## STAGES OF RIPE

**Use This Guide When Ordering Fresh California Hass Avocados**

<table>
<thead>
<tr>
<th>STAGE</th>
<th>Stage 1 FIRM</th>
<th>Stage 2 PRE-CONDITIONED</th>
<th>Stage 3 BREAKING</th>
<th>Stage 4 FIRM RIPE</th>
<th>Stage 5 RIPE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stage</td>
<td>Very hard fruit. Usually green in color. Some fruit may be a darker shade. (25 lbs. of pressure or more)</td>
<td>Ready to eat in approximately 3 days if held at room temperature. (15-25 lbs. of pressure)</td>
<td>(Pre-ripened) Slight give to fruit. Ready to eat in approximately 2 days if held at room temperature. (10-15 lbs. of pressure)</td>
<td>(Pre-ripened) Yields to gentle pressure. Good for slicing. Fully ripe next day if held at room temperature. (5-10 lbs. of pressure)</td>
<td>Easily yields to gentle pressure. Good for all uses. Will remain in this condition for 2-3 days if held at room temperature. (5 lbs. or less pressure)</td>
</tr>
</tbody>
</table>

### STORAGE

Stage 1-3 fruit can be held at room temperature (65°-70°) in an area with good circulation to continue ripening. Stage 4-5 fruit can be stored at 36°-40° for up to one week.

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**For More Information**
949-341-1955
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