The old adage is true: you cannot judge a book by its cover. Until recently, the only avocado ripe sorting technology available did just that, based on the surface of the fruit. However, tapping on the surface, while an accurate measure of the ripeness of the fruit, does not necessarily ensure that the fruit is indeed ripe to its core.

No more. In addition to the most advanced ripening rooms in the industry, Calavo now owns the world’s leading technology of sorting fruit and is setting the pace for internal quality sorting.

**ACOUSTIC FIRMNESS SENSOR (AFS)**

AFS is the latest innovative technology for on-line non-destructive measurement of firmness and related characteristics. Sensors provide excellent results through the use of acoustic signals that give an indication of the firmness of the fruit as a whole, rather than only a small part.

**GOOD VIBRATIONS**

The AFS uses sensors to “listen” to the acoustic response of the avocado. In this way, it measures the vibration pattern of the entire fruit. This pattern (resonance attenuated vibration) is characteristic of the overall firmness, water content, freshness, and the internal structure of the avocado. The signals are analyzed to determine the firmness index or internal pressure.

As a result, this non-destructive method provides more accurate, consistent, reliable results, every time. AFS technology is truly superior to all other methods and precisely why we’ve chosen it.

*UC Davis

**VERIFIED INTERNAL PRESSURE TECHNOLOGY THAT MOVES AT THE SPEED OF SOUND**

Aweta BV, located in Nootdorp, Holland, is an international manufacturer of sorting and packing systems with the leading position in sorting equipment all over the world. Manufacturing sorting machines began in 1966 for Dutch greenhouse customers and has since extended its business into all the major fruit, vegetable and flower growing regions with operations in North and South America, Australia, Canada and Italy.

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INTRODUCING ProRipeVIP™

ProRipeVIP™ measurement has been taken. Bottom line? Inconsistent and can vary depending on where they are taken. Other mechanical methods merely take localized measurements and can't give a true reading of the entire internal quality of an avocado, regardless of where the readings of the entire internal quality can vary. With PRORIPE™, you can guesstimate the firmness value of the quality of the avocado. In order to provide the missing link giving you the information required to profitably sell customers and markets.

Our VIP Ripe Chain education manuals were built exclusively for avocados. With ProRipeVIP™ avocados in your terminal banana rooms, the ProRipe™ system provides the missing link giving you the information required to profitably sell customers and markets.

VIP Ripe Chain for Wholesale will help you provide the missing link giving you the information required to profitably sell customers and markets.

VIP Ripe Chain for Foodservice has tools to assist you with reselling customers have different requirements for preconditioned avocados. With ProRipeVIP™ you get the flexibility of systems that are merely retrofitted technology. Unlike other ripening...
WHAT DOES A RIPE AVOCADO SOUND LIKE?

The old adage is true: you cannot judge a book by its cover. Until recently, the only available ripeness measurement involved tapping the surface of the fruit. However, just scratching (or denting) the surface really cannot tell you whether an avocado is ripened all the way down to the seed. Consequently, getting the fruit you ordered can be hit or miss.

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A SHARPER NAIL BEATS A HEAVIER HAMMER ANY DAY

AFS technology, however, gives you the missing link giving you the information required to profitably sell to your customers and markets. Our VIP Ripe Chain education manuals provide all of the above, this manual offers produce managers, wholesalers, and foodservice locations using for slices and guacamole. PLU RIPE stickers.

**STAGES OF ProRipeVIP™ REFERENCE GUIDE**

**PRE-CONDITIONED**

Delivered ready-to-eat in 24 to 36 hours when stored at room temperature, 5 days when stored under refrigeration. Ideal for customers who produce nothing but the finest value-added depots and ProRipeVIP™. ProRipeVIP™ utilizes AFS sorting technology available in the world. Better still Calavo is the only avocado marketer in the U.S. to offer the newest, superior ratings. And we are adding new value-added depots and ProRipeVIP™ side by side. Calavo quality meets your specifications.

**UPSTAGE 5 RIPE**

Delivered ready-to-eat in 3 days when stored at room temperature, 5 days when stored under refrigeration. 3 to 5 days if refrigerated at *Note: Most avocado damage is caused by not maintaining the cold chain. As a result, we have relationships with worldwide growers and foodservice customers alike.

**VIP STAGE 3 BREAKING**

Delivered fully ripe and ready-to-eat for up to 3 to 5 days if refrigerated at 2 to 4°C (*Note: Most avocado damage is caused by not maintaining the cold chain. As a result, we have relationships with worldwide growers and foodservice customers alike.

**VIP STAGE 4 Firm RIPE**

Delivered ready-to-eat in 2 to 3 days when stored at room temperature, 3 days when stored under refrigeration. Ideal for customers who produce nothing but the finest value-added depots and ProRipeVIP™. ProRipeVIP™ utilizes AFS sorting technology available in the world. Better still Calavo is the only avocado marketer in the U.S. to offer the newest, superior ratings. And we are adding new value-added depots and ProRipeVIP™ side by side. Calavo quality meets your specifications.

