



KANTÉ®

ESSENCE OF MEXICO



KANTÉ is a high quality, healthy and gourmet Mexican-food brand. Our innovative products are carefully chosen to be sold in global markets.

Our aim is to deliver only the best and richest ingredients from our beloved land in Mexico, which are representative of our culture and cuisine. We work closely with our producers to meet the highest quality standards of the most demanding markets in the world.

Kanté is a fusion of ancient Mexican culture and contemporary cuisine, adapted to the tastes and habits of the international consumers, who aspire to achieve a healthy lifestyle.

The word "KANTÉ" comes from the Mayan word "K'ANTEMO" which means "the hearing tree" because its fruit, a shining brown seedcase, is shaped like an ear.

Our Values



Health and Wellness

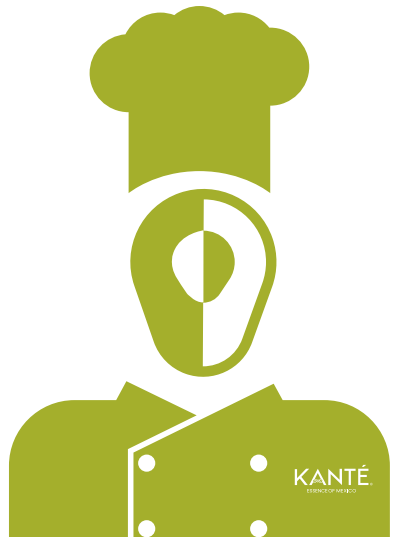
We want to contribute to the world's nutrition by selecting some of the most traditional ingredients grown in Mexico, which have amazing and powerful effects on health.

Quality

Our strict production and export processes allow us to guarantee that our products always meet the nutrition content and food safety standards to make them worthy of all tables around the world.

Ancient nutrition

All of our products are deeply connected with the origin of our culture. We want to proudly spread the essence of Mexican colours and flavours to the world. We respectfully value the knowledge of our ancestors when selecting a product to embrace the brand Kanté.



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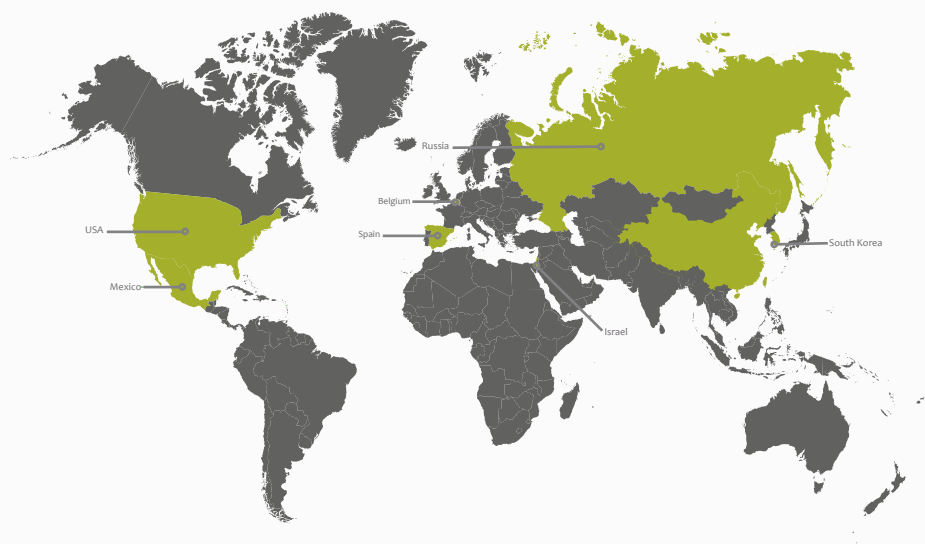
"The most exciting, vibrant, captivating and seductive food that exists on Earth" is how Tom Parker Bowles, writer, critic and English food enthusiast described Mexican gastronomy as it was declared by UNESCO as an Intangible Cultural Heritage of Humanity.

To Share the gastronomic culture of Mexico to all parts of the world, that was the vision of the founders of Kanté: Beatriz Gómez, Octavio Alcocer and Roberto Ramos. In 2011, after a series of inspirations and different professional experiences, They decided to start this new adventure. More than 9 years have passed and today Kanté has a presence on 3 continents in the world.

