



Madero 10 A Col. San Ángel CP. 01000





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WHAT DO WE SELL?



HASS AVOCADO

It is the most popular in the international market, with a great flavor, pear-shaped fruit, with rough rind, greenish-yellow pulp and large central bone, ranging from light green and violet, to black.

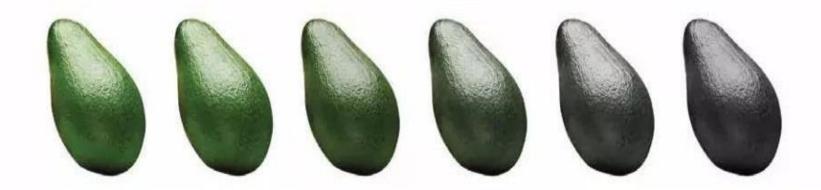
- Thanks to their vitamin A, D, and E content, they are incorporated into cosmetic formulas.
- Its oil has pharmaceutical use as a carrier of different active omegas 3, 6 and 9.
- Extra virgin oil is healthier than olive oil and is the only oil that has all 3 omegas.





MATURATION STAGES

It is the color that the avocado is acquiring. The more mature, the darker the tone.



21.5% GREEN EMERALD

23% GREEN FOREST 27% 25% GREEN MARBLED 30% 75% GREEN MARBLED 35% PURPLE 37% BLACK



EXPORT CALIBERS?

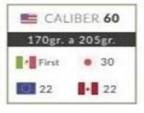
The shipment is sent with the boxes and pallets that are requested by the customers to the customer's door, if desired.

For this, these calibers are handled.



















EXPORT CHARACTERISTICS EUROPE

EUROPE



GENERAL DATA

Commercial name: Avocado Hass

Scientific name: Persea Americana

Tariff fraction:08044001

Market: Spain

Box: Cardboard of 4 kgs.

Gauges: See gauge table

Certifications: GLOBAL GAP

Temperature: 4 ° C Controlled

atmosphere panel

Characteristics of the shipment:

Travel with Controlled Atmosphere

Season: All year

MARITIME WAY

Boxes and pallets:

12 pallets of 110 boxes per container

Ports of departure:

Altamira Veracruz

Total boxes per container: 4950

Duration of the trip:

26 días Marítimo para la entrega

AIRWAY

Boxes and pallets:

12 pallets of 110 boxes

Aerial: Guadalajara, Mexico City and Cancún

Duration of the trip:

3 flight days

Transfer time:

Mexico - Barajas, Madrid Spain, 8 days for delivery







GENERAL DATA

Commercial name: Avocado Hass

Scientific name: Persea Americana

Tariff fraction: 08044001

Market: CANADA

Box: CARTON/PLASTIC 25 LBS/11.34 KG

Gauges: See gauge table

Certifications: GLOBAL GAP

Temperature: 4 ° C Controlled

atmosphere panel

Characteristics of the shipment: Travel with Controlled Atmosphere

Season: All year

EARTH WAY

Boxes and pallets: 20 pallets of 80

Total boxes per container: 1600

Ports of departure: Lázaro Cárdenas,

Michoacán

Duration of the trip: 8 days for delivery

Transfer times: México - McAllen, Texas

8 days for delivery



EXPORT FEATURES ASIA

ASIA



GENERAL DATA

Commercial name: Avocado Hass

Scientific name: Persea Americana

Tariff fraction: 08044001

Market: Asia

Box: Cardboard of 4 kgs.

Gauges: See gauge table

Certifications: USDA

Temperature: 4 ° C Controlled

atmosphere panel

Characteristics of the shipment: Travel with Controlled Atmosphere

Season: All year

MARITIME WAY

Boxes and pallets:

12 pallets of 247 boxes per container

Ports of departure:

Lázaro Cárdenas, Michoacán

Total boxes per container:

4950

Duration of the trip:

26 days Maritime for

delivery

AIRWAY

Boxes and pallets:

12 pallets of 110 boxes

Aerial Guadalajara and Cd. de México

Duration of the trip:

3 flight days

Transfer time:

