



CREID  **BI**®

A woman with dark hair tied back, wearing a light-colored patterned shirt, is working in a field of large green leafy plants, possibly chard or spinach. She is bent over, tending to the plants. In the foreground, there is a wooden raised bed filled with similar green plants. The background shows more of the field and some trees in the distance.

OUR COMPANY

BRIEF HISTORY

CREIDBI® is a solar dehydrated food brand that was created in 2022. We seek to offer a healthy eating alternative and avoid food waste, with products that highlight the typical flavors of Mexican cuisine. We support small national producers helping increase the value of field products by transforming them into snacks, dips, condiments and ingredients for a variety of recipes.



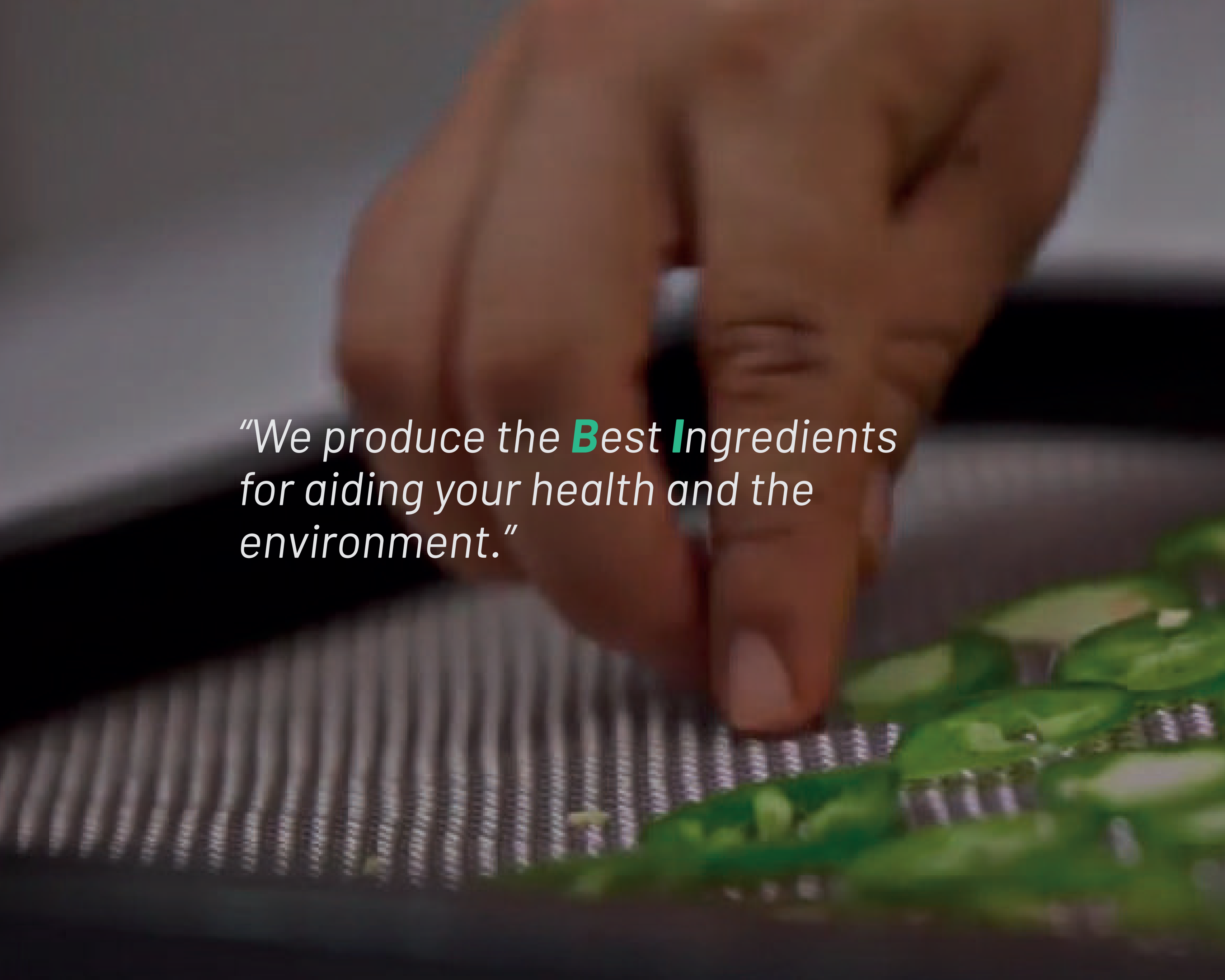
OUR PRODUCTS

CREID BI® are solar dehydrated food products preserving the color, taste and aroma of the fresh products. They are specially formulated to improve the quality of consumers' diet by reducing the consumption of sodium, sugar and fats while promoting the regional Mexican gastronomy in the world.

Taste and enjoy the Best Ingredients in drinks, desserts and meals.

CREID  **BI SAFE**®

BE AN INTELLIGENT SOLUTION ADVANCING
FOOD PROCESSING EFFICIENCY

A close-up photograph of a hand holding a green chili pepper over a metal grater. The hand is positioned at the top, with the thumb and index finger gripping the pepper. The grater is a fine-mesh metal strainer, and the chili pepper is being held just above it. The background is blurred, showing more of the grater and some green herbs. The text is overlaid on the left side of the image.

*"We produce the **B**est **I**ngredients
for aiding your health and the
environment."*



BEST INGREDIENTS

**OUR SUPPLIERS ARE
SMALL PRODUCERS**

**WE PRODUCE
HEALTHY FOOD WITH
OUR UNIQUE SOLAR
DRYING TECHNOLOGY**

**ENJOY OUR PRODUCTS
WITH YOUR MEALS OR