Each ingredient and product represents each state of Mexico, Kanté represents the best of this nation, from avocado oils with different extracts, to sweeteners that captivate agave syrup, honeys of different blooms and vanilla extract. Kanté goes beyond healthy food; it supposes origin, pride, everything that represents the essence of Mexico.



Global presence



WE ARE
GROWING FOR
BE CLOSER TO YOU



Healthy Oils



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AVOCADO OIL





“

Avocado fruit is native to Mexico. Nowadays Mexico has 30% of the World's avocado production because it has the ideal soil and weather for avocado production, and centuries of experience in the cultivation of the fruit. This is why we can select only the best avocados in the world to make the highest quality of avocado oil there is.




”

The healthiest cooking oil

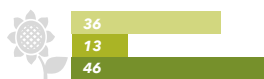


Kanté Avocado oil is the healthiest cooking oil you can add to your diet. Its high smoking point (260°C) makes it a truly versatile oil ideal for hot or cold dishes, and even for stir-frying!

The reason it is so healthy is because it is cold pressed from avocados, which is widely considered as a superfood because it contains great amount of good fats, vitamins, and antioxidants. It is highly recommended for paleo style diet.

OIL OF:	 AVOCADO	 OLIVE	 COCONUT
Smoking point	260°C	215°C	175°C
Recommended use	Salads, cooking, frying	Salads and light cooking	Dessert, baking
Flavor	Mild/neutral	Strong	Sweet
Source	Avocado pulp	Olive flesh	Coconut flesh

OILS FAT COMPARISON



 Polyunsaturated fat / Omega 3

 Saturated fat / bat

 Monounsaturated fat / good

*Source: USDA United States Department of Agriculture



WHY AVOCADO OIL?

- ✓ 100% natural
- ✓ No preservatives added
- ✓ No artificial flavors or ingredients It is
- ✓ certified Non GMO and Kosher
- ✓ Sugar free
- ✓ Gluten free
- ✓ Vegan
- ✓ Not genetically modified

Health benefits



1 AVOCADO PER DAY

THE AMERICAN HEART ASSOCIATION
RECOMMENDS TO EAT

1

GOOD FOR A
HEALTHY HEART



Due to its high
levels of
monosaturated fats
(Omega 3, 6 and 9)

2

CONTROL BLOOD
PRESSURE



Due to its contents of
Beta-sitosterol, which
helps lower levels of
bad cholesterol in the
blood.

3

HIGH IN NUTRIENTS
AND ANTIOXIDANTS



Such as Vitamin A,
B, D, E, Beta-sitos-
terol which are
good for skin, eyes
and heart.

4

ENHANCES NUTRIENT
ABSORPTION



Such as lutein and
carotenoids, which
help prevent
diseases and
molecular degen-eration.



Specifications

Extra Virgin



Nutrition Facts	
17 servings per container	
Serving size 1 tbsp (15 ml)	
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	0%
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*The %Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:

Cold pressed Avocado Oil.

4 g of Omegas 3 and 6, 10g of Omega 9 Per Serving.



7 503018 551111

Storage:

Keep in a cool and dry place, away from direct light.
Use within 3 months after the opening.

High smoke point:

500° F (260° C)

Shelf life:

24 months

Our dark glass bottles protect the oil from light and moisture, and help preserve the great flavor and healthy properties of Kanté Avocado oil.

Lime Flavour



Ingredients:

Cold pressed Avocado Oil and Natural Lemon Extract.

4 g of Omegas 3 and 6, 10g of Omega 9 Per Serving.



7 500326 168444

Garlic Flavour



Ingredients:

Cold pressed Avocado Oil and Natural Garlic Extract.

4 g of Omegas 3 and 6, 10g of Omega 9 Per Serving.



7 500326 168383

Chili Flavour



Ingredients:

Cold pressed Avocado Oil and Natural Chili Extract.

4 g of Omegas 3 and 6, 10g of Omega 9 Per Serving.



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Basil flavour



Ingredients:

Cold pressed Avocado Oil and Natural Basil Extract.

