verify fruit temperature and proper transportation conditions.
- ✓ Avoid dropping or rough handling, which can cause bruising.



STORAGE GUIDELINES

Unripe Avocados

- Store at 40–45°F (4–7°C) if ripening will be delayed.
- Keep cartons in a well-ventilated area.
- Do not expose fruit to extreme temperatures.

Ready-to-Use Avocados

- Store at 36–40°F (2–4°C) to slow further ripening.
- Rotate inventory regularly to maintain freshness.



HANDLING BEST PRACTICES

- Handle fruit gently to prevent bruising.
- Avoid stacking cartons in ways that restrict airflow.
- Keep avocados away from direct sunlight and heat sources.
- Follow FIFO (First In, First Out) inventory management practices.



DAILY QUALITY CHECK

- ✓ Firmness appropriate for intended use
- ✓ External damage or bruising
- ✓ Consistent ripeness across inventory

FOODSERVICE TIP

Plan inventory based on projected demand and stagger ripening schedules to maintain a consistent supply of ready-to-use fruit while reducing shrink.



AvocadosColombia.com