

IT'S THAT EASY

Avocado TOOL USAGE



METHOD 1:
Use avo tool to halve avocados.



METHOD 2:
Use avo tool to pop pit out of fruit by positioning the tool at the base of the pit and applying upward pressure.



METHOD 3:
Use avo tool to slice or dice pulp within avocado skin or on a cutting board.



METHOD 4:
Use avo tool to scoop avocado pulp out of skin.



HOW TO: SPEED UP RIPENING

Recommended Stage of Ripeness: Stage 1 or 2

METHOD 1: Hold cases of avocados between, 65°-70° with good airflow and never warmer than 75°.

METHOD 2: Place cantaloupes or bananas on top of avocados. Check avocados regularly over 48 hours until fruit reaches the desired level of ripeness.



HOW TO: SLOW DOWN RIPENING

Recommended Stage of Ripeness: Stage 3 or 4

METHOD 1: Hold cases of avocados within refrigeration, 35°-41°. Cases of avocados can be held with this method up to 96 hours.

