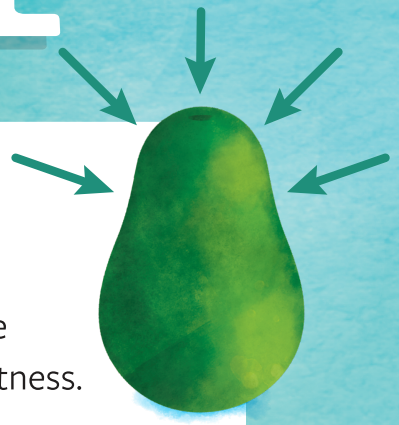
AVOCADOS AT HOME

How to Accelerate Ripening at Home

Close bag and leave on the counter for 24-48 hours. Firm or under-ripe avocados are best stored at room temperature until they achieve desired ripeness. Once they are ripe you can store them in the refrigerator for several days.

Check for Ripeness



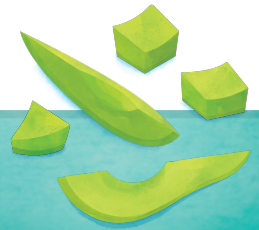
Color is NOT always an indicator of ripeness. The best way to judge ripeness is to feel for uniform softness.

Stages of Ripeness

FIRM RIPE

The avocado is ripe and yields *slightly* to gentle pressure.

Usage: Best for slices and cubes



RIPE

The avocado is ripe and yields *easily* to gentle pressure.

Usage: Best for mashing and guacamole

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