



WELLNESS EVERYWHERE, ANYTIME

THE POWER OF NATURE



**WE ENHANCE THE FLAVOR
OF FRUITS AND VEGETABLES
KEEPING ALL ITS NUTRIENTS**



FOR US, FREEZE DRYING IS THE KEY TO GREAT FLAVOR

What is freeze drying? It is a conservation method of food in which, by means of freezing, pressure and vacuum, we achieve that fruits and vegetables remain crunchy while intensifying their flavor and without losing its shape, color or nutritional value.

GREAT FLAVOR, ALL THE NUTRITIONAL CONTENT



Freeze-drying helps retain the nutritional content of fruits and vegetables. The process preserves vitamins, minerals, and antioxidants better than some other preservation methods, such as canning or drying.

**WE CAREFULLY SELECT THE
FRUITS AND VEGETABLES
THAT GUARANTEE OPTIMAL
NUTRITION.**

ADVANTAGES OF OUR PRODUCTS:

FREEZE DRYING HAS SEVERAL ADVANTAGES WHEN APPLIED TO FRUITS AND VEGETABLES:

1. Flavor Preservation:

The freeze-drying process retains the natural flavor of fruits and vegetables. Unlike some other preservation methods that may alter taste, freeze-dried products often maintain their original flavor profile.

2. Texture:

Freeze-dried fruits and vegetables maintain a relatively crisp and light texture. Unlike traditional drying methods that can result in a leathery or chewy texture, freeze-dried products rehydrate well, providing a satisfying texture when consumed.

3. Long Shelf Life:

Freeze-dried fruits and vegetables have an extended shelf life compared to fresh produce. The removal of moisture during freeze-drying inhibits the growth of microorganisms, preventing spoilage. Properly stored, freeze-dried products can last for an extended period without significant loss of quality.



A vertical strip on the left side of the page shows various fresh produce items including lemons, snap peas, and avocados (one whole, one halved) on a green background.

4. Lightweight and Portable:

Freeze-dried products are lightweight, making them convenient for storage and transportation. This is particularly advantageous for camping, hiking, and other outdoor activities where weight and space are crucial considerations.

5. Versatility in Use:

Freeze-dried fruits and vegetables can be easily rehydrated by adding water. This makes them versatile for use in various dishes, including soups, stews, cereals, smoothies, and more.

6. Reduced Waste:

Freeze-drying allows for the preservation of surplus or seasonal produce, reducing food waste. It provides a way to enjoy fruits and vegetables that may not be in season year-round.

7. No Additives:

In many cases, freeze-dried fruits and vegetables do not require additives such as preservatives or sweeteners. The process itself helps maintain the integrity of the food without the need for additional chemicals.

9. Convenience:

Freeze-dried fruits and vegetables are convenient to use. They are easy to store, require minimal preparation, and can be used in a variety of recipes without the need for extensive cooking or processing.

8. Color and Look:

Freeze-drying helps preserve the natural color of fruits and vegetables, making them visually appealing. This is in contrast to some other preservation methods that may result in faded or altered colors.

**GIVE A POP OF COLOR
TO YOUR FOOD AND
MAKE IT LOOK MORE
APPETIZING**

OUR ICONIC PRODUCTS:



**MEXICAN
GUACAMOLE**

50 gr



**AVOCADO
CROUTONS**

17 gr



**DRAGON FRUIT
BITES**

17 gr



**AVOCADO
POWDER SACHETS**

45 gr (3/15grs)



**DRAGON FRUIT
POWDER SACHETS**

45 gr (3/15grs)



**GREEN JUICE
POWDER SACHETS**

70 gr (7/10grs)

OUR ICONIC PRODUCTS:



**AVOCADO POWDER
INDIVIDUAL
SACHET**

15 gr



**DRAGON FRUIT
POWDER
INDIVIDUAL SACHET**

15 gr



**GREEN JUICE
POWDER INDIVIDUAL
SACHET**

10 gr

DISCOVER THE ESSENCE OF WELLNESS WITH US...

WELCOME TO A WORLD WHERE FLAVOR MEETS NUTRITION,
AND HEALTH INTERTWINES WITH DELIGHT!

BYOU WELLNESS is your gateway to premium quality, freeze-dried wellness products straight from the heart of Mexico City to the corners of the globe.

WHY CHOOSE OUR PRODUCTS?

Mexican Heritage, Global Excellence: Immerse yourself in the vibrant flavors of Mexico with our range of freeze-dried fruits, vegetables, and snacks.

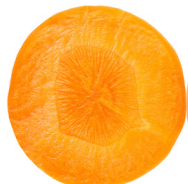
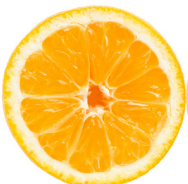
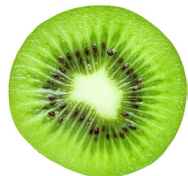
Premium Quality Assurance: Our commitment to excellence ensures that you receive only the finest, handpicked produce. Our freeze-drying process preserves the nutritional richness and authentic taste of every product.

Health in Every Bite: Indulge guilt-free! Our wellness snacks are a celebration of health and taste, providing a burst of nutrients without compromising on flavor. Fuel your body with the goodness it deserves.

No Compromises, No Additives: Say goodbye to unnecessary additives. Our products are free from preservatives and artificial enhancers, ensuring that you enjoy the pure, unadulterated goodness of nature.

Mexican Passion, Global Reach: Join us on a culinary adventure that transcends borders. BYOU Wellness brings the passion and flavors of Mexico to every corner of the world, making wellness a universal experience.

VISIT OUR WEBSITE AND SOCIAL MEDIA AND EXPLORE A WORLD OF FREEZE-DRIED EXCELLENCE FROM MEXICO TO THE WORLD



CONTACT US:
IGNACIO CARRAL / SALES AND MARKETING
SALES@BYOUWELLNESS.COM.MX