# **HPP AVOCADO PULP 100%**

**ITEM NO. 00109** 





#### **PRODUCT DESCRIPTION**

Hass avocados are properly matured to obtain a 100% natural, authentic avocado pulp flavor and smooth texture. It can be used as a base for guacamole, dressing or as a raw material for the manufacturing of other products such as sauces, ice cream, beverages, desserts and more. The finished product is then passed through an HPP machine and metal detector. The product is packaged in accordance with the Good Agricultural Collection Practices and Good Manufacturing Practices (GACP-GMP) and the HACCP System.

# INGREDIENTS

Hass Avocado. No GMO Varieties.

# **Product Specifications**

UPC:	8 11261 00109 1
Pack:	4/6 Lbs (or 6/2 Lbs.)
Brand:	FineMex
Gross Weight:	25.15. Lbs.
Net Weight:	24 Lbs.
Source:	Mexico or Peru
Halal:	Yes
Kosher:	Yes
Vegan:	Yes
Vegetarian:	Yes
Gluten Free:	Yes
Low Fat:	No
Low Sodium:	Yes
Zero Grams Trans Fat:	Yes



# Shelf Life & Handling Instructions

Shelf Life (frozen):	18 months
Shelf Life (refrigerated):	40 days
Oxidation time:	1≤hour
Storage Temp from/to:	≤ -18°C (0°F)
Defrost Temp from/to:	0° to 6°C (32° to 42.8°F)
Do not refreeze.	

#### Packaging

Length:	13 in
Width:	9 in
Height:	11 in
Case Cube (ft):	0.74
TixHi:	15x6
Code Date Format:	Julian Code: 9 027 01 9 - year of production 027 - Julian calendar 01 - internal code (batch)



# Nutrition

## **Nutrition Facts**

Serving Size 2 Tbsp. (30g) Servings per container 362

Amount Per Serving		
Calories 60		
% Daily Va	lue *	
Total Fat 6g	8%	
Saturated Fat 1.5g	8%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 65mg	3%	
Total Carbohydrates 2g	1%	
Dietary Fiber 2g	7%	
Total Sugars 0g	0%	
Includes 0g added suga	irs	
Protein 0g	0%	
Vitamin D 0mcg	0%	
Calcium 0mg	0%	
Iron 0.36mg	2%	
Potassium 188mg	4%	
* Percent Daily Values are based on a 2,000 calorie diet.		

## Benefits

• 100% Hass avocado with no other ingredients.

• Year-round availability and consistent quality at a fixed price.

• No mess, no labor, no waste.

• Minimum or no spoilage; can be used as needed for ideal portion control.

# **Cooking Instructions**

Keep frozen. For best results, thaw unopened bag for 8 to 10 hours in the refrigerator (40°F) in a single layer. Once thawed and bag is open, keep covered to prevent browning, and consume within 2 days. Best if used within 24 hours. Once thawed, do not refreeze.