4 g of Omegas 3 and 6, 10g of Omega 9 Per Serving.



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FLAVORS

Production process



**FRUIT
RECEPTION**

Hass avocados are classified according to weight and physiological characteristics.



RIPENING

During 5 days, avocados are left in a temperature controlled storage room in order to naturally achieve the optimum ripeness and softness to be processed.



SANITATION

Avocados are sanitized with food-grade-quaternary-ammonium for dust removal.



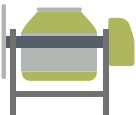
**PIT AND
SKIN REMOVAL**

With a destoning machine, the pit and skin are removed from the avocado to leave the pulp ready for processing. The organic waste is recycled as compost and is later used to fertilize the avocado trees.



TENDERIZE

The remaining pulp is pressed at a temperature of 30oC.



CENTRIFUGE

The mixture obtained through pressing, goes through a centrifuge process at a temperature of 40oC to separate the oil from other solid matters.



LAB ANALYSES

Lab analyses are performed during the whole process to ensure that the moisture and acidity levels meet our customers' specifications.



BOTTLING

Our packaging materials are food grade, and resistant enough to transport the product through big distances. Our pallets are fumigated in order to control any type of pests during the transportation and storage process.



TRANSPORT

We ship our oil in food grade contain-ers, to meet the cleanness, moisture and temperature required to preserve the product in optimum conditions.



Cooking



Dressings



Frying



Sauteing



Baking

SEESUS





Sweeteners



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HONEY





“ Mexico is the 3rd largest exporter of honey in the world. Mexican honey is world-renowned for its quality and it is highly demanded by some of the most demanding markets in the World. In Mexico we have unique honey varietals that come from some of our native and most representative crops such as avocado.

The tradition and usage of Mexican Honey is traced back centuries ago to the Ancient Mexicans, who believed that honey was a gift from the gods, and connected them to their spirituality.

Artisanal Honey



Kanté Artisanal Honey is 100% natural, pure honey. Our varietal honey is gathered from single blossom types, from Mexican flowers, each one providing it unique taste and characteristics.

The taste, color, odor and texture of each type of honey are determined by the type of flowers from which bees extract their nectar. Each type of honey adds rich texture and color to dishes and desserts.

PROCESS TO OBTAIN RAW HONEY:

Kanté Honey is raw, which means it is not processed, heated or filtered.



Bees collect the flower nectar
The nectar is taken to honeycombs.
The constant fanning of bee's wings makes the nectar evaporate producing honey



When hive boxes are full, beekeepers extract the honey



Honey is strained to remove wax and other small particles.
After strained it is bottled in jars, ready to be taken to your table!

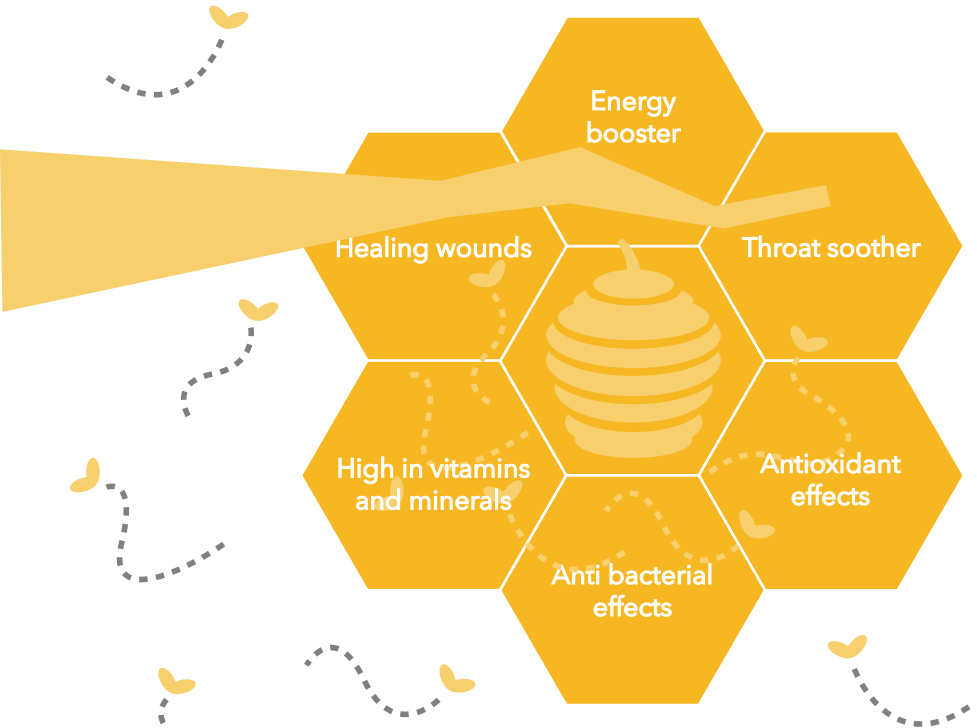
WHY KANTÉ HONEY?

