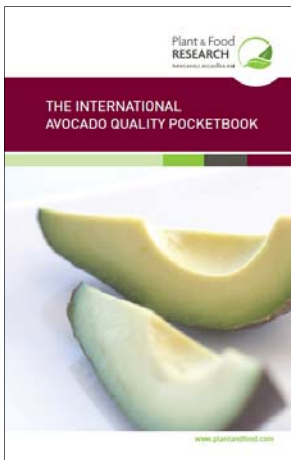


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#26 “The International Avocado Quality Pocketbook”

\$15.00



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Description: This handy pocketbook is intended to serve as a field companion to The International Avocado Quality Manual. The fully laminated booklet comprises 70 pages (3.6” x 6”) of information, including 49 photographs, with sections on assess quality, ripening, external quality, internal quality, and damage scenarios. The information contained in the pocketbook was compiled by the New Zealand Institute for Plant and Food Research Limited with the financial support of the California Avocado Commission.

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