

AVOGRAND SA de CV





WHO WE ARE:

- Mexican company dedicated to the production, distribution, marketing and export of HASS AVOCADO from Michoacan and its derivatives such as Avocado Pulp, Guacamole and Avocado Oil under the brand AVOGRAND EXPORTS.
- We offer quality products and services in Mexico and around the world, mainly in the USA, China and Canada.
- We have **strategic alliances** directly with various producers which guarantees the **supply throughout the year.**









MISSION:

Produce, pack, commercialize and export hass avocado and its derivatives, meeting the customers expectations, respecting producers and farmers.



VISION:

Be a company positioned and internationally recognized for his quality products and customer services.







WHY CHOOSE AVOGRAND EXPORTS?

We have distribution points for our products in China, Canada, the United States and soon in more countries.



•Canada: Epsilon Integra Trade <u>www.epsilon-it.ca</u>



•China: Latin Best Food Products Co. www.latinmeifood.com



•USA: Avogrand Exports with an Alliance with the Hispanic Retail Chamber of Commerce www.hispanicretailchamber.org



•Europe, South America, Asia, Africa, the Middle East and the rest of the world: Alconext www.alconext.com





OUR PRODUCTS:

Avocado Pulp

- 500 grs (1.1 lb) bag
- 1 kg (2.2 lb) bag
- 2.7 kg (6 lb) bag

Guacamole

- .227 grs (8 oz) jar
- 1 kg (2.2 lb) bag
- 2.7 kg (6 lb) bag

Avocado Oil

- 250 ml (8.4 oz) bottle
- 500 ml (16.9 oz) bottle







BENEFITS OF AVOCADO PULP AND GUACAMOLE:







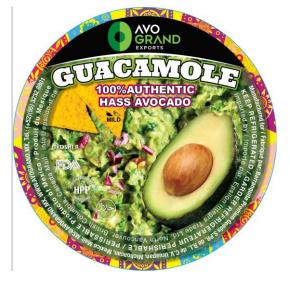


- ✓ AVAILABLE ALL YEAR
- ✓ FDA, KOSHER, HALAL, VEGAN, GLUTEN FREE







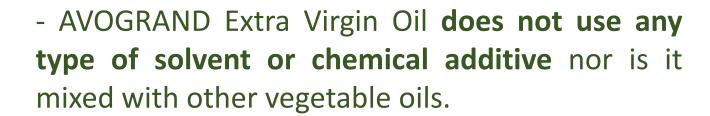






BENEFITS OF AVOCADO OIL:







- Shelf life: **3 years**

- Bottles: 250 ml and 500 ml





Servings per size 15 ml

Energy Content 552 KJ (134 Kcal)

Proteins	0	g
Total Fats	15	g
Of which:		
Saturated fat	2	g
Monounsaturated Fat	10	g
Polyunsaturated fat	2	g
Trans fat	0	g
Cholesterol	0	mg
Total carbohydrates	0	g
Of which:		•
Sugar	0	g
Dietary fiber	0	g
Sodium	0	mg











OUR CERTIFICATIONS:





















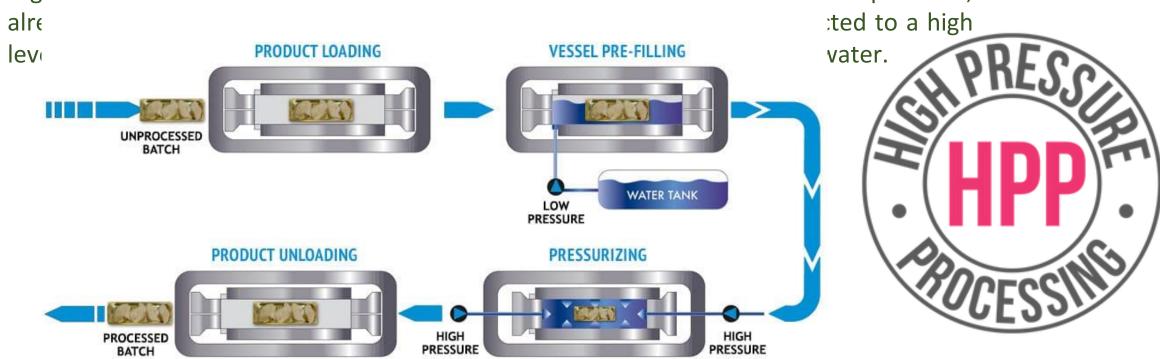
HPP TECHNOLOGY

(HIGH

PRESSURE

PROCESSING):

High Pressure Processing (HPP) is a cold pasteurization technique by which products,





www.hiperbaric.com

EXPORTS



LOGISTICS:

Temperature transfer and warehouse Pulp and Guacamole: -18°C (0°F)

Pallets per FCL 40: 20 (ground transportation can carry up to 23 pallets in FCL of 53')



Boxes per pallet

Avocado pulp: 96 boxes

Guacamole: 96 air transport boxes, 120 boxes when going in FCL

Pallet:

Ground Transportation and Sea Transportation: $1 \times 1.20 \times 1.80$ Air transportation: $1 \times 1.20 \times 1.60$







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