

Avocado Stages of Ripeness



1 Hard



2 Pre-Conditioned
(Rubbery)



3 Breaking
(Rubbery)



4 Firm Ripe



5 Ripe

Description	No give with strong thumb pressure.	Slight give with strong thumb pressure.	Deforms 2–3mm with moderate thumb pressure.	Deforms 2–3mm with moderate thumb pressure.	Deforms easily with gentle hand pressure.
Use	JUST PICKED Easy to transport.	RIPENING Ready to eat in about three days when held at room temp	GOOD FOR RETAIL Ready to eat in two days or less when held at room temp	READY TO EAT Good for slicing can be cold stored	EAT NOW Good for slicing, smashing, spreading can be cold stored
Handling	Susceptible to skin damage when dropped	Susceptible to bruising	Susceptible to bruising	Highly susceptible to bruising from squeezing or dropping	Highly susceptible to bruising by squeezing or dropping
Storage	Ripen at 16–20°C	Continue ripening at 16–20°C	Continue ripening at 16–20°C	5°C (Hass) or 7°C (green skins)	5°C (Hass) or 7°C (green skins)