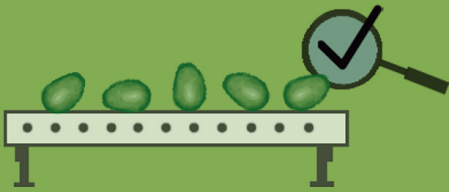
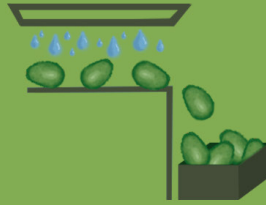


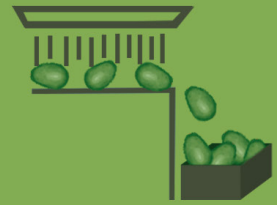
THIS IS HOW WE MAKE OUR HPP GUACAMOLE



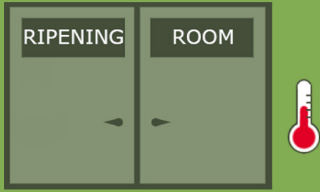
2. Visual inspection



3. Washing



4. Fruit disinfection



5. Ripening



6. Cooling fruit



7. Ripe fruit selection



8. Ripe fruit disinfection



9. Mechanical cutting in halves



10. Scooped by hand



11. Inspection of avocado pulp



12. Addition of ingredients



13. Mixing pulp and ingredients



14. Vacuum/MAP Packaging



15. Sealing and coding



16. Metal detection



17. HPP and labelling



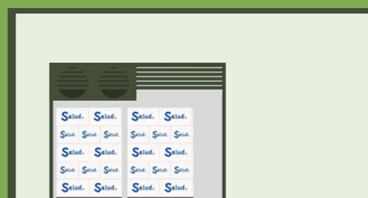
18. Freezing



19. Casing



20. Palletizing



21. Cold storage at -18°C



22. Shipment