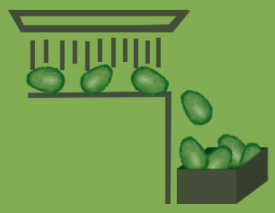
THIS IS HOW WE MAKE OUR
IQF AVOCADO

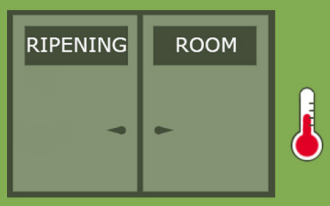
1. Fruit reception

2. Visual inspection

3. Washing



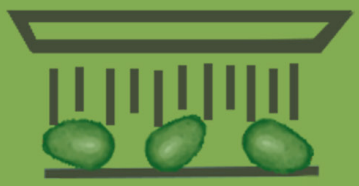
4. Fruit desinfection



5. Ripening

6. Cooling fruit

7. Ripe fruit selection



8. Ripe fruit desinfection

9. Manually cutting in halves

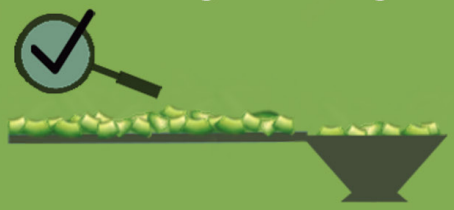
10. Scooped by hand

11. Inspection and sorting

12. Dicing and slicing

13. Dipping solution

14. IQF tunnel



15. Sorting and weighing

16. Packing

17. Vacuum sealing and coding

18. Metal detaction

19. Casing

20. Palletizing

21. Cold storage at -18°C

22. Shipment

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