

		Concept	Description																
Product Information	Document Control	Code	...																
		Date	Jan 2026																
		Version	Version 0																
	Product	Common Name	Apple																
		Product	Freeze-dried Apple slices																
		Variety	Golden Delicious, Dorsett Golden, Criolla Apple, Red Delicious, Red Chief, Royal Gala, Granny Smith																
		Season	Year-round																
		Description	Slices obtained from natural apples at optimal ripeness, without preservatives, additives, or added sugar.																
		Presentation	20kg																
		Ingredients	Natural apple																
		Nutritional information	<table border="1"> <thead> <tr> <th>Nutritional information</th> <th>Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>380kcal</td> </tr> <tr> <td>Total fat</td> <td>0g</td> </tr> <tr> <td>Total carbohydrates</td> <td>104g</td> </tr> <tr> <td> Natural sugars</td> <td>76g</td> </tr> <tr> <td>Protein</td> <td>8.35g</td> </tr> <tr> <td>Sodium</td> <td>0mg</td> </tr> <tr> <td>Fiber</td> <td>13g</td> </tr> </tbody> </table>	Nutritional information	Per 100g	Energy	380kcal	Total fat	0g	Total carbohydrates	104g	Natural sugars	76g	Protein	8.35g	Sodium	0mg	Fiber	13g
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Sodium	0mg																		
Fiber	13g																		
Manufacturing process	Freeze-drying / slicing																		
Product conservation	The product retains its properties for 24 months in a cool, dry environment (T° <25°C, R.H. <78% recommended), in its unopened packaging, without significant changes or direct exposure to intense lighting.																		
Estimated shelf life	24 months																		
Form of consumption	Ingredient for food processing applications																		
Potential consumers	<ul style="list-style-type: none"> • Healthy snacks • Cereals and breakfast products (crunchy topping) • Pastry and bakery applications (decoration, infusion into dough) • Mixology and cocktail preparation • Functional foods and energy bars 																		
Allergens	Allergen-free																		
Health registration	COFEPRIS Notice of Operation (Mexico)																		
Origin	Mexico																		
Tariff Classification	0804.30.00.00																		



Product Specification

Freeze-dried Apple Slices

		Concept	Description
Product Characteristics	Physicochemical	Particle size (microns)	N/A
		% Relative humidity	5% max
	Microbiological	Aerobic mesophiles (CFU/g)	<1000
		Molds and yeasts (CFU/g)	<100
		Total coliforms (CFU/g)	<10
		Fecal coliforms (CFU/g)	<10
	Sensory	Odor	Medium to high-intensity fruity aroma, characterized by a fresh, familiar, and sweet profile.
		Color	Natural fruit color (green, red, or yellow depending on the variety), which may appear slightly lighter due to the freeze-drying process.
		Flavor	Balanced between acidic and sweet, depending on the apple variety used; retains the characteristic flavor of fresh apple.
		Appearance	Slices that maintain their natural shape; porous and dry.
	Food Safety	Good Manufacturing Practices	GMP implemented at the production facility
		PPC sieves and screens	N/A
		GMO Statement	Does not contain genetically modified organisms, has not been manufactured from them, nor has it suffered accidental contamination.
		Product treatment	The product has not been irradiated or treated with ETO (Ethylene Oxide).

