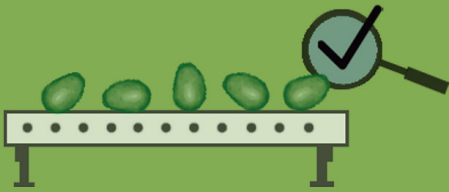
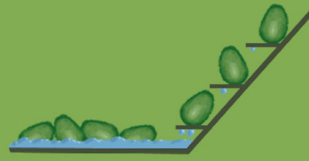


THIS IS HOW WE MAKE OUR GUACAMOLE



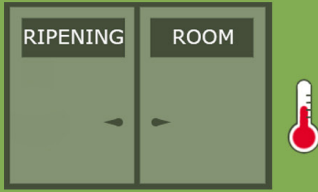
2. Visual inspection



3. Washing



4. Fruit desinfection



5. Ripening



6. Cooling fruit



7. Ripe fruit selection



8. Ripe fruit desinfection



9. Mechanical cutting in halves



10. Scooped by hand



11. Inspection of avocado pulp



12. Addition of ingredients



13. Mixing pulp and ingredients



14. MAP Packaging



15. Sealing



16. Labelling and coding



17. Metal detection



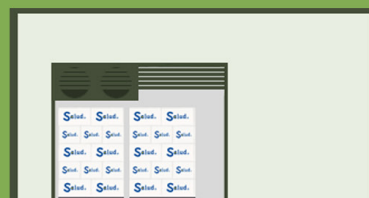
18. Freezing



19. Casing



20. Palletizing



21. Cold storage at -18°C



22. Shipment