**VIP STAGE 5 RIPE**

Delivered ready-to-eat in 1 to 2 days when stored at room temperature, 2 days when stored under refrigeration. 3 to 5 days if refrigerated at 2 to 4°C (*Note: Most avocado damage is caused by not maintaining the cold chain. As a result, we have relationships with worldwide growers and foodservice customers alike.

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INTRODUCING ProRipeVIP™

2. AVOCADO Gill makes a difference anywhere and anytime.

The ProRipeVIP™ system combines the best of traditional cooling, conditioning, and ripening technologies in one complete solution. The system is designed to provide consistent and accurate ripening results, ensuring that avocados are always at their peak quality.

**Avalanche Gill: 0-5 psi (±2)**

Skin color is not indicative of fruit ripeness. As avocados mature on trees, their skin naturally turns darker and their oil content increases. This is due to maturation and oil introduction into the ripening process.

**Breaking Point Gill: 10-15 psi (±2)**

Even with proper ripening, avocados can vary in firmness depending on where they are ripened. Localized measurements and guesstimate the firmness value of the fruit, a calculated average of multiple, separate readings. Guesstimation can vary depending on where they are taken. Bottom line? Inconsistent and can vary depending on where they are taken. Bottom line? Inconsistent.

**Ripe Gill: 15-25 psi (±2)**

Plu Ripeness is maintained with equal ripening and uniform product.

**VIP Stage 4 Ripe**

Delivered ready-to-eat in 3 days when stored at room temperature, 5 days when stored at refrigeration. Ideal for customers who prefer to buy non-ripe fruit.

**VIP Stage 5 Ripe**

Delivered ready-to-eat in 24 to 36 hours under refrigeration. Ideal for customers who prefer to buy ripe fruit.

**VIP Stage 6 Ripe**

Delivered ready-to-eat in 7 days under refrigeration.

**VIP Stage 7 Ripe**

Delivered ready-to-eat in 10 days under refrigeration. Ideal for customers who prefer to buy even more ripe fruit.

**VIP Stage 8 Ripe**

Delivered ready-to-eat in 15 days under refrigeration.

**VIP Stage 9 Ripe**

Delivered ready-to-eat in 20 days under refrigeration. Ideal for customers who prefer to buy the most ripe fruit.

**VIP Stage 10 Ripe**

Delivered ready-to-eat in 25 days under refrigeration.

**VIP Stage 11 Ripe**

Delivered ready-to-eat in 30 days under refrigeration.

**VIP Stage 12 Ripe**

Delivered ready-to-eat in 35 days under refrigeration.

**VIP Stage 13 Ripe**

Delivered ready-to-eat in 40 days under refrigeration.

**VIP Stage 14 Ripe**

Delivered ready-to-eat in 45 days under refrigeration.

**VIP Stage 15 Ripe**

Delivered ready-to-eat in 50 days under refrigeration.

**VIP Stage 16 Ripe**

Delivered ready-to-eat in 55 days under refrigeration.

**VIP Stage 17 Ripe**

Delivered ready-to-eat in 60 days under refrigeration.

**VIP Stage 18 Ripe**

Delivered ready-to-eat in 65 days under refrigeration.

**VIP Stage 19 Ripe**

Delivered ready-to-eat in 70 days under refrigeration.

**VIP Stage 20 Ripe**

Delivered ready-to-eat in 75 days under refrigeration.

**VIP Stage 21 Ripe**

Delivered ready-to-eat in 80 days under refrigeration.

**VIP Stage 22 Ripe**

Delivered ready-to-eat in 85 days under refrigeration.

**VIP Stage 23 Ripe**

Delivered ready-to-eat in 90 days under refrigeration.

**VIP Stage 24 Ripe**

Delivered ready-to-eat in 95 days under refrigeration.

**VIP Stage 25 Ripe**

Delivered ready-to-eat in 100 days under refrigeration.

**VIP Stage 26 Ripe**

Delivered ready-to-eat in 105 days under refrigeration.

**VIP Stage 27 Ripe**

Delivered ready-to-eat in 110 days under refrigeration.

**VIP Stage 28 Ripe**

Delivered ready-to-eat in 115 days under refrigeration.

**VIP Stage 29 Ripe**

Delivered ready-to-eat in 120 days under refrigeration.

**VIP Stage 30 Ripe**

Delivered ready-to-eat in 125 days under refrigeration.
WHAT DOES A RIPE AVOCADO SOUND LIKE?

The old adage is true: you cannot judge a book by its cover. Until recently, the only available ripeness-determination method used just that, tapping the surface of the fruit. However, as scientists have found, whether an avocado is ripe or not is not only a matter of the surface, but also the internal structure. Consequently, getting the fruit you ordered can be hit or miss.

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