		Concept	Description																	
Document Control	Code		...																	
	Date		Jan 2025																	
	Version		Version 0																	
Product Information	Product	Common Name	Avocado powder																	
		Product	Freeze-dried Avocado powder																	
		Variety	Hass Avocado																	
		Season	Year-round																	
		Description	Freeze-dried extract of 100% natural avocado pulp with granulated appearance and subsequently ground into fine free-flowing powder, maintaining its organoleptic characteristics and characteristic tone.																	
		Presentation	20kg																	
		Ingredients	Natural Avocado, 1% ascorbic acid																	
		Nutritional information	<table border="1"> <thead> <tr> <th>Nutritional information</th> <th>Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>218kcal</td> </tr> <tr> <td>Total fat</td> <td>20g</td> </tr> <tr> <td>Saturated fat</td> <td>3g</td> </tr> <tr> <td>Carbohydrates</td> <td>6g</td> </tr> <tr> <td>Sugars</td> <td>1g</td> </tr> <tr> <td>Protein</td> <td>1g</td> </tr> <tr> <td>Sodium</td> <td>0.05g</td> </tr> </tbody> </table>		Nutritional information	Per 100g	Energy	218kcal	Total fat	20g	Saturated fat	3g	Carbohydrates	6g	Sugars	1g	Protein	1g	Sodium	0.05g
		Nutritional information	Per 100g																	
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		Total fat	20g																	
		Saturated fat	3g																	
		Carbohydrates	6g																	
Sugars	1g																			
Protein	1g																			
Sodium	0.05g																			
Manufacturing process	Freeze-drying / milling																			
Product conservation	The product retains its properties for 24 months in a cool, dry environment (T° <25°C, R.H. <78% recommended), in its unopened packaging, without significant changes or direct exposure to intense lighting.																			
Estimated shelf life	24 months																			
Form of consumption	Ingredient for food processing applications																			
Potential consumers	<ul style="list-style-type: none"> • Toppings • Snacks • Decoration 																			
Allergens	Allergen-free																			
Health registration	COFEPRIS Notice of Operation (Mexico)																			
Origin	Mexico																			
Tariff Classification	0804.40.00.00																			



Product Specification

Freeze-dried Avocado

		Concept	Description
Product Characteristics	Physicochemical	Particle size (microns)	99% through 30 mesh
		% Relative humidity	5% max
	Microbiological	Aerobic mesophiles (CFU/g)	<1000
		Molds and yeasts (CFU/g)	<100
		Total coliforms (CFU/g)	<10
		Fecal coliforms (CFU/g)	<10
	Sensory	Odor	Refreshing aroma, less floral than Eureka but more “pungent” and herbal. Evokes immediate citrus freshness.
		Flavor	Intense and direct acidity. Has a “fresher” flavor profile than yellow lime, with a slight citrus bitterness highly appreciated in Mexican cuisine and mixology.
		Texture	Very crunchy and delicate structure. Has an almost instantaneous dissolution in the mouth due to its high porosity.
		Appearance	Circles of vibrant green color in the peel with pulp in a pale greenish-yellow tone. The juice vesicles appear compact and geometric.
	Food Safety	Good Manufacturing Practices	GMP implemented at the production facility
		PPC sieves and screens	30 mesh screening
		GMO Statement	Does not contain genetically modified organisms, has not been manufactured from them, nor has it suffered accidental contamination.
		Product treatment	The product has not been irradiated or treated with ETO (Ethylene Oxide).

		Concept	Description																	
Document Control	Code		...																	
	Date		Jan 2026																	
	Version		Version 0																	
Product Information	Product	Common Name	Blueberry																	
		Product	Freeze-dried Blueberry powder																	
		Variety	Biloxi, Misty, Legacy																	
		Season	Year-round																	
		Description	Freeze-dried blueberry obtained through a dehydration process involving the extraction and evaporation of liquids from the fruit.																	
		Presentation	20kg																	
		Ingredients	Natural blueberry																	
		Nutritional information	<table border="1"> <thead> <tr> <th>Nutritional information</th> <th>Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>300kcal</td> </tr> <tr> <td>Total fat</td> <td>2.6g</td> </tr> <tr> <td>Carbohydrates</td> <td>65.3g</td> </tr> <tr> <td>Sugars</td> <td>54.6g</td> </tr> <tr> <td>Protein</td> <td>3.8g</td> </tr> <tr> <td>Sodium</td> <td>0.mg</td> </tr> <tr> <td>Fiber</td> <td>22.7g</td> </tr> </tbody> </table>		Nutritional information	Per 100g	Energy	300kcal	Total fat	2.6g	Carbohydrates	65.3g	Sugars	54.6g	Protein	3.8g	Sodium	0.mg	Fiber	22.7g
		Nutritional information	Per 100g																	
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		Sugars	54.6g																	
Protein	3.8g																			
Sodium	0.mg																			
Fiber	22.7g																			
Manufacturing process	Freeze-drying / milling																			
Product conservation	The product retains its properties for 24 months in a cool, dry environment (T° <25°C, R.H. <78% recommended), in its unopened packaging, without significant changes or direct exposure to intense lighting.																			
Estimated shelf life	24 months																			
Form of consumption	Ingredient for food processing applications																			
Potential consumers	<ul style="list-style-type: none"> • Powdered energy, refreshing, and hydration beverages: 1-10% • Natural juices, ice cream, desserts, milkshakes: 5-20% • Confectionery, soft and hard candies, sauces: 1-10% • Flours, bakery products, snacks: 5-15% • Soups: 1-10% 																			
Allergens	Allergen-free																			
Health registration	COFEPRIS Notice of Operation (Mexico)																			
Origin	Mexico																			
Tariff Classification	0803.90.20.00 / 0804.40.00.00																			



