

# CHEMICAL-FREE AVOCADO RIPENING WITH NO INVESTMENT IN EQUIPMENT REQUIRED

*Perfect Ripe Technologies offers a new avocado ripening process that costs nearly 25 percent less than current industry methods of ethylene gas ripening and sorting. Utilizing the Xtend® "Ripening Bag" technology, each box becomes its own ripening center.*

**Q: How does this technology differ from using ethylene gassing rooms?**

By controlling temperature/atmosphere with the Xtend® Ripening Bag the avocado produces its own ethylene gas naturally and there are no chemicals required to ripen the fruit.



**Q: What are the benefits of using the Xtend® bag technology?**

- Uniform Ripening
- Flexibility
- Preservation of Flavor and Nutritional Value
- Reduced Shrink and Waste
- Cost Effective
- Food Safety Assurance

## **AVOCADO PACKING HOUSES:**

*We will train your employees how to pack, store, ship and ripen avocados with our technology.*

## **RETAILERS/FOODSERVICE**

## **OPERATORS/WHOLESALERS:**

*We can partner with you to develop a custom protocol that will fit into your existing handling practices and provide training to your existing avocado vendors.*



**CONTACT US DIRECTLY AT (213) 949-9490**