- ✓ 100% pure and natural honey
- ✓ Not heated
- ✓ No added preservatives
- ✓ No added flavors
- ✓ Raw
- ✓ Gluten free

Benefits



Did you know that
CRYSTALLIZATION in honey is an
indication that it is 100% pure?



Bees must tap around two million
flowers and **80,000 km**
to make **454 g** of
HONEY

Different blooms



MANGO BLOSSOM HONEY



Region
Northeast Mexico



Taste
Delicate and citric



Climate
Tropical humid



Color
Amber



Due to its unique flavor it is a honey
Very versatile. Can be used as
sweetener, and for a wide variety of
sauces.



AVOCADO BLOSSOM HONEY



Region
Western Mexico



Taste
Buttery molasses - like taste
with a hint of avocado



Climate
Mild



Color
Dark amber

Besides of its use as a sweetener,
its unique and versatile taste, it is
perfect to make dressings or to
glaze it over salmon, beef, pork,
chicken and grilled vegetables.



Different blooms



ORANGE BLOSSOM HONEY



Besides of its use as a sweetener, its slightly citric flavor is perfect for sweet - sour, or sweet- spicy dishes.



Region
Northeast of Mexico



Taste
Citrus floral



Climate
Humid tropical



Color
Extra light amber



WILD SUNFLOWER BLOSSOM HONEY



Region
North - Central Mexico



Taste
Fresh fruit mid taste



Climate
Semi-arid



Color
Extra light amber



This is one of the sweetest of our honeys, perfect to drizzle over fruit, yogurt, cereal, smoothies, etc. These are an everyday use types of honey.



Different blooms



CRISTALLIZED SUNFLOWER BLOSSOM HONEY



This is one of the sweetest of our honeys, perfect to drizzle over fruit, yogurt, cereal, smoothies, etc. These are an everyday use.



Region
North - Central Mexico



Taste
Honey's most known sweet



Climate
Semi-arid



Color
Extra light amber



DESERTIC BLOSSOM HONEY



Region
North - Central & Western



Taste
Slightly smoky taste



Climate
Desert



Color
Extra amber

The strong and sweet flavor of desertic honey is perfect for cooking. You can marinate all kind of meat.

Specifications



Nutrition Facts

Serving Size 1 Tbsp (21g)

Servings Per Container about 17

Amount Per Serving

Calories 70

% Daily Value*

Total Fat 0g **0%**

Sodium 0mg **0%**

Total Carbohydrate 17g **6%**

Sugars 17g

Protein 0g

*Percent Daily Values are based on a 2,000 calorie diet.

Packaging type:

Glass jar,
6 pieces per box..

Net content:

350g per jar.

Shelf life:

36 months.

Mango Blossom



Cristallized Sunflower



Desertic Blossom



Wild Sunflower



Orange Blossom



Avocado Blossom



STORAGE CONDITIONS

Storage in a dry place at room temperature.

High temperature and humidity can degrade honey. Due to its origin 100% natural honey may have changes in their physical state (cristallization or de cristallization)

ENJOY ALL OF OUR FLAVORS IN A SINGLE PRESENTATION



40 g of honey each jar

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AGAVE SYRUP



“

Agave is a plant native to Mexico that has been used for around 9,000 years. For ancient Mexican communities, Agave was considered a sacred plant and was part of their rituals and ceremonies. There was a Goddess of agave called “Mayahuel”, and according to Mayan legends, her body gave rise to the first agave plant, which fed ancient communities and provided stable agriculture.

