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Avocados — Guide for storage and transport

Avocats — Guide pour l'entreposage et le transport

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FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO Member Bodies). The work of developing International Standards is carried out through ISO Technical Committees. Every Member Body interested in a subject for which a Technical Committee has been set up has the right to be represented on that Committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work.

Draft International Standards adopted by the Technical Committees are circulated to the Member Bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 2295 was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, and circulated to the Member Bodies in April 1971.

It has been approved by the Member Bodies of the following countries :

Australia	Hungary	Romania
Austria	India	South Africa, Rep. of
Brazil	Iran	Spain
Chile	Netherlands	Sweden
Czechoslovakia	New Zealand	Thailand
Egypt, Arab Rep. of	Poland	Turkey
France	Portugal	United Kingdom

No Member Body expressed disapproval of the document.

Avocados — Guide for storage and transport

0 INTRODUCTION

The avocados should be chilled in the preclimacteric phase to obtain a storage life of more than 1 week after the date of harvesting.

In any particular production area the harvesting period may vary from one year to the next, depending on the ecological conditions.

With the green fruit varieties (which are the most numerous) the colour and texture of avocados change very little at the end of growth on the tree. In practice with these varieties there are no visual indications of the state of ripeness at harvesting time and they are often harvested on an empirical basis.

Avocados which are harvested prematurely have a disagreeable flavour after ripening. They should be harvested after reaching sufficient physiological development to give them a satisfactory taste after ripening.

Avocados give off considerable amounts of carbon dioxide, particularly in the climacteric phase. This fruit is very sensitive to the accumulation of carbon dioxide as well as of ethylene. In current transport practice it is recommended that particular attention should be paid to renewing the atmosphere.

The state of the avocados when put into store (state of health, wounds, etc.) affects the keeping time: this is the reason for recommendations being made on this subject.

1 SCOPE AND FIELD OF APPLICATION

This International Standard lays down the conditions for successful storage of avocados, *Persea americana* Miller (*Persea gratissima* Gartner), in the preclimacteric phase during the storage period

- either in a cold or refrigerated transport vehicle (wagon, truck or ship),
- or, exceptionally, in a refrigerated enclosure in a warehouse (or in a refrigerated warehouse).

2 REFERENCE

ISO 2169, *Fruits and vegetables — Testing of physical conditions in cold stores.*¹⁾

3 CONDITIONS OF HARVESTING AND PUTTING INTO STORAGE

3.1 Varieties

The products covered by this International Standard are fresh fruits intended for storage and belonging to the following cultivars:

Antilles group	Peterson — Fuchs — Pollock — Waldin — Simmonds — Black Prince
Guatemalan group	Anaheim — Benick — Chica — Dickinson — Itzanna — Edranol — Linda — Nabal — Taylor — Trapp-Schmidt — Wagner
Antilles and Guatemalan hybrids group	Bonita — Booth 1 — Booth 3 — Booth 7 — Booth 8 — Choquette — Collinson — Fairchild — Hickson — Lula — Hall
Mexican and Guatemalan hybrids group	Fuerte — Mac Arthur
Mexican group	Duxe — Ettinger — Taft — Topa Topa — Zutano

This list is not restrictive.

3.2 Harvesting

The degree of maturity of the avocados when harvested shall be determined in relation to the likelihood of producing satisfactory fruit after ripening and in relation to the likelihood of their remaining in the preclimacteric phase during the normal period of storage in a refrigerated enclosure.

Avocados picked prematurely do not ripen normally. They have a rubbery texture, a bitter taste and an unpleasant after-taste.

1) At present of the stage of draft.