

Optimal Fresh

The fruit, vegetable and fresh produce storage expert system



Brief Report

Printed on Wednesday, 11 June 2003

Crop avocado

Maturity stage General

Category Fruit

Usage Fresh/raw, Salad



Picture source: Hemera Technologies, 2001

Botanical name *Persea americana* var. *americana* Mill.

Alternate names include

(C) e li	(F) avocat	(J-K) B_oGUo
(C) ji shu	(F) poire avocat	(J-R) abokado
(E) avocado	(G) Avocado	(S) aguacate
(E) avocado pear	(G) Avocadobirne	(S) avocado

Refrigerated Container/Coolroom Recommendations

Optimum product storage temperature

5.0 to 12.0°C

Temperature set point

5.0°C

Add a margin for uncertainty in equipment performance if necessary.
For return air control set point add 1°C to delivery set point.

Ventilation (air exchange) settings for containers:

6 m (20') = 60 m³/h = 35 cfm

12 m (40') = 120 m³/h = 70 cfm

Acceptable product temperature at loading into container

5.0 to 10.0°C

Key Properties

Storage time (days)†	Humidity (% RH)	Freezing point (°C)	Storage time at ambient (~20°C)
14 - 42	85 - 90	-0.3	2 - 7

† at optimum storage temperature

Storage life depends on maturity, storage temperature depends on cv.

Compatibility in Mixed Storage

Temperature compatibility group

0	7	13	20
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Humidity compatibility group

Dry 60-80%	Moderate 80-90%	High 90-95%	Very high 95-100%
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Not compatible with crops that: Produce ethylene (especially when they are ripe or ripening)
Are sensitive to ethylene

Odours will be absorbed by: Pineapples

Absorbs odours from: No details available

See *Detailed Report* for extra information on key properties and compatibility in mixed storage.