



AVOCADO COLOR CHART



STAGE 1: HARD

Just picked and very hard with no give. Five plus days until ripe when held at room temperature. No recommended applications for this stage.



STAGE 2: PRE-CONDITIONED

Ripening is starting, but still very firm. Four to five days until ripe when held at room temperature. Ideal for deep fried slices or pickling.



STAGE 3: BREAKING

Actively ripening, yet still firm and gives slightly to pressure. Two days until ripe when held at room temperature. Great for ceviche, salads, and wraps.



STAGE 4: FIRM RIPE

Ripe and gives slightly to gentle pressure. Best for slices and cubes. Use in guacamole or sushi.



STAGE 5: RIPE

Ripe and gives easily to gentle pressure. Best for sauces, dressings, and smoothies.