Avocado
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With Liventus® Controlled Atmosphere Systems, Avocados stay firm, fresh and green.

The rate of respiration is reduced in Controlled Atmosphere, which:
- Inhibits ripening process.
- Reduces susceptibility to chilling injury delaying the onset of problems such as blackening, vascular browning, gray pulp and internal browning.
- Less weight loss than refrigeration alone.
- Reduces gray spot in Fuerte.

Profits are maximized at Distribution and Retail
- Little or no internal discoloration on ripening after transits of 3 weeks or more.
- Better prices because avocados are more uniform in color and firmness.
- Higher volume of sales because of a larger number of customers repeating the purchase ensured by an enhanced market appearance and a consistently good arrival quality.
- More product available at the marketplace and greater profits because of an extended shelf life.
- The consistent high quality avocado enhances the value of the exporter company brand.

Product Shelf Life is improved
- Reduction of shrink caused by decay and overripeness.
- Ripening after remove from Liventus® CA proceeds normally.

Commodity profile
- Varieties: Hass, Fuerte.
- Temperature: 5° to 12° C / 41° to 54° F depending on variety and maturity.
- Recommended range of CO₂: 6% to 10%
- Recommended range of O₂: 5% to 12%
- Transit/Postharvest life: 15 to 42 days.
Transport profile
• Box and pallet design should allow for uninterrupted horizontal and vertical air flow.

Keys to success
Pre-cool product at 5° to 12° C / 41° to 54° F.

Avoid storing fruit before shipping.

Avocados should not be waxed and should be clean, dry and free from mechanical injury.
No storage or transit system can make poor quality product good.

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