

Avocados*

FRESH

Sizes:

California: 36, 40, 48, 60 70 and 84 count

Florida: 6,7,8,9,10,12,14,16, 18, 20, and 24 count

Grades:

California:

No U.S. grades given. Generally ordered as #1 or #2.

Florida:

U.S. No. 1

U.S. No. 2

U.S. Combination

Ungraded avocados are called "unclassified."

Popular Varieties:

Bacon

Florida

Fuerte

Gwen

Hass

Pinkerton

Reed

Zutano



How Packed

California:

Single-layer, 12 1/2 lb. flats

2-layer, 25-lb. lugs

25-lb. volume-fill boxes

37 1/2-lb. RCP's

60 = 90 count

48 = 72 count

Florida:

Single-layer, 13 1/2-lb. flats

2-layer, 27 1/2-lb. lugs

35-lb. cartons

10-lb. natural packs

In Season

Available year-round

Avocados

FRESH (CONTINUED)

Purchasing Tips

- Ordering preconditioned avocados will help prevent unseen ripening.

Receiving

- Inspect fruit for ripeness.
- All varieties should be free of bruises and hard or soft spots.
- Ripe avocados should yield to gentle pressure. Pulp color and texture should be consistent with variety and free of any dark spots or streaks.

Storing

- Store unripe fruit at room temperature.
- Refrigerate ripe fruit.
- Handle carefully; fruit bruises easily.

Standard of Identity

None

Grade Standard Reference

Title 7 CFR 51.3050 to 51.3069

Sample Description

AVOCADOS/ FRESH: to be packed to U.S. No 1 Grade standard; domestic product to be provided when available; to be packed in single-layer flats; 36 count.

