

## COMPARISON OF HASS AVOCADOS FROM DIFFERENT AGROCLIMATIC AREAS

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Fruits from five producing areas and two exposures, early and late in each of them, all within the coastal area of Málaga and Granada (Spain), were studied monthly from January to June. The fruit quality parameters, percentage fruit pulp, pulp dry matter and flavor progressively increased from January to May without a clear increase in fruit rot. From May to June fruit rot markedly increased but internal quality did not improve. Flavour was generally well correlated with dry matter but not with the percentage of germinated seed. Marked differences between areas in ripening time were not observed except in Coin, a slightly late area. Within each area the early exposures, ripened usually earlier.