Product Specification

Freeze-dried Blueberry

		Concept	Description
Product Characteristics	Physicochemical	Particle size (microns)	99% through 30 mesh
		% Relative humidity	5% max
	Microbiological	Aerobic mesophiles (CFU/g)	<1000
		Molds and yeasts (CFU/g)	<100
		Total coliforms (CFU/g)	<10
		Fecal coliforms (CFU/g)	<10
	Sensory	Odor	Characteristic of blueberry; acidic, fresh
		Color	Characteristic of the variety
		Flavor	Characteristic acidic, sweet, astringent fruit flavor
		Appearance	Fine, free-flowing reddish powder
	Food Safety	Good Manufacturing Practices	GMP implemented at the production facility
		PPC sieves and screens	30 mesh screening
		GMO Statement	Does not contain genetically modified organisms, has not been manufactured from them, nor has it suffered accidental contamination.
		Product treatment	The product has not been irradiated or treated with ETO (Ethylene Oxide).



Product Specification

Freeze-dried Sliced Eureka Lime

		Concept	Description																		
Product Information	Document Control	Code	...																		
		Date	Jan 2026																		
		Version	Version 0																		
	Product	Common Name	Eureka Lemon (Seedless Lemon)																		
		Product	Freeze-dried Sliced Eureka Lime																		
		Variety	Seedless Eureka Lime																		
		Season	Year-round, with peak production from August to December																		
		Description	Freeze-dried Eureka lemon slices consist of cross-sectional cuts of fresh fruit that have undergone a rapid freezing and vacuum sublimation process. Unlike conventional drying, this method preserves the original slice diameter, segment structure, and peel integrity.																		
		Presentation	20kg																		
		Ingredients	Natural Eureka lime																		
		Nutritional information	<table border="1"> <thead> <tr> <th>Nutritional information</th> <th>Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>320kcal</td> </tr> <tr> <td>Water</td> <td><2.5g</td> </tr> <tr> <td>Total fat</td> <td>2.1g</td> </tr> <tr> <td>Total carbohydrates</td> <td>78.5g</td> </tr> <tr> <td> Natural sugars</td> <td>16.5g</td> </tr> <tr> <td>Protein</td> <td>7.2g</td> </tr> <tr> <td>Sodium</td> <td>18mg</td> </tr> <tr> <td>Fiber</td> <td>21g</td> </tr> </tbody> </table>	Nutritional information	Per 100g	Energy	320kcal	Water	<2.5g	Total fat	2.1g	Total carbohydrates	78.5g	Natural sugars	16.5g	Protein	7.2g	Sodium	18mg	Fiber	21g
		Nutritional information	Per 100g																		
		Energy	320kcal																		
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Protein	7.2g																				
Sodium	18mg																				
Fiber	21g																				
Manufacturing process	Freeze-drying / slicing																				
Product conservation	The product retains its properties for 24 months in a cool, dry environment (T° <25°C, R.H. <78% recommended), in its unopened packaging, without significant changes or direct exposure to intense lighting.																				
Estimated shelf life	24 months																				
Form of consumption	Ingredient for food processing applications																				
Potential consumers	<ul style="list-style-type: none"> Mixology and cocktail preparation: Functional garnish providing flavor and aroma while enhancing beverage presentation. Infusions and tea: Added directly to the cup; the slice floats and rehydrates within seconds. Healthy snack: Direct consumption as acidic fruit "chips." Gourmet decoration: Fine pastry and chef-driven dishes to add height and texture. 																				
Allergens	Allergen-free																				
Health registration	COFEPRIS Notice of Operation (Mexico)																				
Origin	Mexico																				
Tariff Classification	0805.50.01																				