Nowadays, Agave is still of great importance for our economy, and we proudly cultivate it to make the worldwide known alcoholic drink, Tequila, and one of the booming natural sweeteners, Agave Syrup.

”

Natural Sweetener



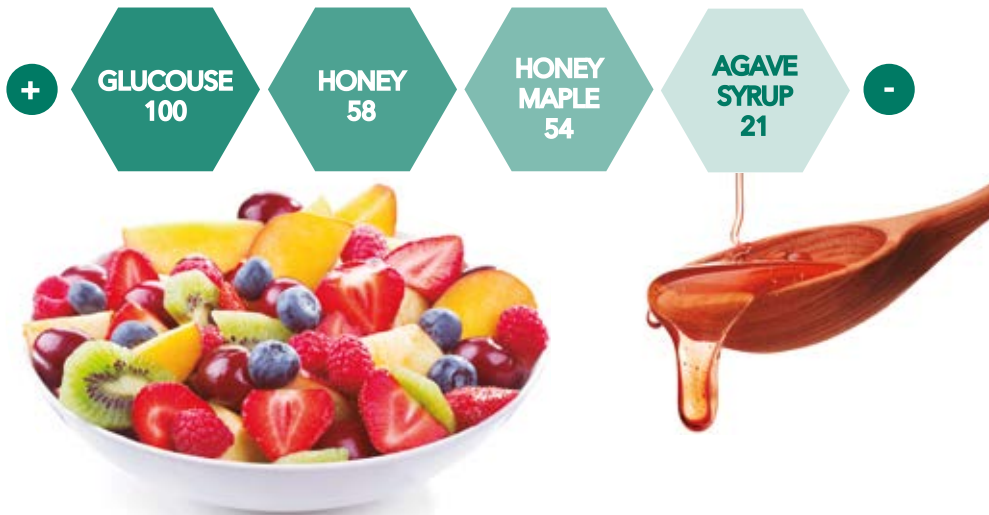
Kanté Agave Syrup is a natural sweetener made from 100% Mexican Blue Agave (the same plant used to make the famous Mexican drink, Tequila), which is widely cultivated in Mexico, and was considered a sacred plant by the ancient Mexican civilizations due to its health properties.

Due to its organic and natural origin, it is a healthier choice to sweeten your food and beverages. If used moderately, it can replace high-glycemic and refined sweeteners and sugars.

LOW GLYCEMIC INDEX

Agave syrup has a low glycemic index, which avoids sugar spikes on blood.

The glycemic index, measures how quickly food increases sugar blood levels.





- ✓Organic
- ✓100% natural
- ✓No preservatives added
- ✓No artificial flavors or ingredients

- ✓Made from 100% Blue Agave
- ✓Gluten free
- ✓Vegan
- ✓Not genetically modified

Benefits



80% OF ITS SUGAR
DOESN'T GO THROUGH
THE HUMAN BLOOD SYSTEM

 **3/4 cup** =  **1 cup**
Blue Agave Syrup Refined sugar

WHY IS BETTER
THAN SUGAR?

1

25 % SWEETER
THAN SUGAR



2

DOES NOT CAUSE
TOOTH DECAY
UNLIKE SUGAR



3

FLAVOR ENHANCER
IN FOOD AND
BEVERAGES



2

HIGH SOLUBILITY



Specifications

Nutrition Facts

Serving Size (15g)
Serving Per Container about 24

Amount Per Serving

Calories 44

% Daily Value*

Total Fat 0g **0%**

Sodium 0mg **0%**

Total Carbohydrate 11g **2%**

Sugars 11g

Protein 0g

*Percent Daily Values are based on a
2,000 calorie diet.

Storage:

Keep in a cool and dry place,
away from direct light. Due to its
natural origin, this product could
change its color over time

Ingredients:

Organic Agave Syrup (Agave
tequila Weber blue variety)

Shelf life:

36 months



Awarded in 2015



Dark

360 gr
Glass bottle
transparent



7 500326 168475



Amber

360 gr
Glass bottle
transparent



7 500326 168468

CERTIFICATIONS



Production process



It takes around 7 years for agave plant to grow. When agave is ready, the harvesting process starts.



