



DISCOVER

THE MISSION ADVANTAGE

Year-Round Supply from a Trusted Partner

Mission Produce supplies the Asian market year-round as a global leader in growing, producing, and distributing Hass avocados.



WORLD-CLASS GLOBAL MARKETING & DISTRIBUTION



DIVERSIFIED SOURCING & VERTICAL INTEGRATION



INDUSTRY LEADING RIPENING TECHNOLOGY



DATA-DRIVEN INTELLIGENCE POWERED BY AVOINTEL™

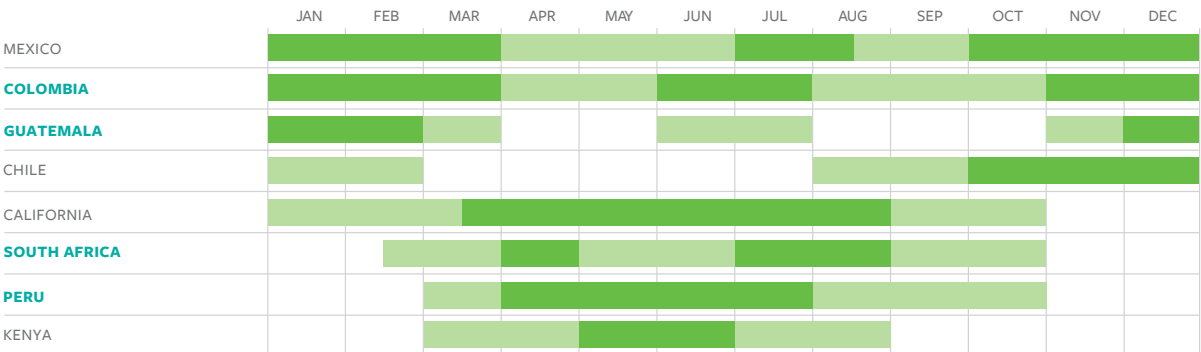


ELITE CUSTOMER SERVICE

Diversified Sourcing and Vertical Integration for a Year-Round Supply

By leveraging the distinct seasons and climates of each region, we have established multiple sources of supply for avocados year-round– an effective strategy to fill in supply gaps with two or more origins.

Avocados–Global Availability



● Vertically Integrated growing locations

Stronger bar color denotes higher volume. Transition periods can vary slightly dependent on weather, growing conditions, etc. Not all origins have access to all markets.

Let's Connect!

AsiaSales@missionproduce.com

missionproduce.com
@mission_produce





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The Global Standard for Quality

Our industry-leading technology, state-of-the-art infrastructure and product innovations allow us to expertly manage the supply chain to deliver high-quality fruit with world-class service.



- Precise Cold-Chain Management
- On-Farm Hydrocooling
- Industry-Leading Ripening Technology
- Optimal Grading & Sorting



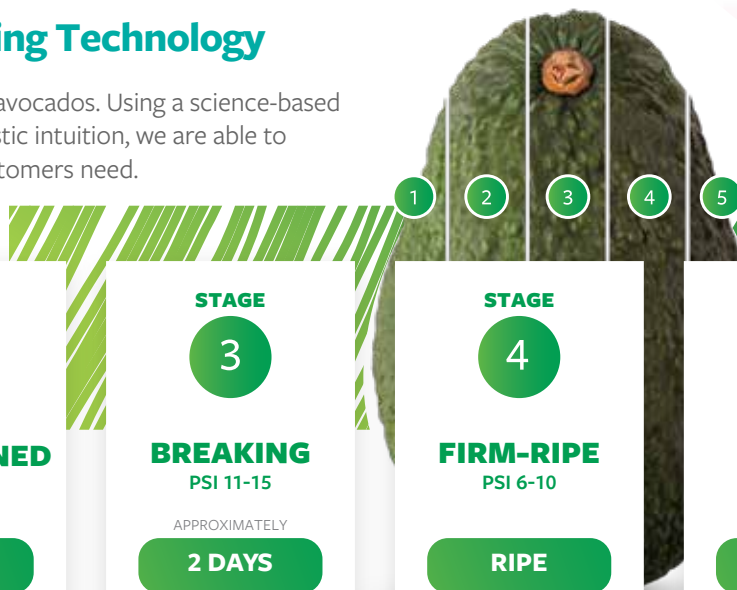
Food Safety is our Top Priority

We are accredited by the BRC Global Standard for Food Safety, the PrimusGFS Food Safety Audit, and the International Featured Standards (IFS) for auditing food manufacturers, at applicable locations throughout our global network.



Industry-leading Ripening Technology

We are Masters in the Art of Ripening avocados. Using a science-based methodology and four decades of artistic intuition, we are able to ripen fruit to the precise stage our customers need.



<p>STAGE</p> <p>1</p> <p>HARD PSI ≥21</p> <p>APPROXIMATELY</p> <p>5+ DAYS</p> <p>UNTIL RIPE IF STORED AT ROOM TEMPERATURE</p>	<p>STAGE</p> <p>2</p> <p>PRE-CONDITIONED PSI 16-20</p> <p>APPROXIMATELY</p> <p>4-5 DAYS</p> <p>UNTIL RIPE IF STORED AT ROOM TEMPERATURE</p>	<p>STAGE</p> <p>3</p> <p>BREAKING PSI 11-15</p> <p>APPROXIMATELY</p> <p>2 DAYS</p> <p>UNTIL RIPE IF STORED AT ROOM TEMPERATURE</p>	<p>STAGE</p> <p>4</p> <p>FIRM-RIPE PSI 6-10</p> <p>RIPE</p> <p>BEST FOR SLICING AND DICING</p>	<p>STAGE</p> <p>5</p> <p>RIPE PSI 1-5</p> <p>RIPE</p> <p>BEST FOR MASHING AND SMASHING</p>
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