Product Specification

Freeze-dried Sliced Eureka Lime

		Concept	Description
Product Characteristics	Physicochemical	Particle size (microns)	N/A
		% Relative humidity	5% max
	Microbiological	Aerobic mesophiles (CFU/g)	<1000
		Molds and yeasts (CFU/g)	<100
		Total coliforms (CFU/g)	<10
		Fecal coliforms (CFU/g)	<10
	Sensory	Odor	Clean, expansive citrus aroma. Upon opening the package, intense fresh essential oil notes (limonene) are perceived.
		Flavor	Immediate acidic impact followed by floral notes typical of the Eureka variety. The flavor is significantly more concentrated than fresh lemon, with a slight natural bitterness derived from the peel (albedo).
		Texture	Extremely crisp and porous. Lightweight (paper-like) and easily fractured. Upon contact with the tongue or liquids, it rapidly rehydrates, recovering its original softness.
		Appearance	Uniform slices with a diameter between 4 and 6 cm. Bright yellow peel and pale cream-colored pulp.
	Food Safety	Good Manufacturing Practices	GMP implemented at the production facility
		PPC sieves and screens	N/A
		GMO Statement	Does not contain genetically modified organisms, has not been manufactured from them, nor has it suffered accidental contamination.
		Product treatment	The product has not been irradiated or treated with ETO (Ethylene Oxide).

		Concept	Description																		
Product Information	Document Control	Code	...																		
		Date	Jan 2026																		
		Version	Version 0																		
	Product	Common Name	Persian Lime																		
		Product	Freeze-dried Sliced Persian Lime																		
		Variety	Persian Lime																		
		Season	Year-round																		
		Description	Freeze-dried Persian lime slices are cross-sectional cuts of fresh fruit that have been subjected to a rapid freezing and vacuum sublimation process. Unlike conventional drying, this method, maintains the original diameter of the slice, the arrangement of the segments, and the integrity of the peel.																		
		Presentation	20kg																		
		Ingredients	Natural Persian lime																		
		Nutritional information	<table border="1"> <thead> <tr> <th>Nutritional information</th> <th>Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>310-330kcal</td> </tr> <tr> <td>Water</td> <td><2.5g</td> </tr> <tr> <td>Total fat</td> <td>1.5-2.2g</td> </tr> <tr> <td>Total carbohydrates</td> <td>76-80g</td> </tr> <tr> <td> Natural sugars</td> <td>12-16g</td> </tr> <tr> <td>Protein</td> <td>6.8-7.5g</td> </tr> <tr> <td>Sodium</td> <td>12-18mg</td> </tr> <tr> <td>Fiber</td> <td>15-19g</td> </tr> </tbody> </table>	Nutritional information	Per 100g	Energy	310-330kcal	Water	<2.5g	Total fat	1.5-2.2g	Total carbohydrates	76-80g	Natural sugars	12-16g	Protein	6.8-7.5g	Sodium	12-18mg	Fiber	15-19g
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Fiber	15-19g																				
Manufacturing process	Freeze-drying / slicing																				
Product conservation	The product retains its properties for 24 months in a cool, dry environment (T° <25°C, R.H. <78% recommended), in its unopened packaging, without significant changes or direct exposure to intense lighting.																				
Estimated shelf life	24 months																				
Form of consumption	Ingredient for food processing applications																				
Potential consumers	<ul style="list-style-type: none"> Mixology and cocktail preparation: Functional garnish providing flavor and aroma while enhancing beverage presentation. Infusions and tea: Added directly to the cup; the slice floats and rehydrates within seconds. Healthy snack: Direct consumption as acidic fruit "chips." Gourmet decoration: Fine pastry and chef-driven dishes to add height and texture. 																				
Allergens	Allergen-free																				
Health registration	COFEPRIS Notice of Operation (Mexico)																				
Origin	Mexico																				
Tariff Classification	0805.50.01																				



