

Hass avocado



Avocado (*Persea americana*) is a tree native to Mexico and Central America, classified in the family of flowering plants Lauraceae. Along with cinnamon, camphor and bay leaf tree. Avocado pear or alligator also relates to fruit, botanically a large berry containing a single seed

calibres

	U.S	CANADA	MEXICO	EUROPE	
More than 330 gr.	32	12	12		Super
300 to 330 g.	36	14	14		Super
265-300 gr.	40	16	16		Super
205-265 gr.	48	18	18		Extra
170-205 gr.	60	22	22		first
150-170 gr.	70	24	24		Medium
120 to 150 gr.	84	26	26		Commercial

Maturation

GRADE	one	two	3	4	5
CONDITION OF THE Duro AGUACATE		Pre-conditioning	firmly breakwater	mature	mature
CONTENT DRY MATTER	21% to 23%	2.3%	30%	35%	37%

Life of anaquel

Conditioning time (days)	STORAGE COLD (DAYS)	SHELF LIFE AFTER STORAGE		AVOCADO MATURE (DAYS)	TOTAL PRODUCT LIFE (DAYS)
		COLD (DAYS)			
two	6	6		2-3	14
two	fifteen	4		2-3	twenty-one
two	twenty	4		2-3	26
two	25	2-4		2-3	29-31
two	30 (this period makes the fruit loses its firmness 40% on the way)	3-4		2-3	33-36

Notes: Dry matter content (DM) of 22.5% for 6 days refrigerated and 27% for 15 days thereafter. Ambient temperature: 22 + 2 ° C and 75 + 10% RH for 6 days refrigerated or 22 + 2 ° C and 60 + 10% RH for 15 days to cooling below

Cooling: 6 + 0.5 ° C, 90 + 5% RH

Packing and packaging

PRESENTATION	ALL DESTINATIONS	ALL DESTINATIONS
CONTAINER	Cardboard container (2 beds)	Cardboard container (1 bed)
CONTAINER DIMENSIONS	42.5cm long X 32.5 cm wide x 18.125 cm high (17 "x 13 "x 7 1/4")	42.5cm long X 32.5 cm wide x 12.5 cm high (17 "x 13 "x 5")

EXAMPLE



CALIBRES	12 to 22 (32 to 60 for US)	12 to 22 (32 to 60 for US)
APPROX.	11.3 kg (25 lb)	6 kg (13 lb)
DIMENSIONS TARIMA		
ARRANGEMENT		
HEIGHT	Container 40 'standard: 195.75 cm (10 rammers More dais) Container 40 'High Cube: 213 875 cm (11 more pallets pallet)	Container 40 'standard: 189.5 cm (14 rammers More dais) Container 40 'High Cube: 214.5 cm (16 more pallets pallet)
BOXES / PALLET	Container 40 'standard: 80 boxes Container 40' High Cube: 88 boxes	Container 40 'standard: 112 boxes Container 40' High Cube: 128 boxes
WEIGHT PALLET	Container 40 'standard: 904 kg Container 40' High Cube: 994.4 kg	Container 40 'standard: 672 kg Container 40' High Cube: 768 kg
PALLETS / CONTAINERS	twenty	twenty
BOXES / CONTAINERS AND TOTAL WEIGHT	Container 40 'Normal: 1600 cases / 18,080 kg. Container 40 'High Cube: 1760 boxes / 19888 kg.	Container 40 'standard: 2240 boxes / 13440 kg. Container 40 'High Cube: 2560 boxes / 15360 kg.

other Presentations

AVOCADO IN CONTAINERS TYPE KIT 1000 (TO 1000 g)



Avocados RED'S (1 lb and 2 lb)



features

US No. 1.

- It consists of avocados with similar varietal characteristics which are mature but not overripe, well trained, clean, good color, well off and free from rot, anthracnose, and cold damage and free from damage caused by bruises, cuts or other damage to the shell, without peduncle, russeting or the like discoloration, scars or scabs, sunburn, sun scald or burn spray, stain Cercospora, other diseases, insects or mechanical damage or other means.
- **Tolerances. In order to allow incident variations in the classification and handling, no more than a total of 10% (according to count avocados each batch) can not meet the requirements of this degree:** provided, more than half of that amount, or 5% is allowed for avocados affected by rot or anthracnose, including in this no more than 1% of avocados affected by rot.

US Combination.

- It is a combination of avocados US No. 1 and US No. 2: provided that at least 60%, the count avocados in each container meets the requirements of US No. 1 grade
- **Tolerances. In order to allow variations in incident proper sorting and handling, no more than a total of 10% (according to count each batch avocados) can not meet the requirements of US No. 2 grade:** provided, more than half of that amount, or 5% is allowed for avocados affected by decay or severe damage anthracnose, including in this no more than 1% of avocados affected by rot. No part of any tolerance must be allowed to reduce the percentage of the entire batch of fruit US No. 1 required or specified in combination, but individual containers may have no more than 10 percent less than the percentage of US No. 1 fruit required or specified.

US No. 2

- Consists of avocados with similar varietal characteristics which are mature but not overripe, completely well formed, clean, fairly well colored, well positioned and free from rot and cold damage and free from serious damage caused by anthracnose, bruises, cuts or other damage on the skin, without peduncle, russeting or the like discoloration, scars or scabs, sunburn, sun scald or burn spray, stain Cercospora, other diseases, insects or mechanical damage or other means.
- **Tolerances. In order to allow incident variations in the classification and handling, no more than a total of 10% (according to count avocados each batch) can not meet the requirements of this degree:** provided, more than half of that amount, or 5% is allowed for avocados affected by rot or anthracnose serious damage, including that no more than 1% of avocados affected by rot.

US No. 3

- It comprises avocados with similar varietal characteristics, which are mature but not on mature, which have no defects, and are free of decay, serious damage anthracnose and serious damage cold injuries, bruises, cuts or other damage to the shell, without peduncle, russeting or the like discoloration, scars or scabs, sunburn, sun scald or burn spray, stain Cercospora, other diseases, insects, dirt, mechanical damage or other means.
- **Tolerances. In order to allow incident variations in the classification and handling, no more than a total of 10% (according to count avocados each batch) can not meet the requirements of this degree,** including in this no more than 2 % of avocados affected by rot.