AS SNACKS**





FLAVORED SEA SALT

Flavored and spiced sea salt obtained by solar evaporation with Mayan ingredients. Try them for baking, cooking and marinating. Reduce your sodium intake with our four flavors.



YELLOW SALT

habanero chilli,
bitter orange.



BLACK SALT

smoked chillies,
bitter orange.



RED SALT

achiote, habanero
chilli.



ROSE SALT

red wine, habanero
chilli.



FLAVORED BEE HONEY

Reduce your sugar intake in a delicious way!!!
Specially formulated to sweeten drinks and des-
serts and also season meals with pieces of fruit
and spices.

SPEARMINT

Bee Honey with
spearmint.

HABANERO CHILI

Bee Honey with
habanero chili.

COCONUT PINEAPPLE

Bee Honey with
coconut and
pineapple

CINNAMON APPLE

Bee Honey with
cinnamon and
apple.

MEXICAN COFFEE

Bee honey with
mexican coffe
style.





DEHYDRATED FRUIT AND VEGETABLE SNACKS

Reduce your fat intake in a healthy way.

Delicious fat free Snacks !!! Natural flavored fruit and Vegetable chips with no additives or chemicals.

By season: Mango, Pineapple, and others seasonal fruit and vegetables.



CARROT CHIPS



VEGETABLE MIXTURE



PINEAPPLE CHIPS



APPLE CHIPS

MIXOLOGY



Enjoy the Best Ingredients

For the preparation of drinks, beverages and cocktails: Slices of bitter orange, sweet orange, lemon, grapefruit.

Sea salt of: Achiote, red wine, smoked and spiced.
Dehydrated seasonal fruits and Bee honey of habanero chile, spearmint, mexican coffe and others.



POWDER DIP

Typical Yucatecan artisanal powder dip type **"SIKILPAK"**

From the Mayan: "Sikilpak": sikil: pumpkin seeds and
p'aak = tomato "

Powder dip ready to mix with water or cream or cream
cheese or use it as a powder to dress a salad. Traditional
or with habanero chili

Typical snack in Yucatecan cantinas and foods. Ideal for a
snack at meetings, parties, restaurants and bars, with
toast or vegetable strips.

CONTACT US



www.creidbi.mx