Product Specification

Freeze-dried Sliced Persian Lime

		Concept	Description
Product Characteristics	Physicochemical	Particle size (microns)	N/A
		% Relative humidity	5% max
	Microbiological	Aerobic mesophiles (CFU/g)	<1000
		Molds and yeasts (CFU/g)	<100
		Total coliforms (CFU/g)	<10
		Fecal coliforms (CFU/g)	<10
	Sensory	Odor	Refreshing aroma, less floral than Eureka but more “pungent” and herbal. Evokes immediate citrus freshness.
		Flavor	Intense and direct acidity. Has a “fresher” flavor profile than yellow lime, with a slight citrus bitterness highly appreciated in Mexican cuisine and mixology.
		Texture	Very crunchy and delicate structure. Has an almost instantaneous dissolution in the mouth due to its high porosity.
		Appearance	Circles of vibrant green color in the peel with pulp in a pale greenish-yellow tone. The juice vesicles appear compact and geometric.
	Food Safety	Good Manufacturing Practices	GMP implemented at the production facility
		PPC sieves and screens	N/A
		GMO Statement	Does not contain genetically modified organisms, has not been manufactured from them, nor has it suffered accidental contamination.
		Product treatment	The product has not been irradiated or treated with ETO (Ethylene Oxide).

		Concept	Description																		
Product Information	Document Control	Code	...																		
		Date	Jan 2025																		
		Version	Version 0																		
	Product	Common Name	Sliced Strawberry																		
		Product	Freeze-dried Sliced Strawberry																		
		Variety	Sayula and Santa Maria																		
		Season	November to March																		
		Description	Natural strawberry slices without additives or preservatives, no added sugar. Dehydrated by freeze-drying method.																		
		Presentation	12.5kg																		
		Ingredients	Natural strawberry																		
		Nutritional information	<table border="1"> <thead> <tr> <th>Nutritional information</th> <th>Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>297.5kcal</td> </tr> <tr> <td>Total Fat</td> <td>3.7g</td> </tr> <tr> <td>Saturated Fat</td> <td>0.4g</td> </tr> <tr> <td>Carbohydrates</td> <td>50.9g</td> </tr> <tr> <td>Sugars</td> <td>50.5g</td> </tr> <tr> <td>Protein</td> <td>7.6g</td> </tr> <tr> <td>Sodium</td> <td>0g</td> </tr> <tr> <td>Fiber</td> <td>15.1g</td> </tr> </tbody> </table>	Nutritional information	Per 100g	Energy	297.5kcal	Total Fat	3.7g	Saturated Fat	0.4g	Carbohydrates	50.9g	Sugars	50.5g	Protein	7.6g	Sodium	0g	Fiber	15.1g
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Manufacturing process	Freeze-drying																				
Product conservation	The product retains its properties for 24 months in a cool, dry environment (T° <25°C, R.H. <78% recommended), in its unopened packaging, without significant changes or direct exposure to intense lighting.																				
Estimated shelf life	24 months																				
Form of consumption	Ingredient for food processing applications																				
Potential consumers	<ul style="list-style-type: none"> • Toppings • Snacks • Decoration 																				
Allergens	Allergen-free																				
Health registration	COFEPRIS Notice of Operation (Mexico)																				
Origin	Mexico																				
Tariff Classification	0803.90.20.00 / 0804.40.00.00																				



Product Specification

Freeze-dried Sliced Strawberry

		Concept	Description
Product Characteristics	Physicochemical	Particle size (microns)	N/A
		% Relative humidity	5% max
	Microbiological	Aerobic mesophiles (CFU/g)	<1000
		Molds and yeasts (CFU/g)	<100
		Total coliforms (CFU/g)	<10
		Fecal coliforms (CFU/g)	<10
	Sensory	Odor	Characteristic of strawberry
		Color	Red, red-violet color
		Flavor	Characteristic of strawberry, acidic, green, sweet
		Appearance	Bites, porous, dry
	Food Safety	Good Manufacturing Practices	GMP implemented at the production facility
		PPC sieves and screens	N/A
		GMO Statement	Does not contain genetically modified organisms, has not been manufactured from them, nor has it suffered accidental contamination.
		Product treatment	The product has not been irradiated or treated with ETO (Ethylene Oxide).