



Roypack Horticulture Avocado

Grown with passion, packed with love and exported to wonderful consumers worldwide.



A background image of an avocado tree with several green avocados hanging from the branches. The leaves are dark green and glossy. The avocados are in various stages of ripeness, with some showing a slight yellowing at the stem.

Our avocado varieties

Kenya is now Africa's number one largest avocado growing and exporting country in Africa.

The main varieties we have at Roypack Horticulture, include Hass and Fuerte. Other varieties are golden hass, pinkerton and jumbo.

Hass avocado, popular in Europe and gaining popularity in other parts of the world has a rough skin, round and other pear shaped shapes, turns brown when it ripens, high in oil content and butter like flesh.

Fuerte avocado is pear shaped, smooth skin and stays green when ripe. Popular in middle east, Poland and UK markets.

Technically speaking avocados from Kenya are grown without chemical crop protection and chemical fertilizers, making it the ideal organic product.

With the increasing preference in organic produce, the production of organic avocados in Kenya has drastically gone up. Our Avocadoes are certified to be organically grown.

Our farms

- Our avocados are grown in avocado friendly environment and weather conducive regions in Kenya.
- With adequate rainfall every year and adequate water irrigation in the regions where we have minimal or poor rain patterns to ensure good quality, good shaped, good sized, fully grown mature avocados and good to taste and texture for every person in the World.
- Our source of our avocados are divided into Three:
- Large contracted farms (Spanning from 50-200 acres): 500 Acres
- Small scale farms or group farms (spanning from 1-10 acre farms): 200 Acres
- Contracted avocado consolidators or suppliers: 300 Acres
- We ensure we have control over the farms in terms of crop husbandry, pests and diseases control measures, technical management of the farms, harvesting of the fruits to make sure we achieve the best fruits for our customers.
- Our farms are Global gap and rainforest practices standard compliant to ensure we give our customers authentic, genuinely grown and social practice adhered produced avocados.



Table of maturity

		Hass	Fuerte
<i>Commercial varieties</i>			
	Color	Dark brown	Green
SKIN	Texture	Rough	Smooth
	Thickness	Semi-large	Medium
	Ease	Very good	Good-excellent
SEED	Size	Pequeña-medi a	Medio
FRUIT	Weight (gr)	144-364	184-462
	Form	Oval	pyramid
	Variety	Guatemalan	Mex.-GuatEM. hybrid
	Flavor	Excellent	Excellent
	Appearance	Hass	Smooth green
Acceptance on the market compared to Hass		Excellent	Good/Acceptable
Harvest (start)		March-October	March-Oct
TREE : Productivity y		100**	75
Production norm.		Somewhat variable	Variable
Tolerance to the wind		Low	HIGH
Tolerance to spider mites		Low	HIGH
Tolerance to cold		Acceptable	GOOD
Earliness		2 to 3 years	2 to 3 years
Form of the tree		Open	Open
Floral Type		A	B
Months in Flower		Aug to Sep	Sep to Nov
POST-HARVEST Storage Life		Good(+)	Acceptable
Quality of packaging		Good	Acceptable

** Production data regarding (%) "Hass"

Availability (though we have capacity to supply through out the year)

Month	Jan	Feb	March	April	May	June	July	Aug	Sep	Oct	Nov	Dec
Hass	⊗	⊗	✓	✓	✓	✓	✓	✓	✓	✓	⊗	⊗
Fuerte	⊗	⊗	✓	✓	✓	✓	✓	✓	✓	✓	⊗	⊗

Technical aspect of our avocados Sustainability and Seasonality

- Our avocados are grown, packed and exported in two categories;
- Conventional (use of artificial fertilizers and permitted chemicals is used in farming and during processing avocados for export)
- Organic (no artificial fertilizers or permitted chemicals are used during growth and during processing of the avocados for export)
- Our avocados are grown in different regions of Kenya with different weather patterns, which means they don't mature at the same time allowing us to choose harvesting at different times, giving us longer season of avocado availability which we are able to supply or customers through out the year.



Our avocado processing for export



- We ensure our avocados are mature and in correct sizes as required by our customers before any initiation of harvest.
- Our avocados are harvested in accordance with the best harvesting practices and equipment to avoid any injuries to the fruits and to make sure we deliver the best to our customers.
- Our harvesting staff is regularly trained to gain the perfect expertise on best harvesting practices and post harvest practices for the required fruit handling that ensures good quality delivery of our avocados to our customers.
- Our fruits are transported to the processing plant with up to the art refrigerated trucks to keep the quality of the fruits intact and to guarantee the required shelf life of the fruits, making easy for the customer to store them 3-4 weeks after arrival if need be.
- Our avocados are grown, packed and exported with the importer and consumer in mind and its our goal to ensure that the end consumer/user gets high end quality avocados for we view them as our employer.

Ecology, People empowerment, Quality produce, Economy.....



Grading, Sorting and Packing....

- This stage is very critical in the whole fresh chain of our avocado exports as is the one that ensures success of our whole endeavor of our avocado business.
- We understand on this stage is what dictates shelf life of fruits and we have to handle our avocados within the required parameters to ensure our customers get the fruits of their expectation in terms of quality arrivals that can be stored 3-4 weeks if there is need to be. We have to ensure well taken post harvest parameters are strictly adhered to.
- Our avocados on this stage are handled with international set standards, in terms of washing, treatment and waxing (conventional), grading, sorting and packing.



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Storage and branding...

- We understand storage is another critical and important point on our avocados fresh chain management as it ensures quality avocado arrivals mostly to our long transit time clients.
- We store our fruits in well built cold rooms to maintain required temperature levels before shipping the fruits to our customers, after packing we ensure the fruits are pre-cooled at least 18 hours to achieve the required temperature both on Skin and pulp of the fruits. We check this regularly to ensure we achieve the best and no room for compromise.
- Our fruits are loaded at maximum of 2° C above carrying temperature. We ensure we adhere to optimum carrying temperature of 5.0°C to 8.0°C.
- We specialize in a number of packaging types such as:
 - 4kg box packing, 10kg box packing, 10kg plastic crate packing.
- Our brands are “Fresh Harvest (conventional) and Roypack Organics (organic).
- We ensure our packaging is well labeled and can be read at least 5 meters away.
- On weight we take this seriously for we believe in just weights and measures.
- We also do private label packing as per the client requirements.



More of our
avocadoes
operations...





Coming soon....



Coming soon.....



Certified standards and Shipping...

- Our avocados are shipped by air and sea.
- We mostly emphasize shipping by sea as it reduces carbon emissions on our planet unless there is an urgent need by our customers.
- We ensure our shipments meet international quality standards to ensure we supply high standard hygiene and safety compliant fruits to our consumers.
- We are committed to adapt to the best shipping methods and standards in our ever growing market.

We ship via well known global airlines and shipping lines.



- Our shipments are well prepared and palletized, so when a customer receives them there is no concern of contamination or mix up.
- For organic avocados there is clear separation from conventional shipments from Growing, harvesting, packing and shipping.
- Clear labeling and international certified pallets for food standard.

