

## CANNED AVOCADO A NEW CONCEPT FOR A NEW MARKET

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The idea started as a practical and innovative solution in order to fulfill the need of consuming healthy, natural and practical food. This innovative product not only is a product in a new format but also has differential features, which are detailed below:

- The product has a shelf life 3 or 4 times longer than the natural fruit, reducing stock costs
- Without the stone, very easy to peel and its properties remain constant.
- Innovative packaging for the category of canned fruits (Doypack™) reflecting its practical and modern characteristics.

The key stage to obtain this product is the conservation process. As first measure, avocados are treated with heat and an acid medium in order to inactivate the Polyphenol oxidase enzyme (PPO). The traditional scalding methods do not reach a balance between inactivating PPO and keeping the sensory properties that allow acceptance of the product.

This led to the need of developing a stage prior to commercial sterilization called “coating”, which allows protecting the product from the acid medium necessary for the conservation and improving its final texture.