Mexico -China, 8 days

for delivery



EXPORT FEATURES USA

USA



GENERAL DATA

Commercial name: Avocado Hass

Scientific name: Persea Americana

Tariff fraction: 08044001

Market: USA

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Box: Carton of 11.3 kgs

Gauges: See gauge table

Certifications: GLOBAL GAP

Temperature: 4 ° C Controlled

atmosphere panel

Characteristics of the shipment: Travel with Controlled Atmosphere

Season: All year

EARTH WAY

Boxes and pallets: 20 pallets of 80

Total boxes per container:1600

Ports of departure: Lázaro Cárdenas,

Michoacán

Duration of the trip: 8 days for delivery

Transfer times: México - McAllen, Texas

8 days for delivery





EXTRA VIRGEN Pure, cold-pressed Avocado Oil.

All natural, non-GMO, great for home-made salad dressings, and whatever else you like.



Avocados and their oil are packed with beneficial nutrients, containing vitamins A, B1, B2, C, D, E, K as well as beta-carotene, carotenoid lutein, potassium, lecithin, folic acid and beta-sitosterol. Avocado oil does not contain any trans-saturated fats or cholesterol.

Both the fruit and the oil can be the backbone of a very healthy diet as they bring many health benefits to the table. They help in reducing the levels of unhealthy LDL-cholesterol in the body and increasing levels of healthy HDL-cholesterol, while aiding the body's digestion of omega-3 fatty acids (obtained from other nutrients) thus helping to prevent obesity, diabetes, heart disease, Alzheimer's and even cancer.

Cold-Pressed, Undiluted and Unrefined





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PACKING OIL 250 MILILITERS



BOTTLE

- GLASS BOTTLE WITH BLACK LABEL AND BLACK THREAD COVER WITH SAFETY SEAL
- CONTENT FOOD AVOCADO OIL
- QUANTITY: 250 -UNIT: ML
- DIMENSIONS DIAMETER: 5 CM HIGH: 23 CM



PACKING

- CORRUGATED
- CONTENT 24 PIECES
- DIMENSIONS LENGTH: 34 CM WIDTH: 23 CM
- HIGH: 25 CM WEIGHT: 11.6 KG



PALLET

- 12 BOXES BY LAYER
- 4 LAYERS FOR PALLET AND 5 BOXES
- WEIGHT: 638 KG
- HEIGHT: 1.40 MTS







HASS AVOCADO PASTE



But the main form of use of avocado is the consumption of fresh fruit or processed pulp in the form of guacamole, a very favorable situation in the diet of the human being considering the high protein value of this fruit, and the most important is that it does not contain Cholesterol. Suitable for diabetics, for their ability to balance blood sugar. Their fats do not favor the formation of cholesterol.

The vitamins A, C and E present in the avocado, provide a potent antioxidant action that, thanks to the oxidation of free radicals, protects the organism against degenerative diseases, heart and some types of cancer. The avocado also possesses potassium, mineral necessary for the proper functioning of the kidneys and the nervous system; and lecithin, a substance that helps prevent cancer.





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HASS AVOCADO PASTE





High Pressure Processing technology started its industrial evolution hand in hand with the avocado processing industry. Processed avocado propositions benefit from HPP in various ways including respecting the freshness of the original fruit ingredient, extending the microbial shelf life and, perhaps even more importantly, extending the commercial shelf life thanks to the inactivation effect on HPP of the PPO enzyme of avocado, thus preventing browning of the product. Avocado is a tricky product, and this means that HPP is not the only technological tool to obtain a perfect avocado pulp, halves or guacamole. Proper fruit selection, handling and packaging is no doubt necessary, and that is completed for an all-natural, long shelf life product, with HPP as the post-pack step.



PACKING



PET TRAY

- 12 OZ / 340.19 GRAMS PER TRAY
- 18 TRAYS / CARTON BOX
- 96 BOXES / PALLET
- 20 PALLETS / 40 'CONTAINER
- NET WEIGHT 12,096 KG



BAGS

- 1 LBS/0.453 GRAMS
- 24 BAGS/CARTON BOX, 10.87 KG
- 70 BOXES/PALLET 761.04 KG
- 20 PALLETS/ 40' CONTAINER
- NET WEIGHT 15,220.8 KG