1

HARVESTING

The leaves are trimmed, leaving the heart of agave or usually called "piña" ready to be processed.



4

JUICE FILTRATION

We use a natural filtration aid, approved by the Organic norms. No harmful chemicals are involved.



2

RAW MATERIAL SELECTION

The agave is selected depending on their sugar contents.



5

LONG CHAIN DIVISION

This is a mechanical process to obtain fructose, no chemicals involved.



3

MILLING AND JUICE EXTRACTION



6

DEMINERALIZATION



7

EVAPORATION

To obtain the desired color and flavor



Amber



Dark





Cocktails



Dressings



Smoothies



Desserts



Baking



Marinate

USES

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VANILLA



“

Vanilla is an orchid native to Mexico, particularly from the Totonacapan region, which due to its climatic conditions and the type of soil that characterizes it is ideal for its development.

Among the Totonacs, vanilla was also highly respected because it was part of their vision of the world, since at the time of harvesting and benefiting it they performed some rituals and offerings as thanks to the lord of the bush: Kiwikgolo . Conception that still survives among some Totonac vanilla producers. It was also a highly prized product throughout Mesoamerica. The first news of it goes back to 1427-1440, period in which the totonacos were under the dominion of the Mexica or Aztecs.

”

Traditional Vanilla



Gourmet vanilla is one of the most important flavors in the world.

Vanilla is a flavor derived from the *Vanilla Planifolia* pod. The history of vanilla dates back to the Totonac culture, when the Aztecs conquered what is known as "Tlil-Xochitl", which means Black Flower; With it they made a drink offered to emperors and members of the court.

BENEFITS



Kanté Vanilla contains natural extract from Mexican vanilla beans.



It could be use at low or high temperatures.



It has no artificial colors or flavors.



Good for desserts, baking for sweet



It could be used for various recipes because of its solubility.



Excellent for beverages

DID YOU KNOW?



The vanilla plant takes about two to four years to produce, and nine months for the plant to mature and bear fruit (the pod).



The dehydration process for the pod to be ready takes approximately 3 months (20 sunshine). It consists of sunning and sweating the pod.



Kanté vanilla extract is obtained from the original Mexican vanilla and delivered to your table to prepare the most delicious desserts and recipes.

Specifications



VANILLA EXTRACT WITH AGAVE SYRUP



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PURE VANILLA EXTRACT



7 503018 551104

Packaging type: Green glass bottle, Box with 12 bottles.

Net Content: 250 ml per bottle

Storage conditions: Keep in a cool, dry place away from direct light. Due to its natural origin, the color can change over time.

Shelf life: 24 months.

Nutrition Facts	
Serving Size 1 tsp (5mL)	
Servings Per Container 50	
Amount Per Serving	
Calories	13 kcal
% Daily Value *	
Total Fat 0 g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 0 mg	0%
Total Carbohydrate 0g	0%
Sugars 0g (monosaccharides and disaccharides)	
Protein 0g	

*Percent Daily Values are based on a 2,000 calorie diet.



Production process



POD SELECTION

Pods are selected under quality standards.



CUT

Proceed to cut vainilla into pieces or 1-2 centimeters.



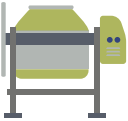
CRUSH

The pod is crushed with a blender.



WEIGHT INGREDIENTS

Weight water and alcohol as main ingredients.



MACERATION

Once the pods, water and alcohol are obtained, the ingredients are placed in the maceration pot.



REST

Proceed to stir in order to create the mixture and it is left to rest for 5-6 days.



LAB ANALYSES

Once it s rested, the mixture is extracted and a sample is taken to send to laboratory assesment.



BOTTLING

Having the approval, it proceeds to be bottled and packing.



DISTRIBUTION

Product ready for distribution.

Cook Healthy!



RECIPES



/KanteMexico



/KanteGourmet



Kanté Essence of Mexico

www.kante.com.mx