



D'leite

P R O D U C E



MISSION

Our mission is to export
quality fresh vegetables
beyond question.

VISION

To be Honduras best fresh vegetables
exporter working hand by hand
with farmers to achieve the highest
quality in our products.

OUR VALUES

Honesty, Responsibility,
Modesty, Perseverance
and Loyalty

LOCATION

Carretera CA-5, 100 Mts.
Al Este de Exportadora OLAM,
Comayagua, Honduras.



OUR WAREHOUSE

Our warehouse was designed under the regulations and advice of USDA,
our facilities spans over 700 square meters with the capacity to pack
14 containers per week.

We have Primus and GAP certificates, which guarantees the safety
of our productions and packaging processes, and ensures safe and
sustainable food production.



OUR PROFILE

We are a family own company localize in Comayagua, a valley located in the central region of Honduras. The company was founded in 2008.

We majorly deal with oriental vegetables such as Chinese Eggplant, Indian Eggplant, Thai Eggplant, Long Squash, Indian Bittermelon, Chinese Bittermelon, Chive Flower, Thai Okra, Chinese Okra, Fuzzy Squash and other fresh vegetables, fruits and roots like Arjuna Pumpkin, Green Chayote, Aloe Vera, Chive flower, Ginger, Turmeric, Coconut, Papaya, Plantain and Habanero pepper.

There is a wide variety of fresh products we can grow, harvest and package. We adjust to our customer needs and with our team of experts we prepare our plan to sow.

Our wide variety of fresh vegetables are cultivated based on good agricultural practices (GAP) and Food Safety Modernization Act (FSMA) meaning no use of prohibited pesticides and certified farmers.

Our facility of 700 square Meters is well equipped and under the norms of Good Manufacturing Practices.

And our Human Resources is at the forefront of the latest food safety standards.

Our company is part of USAID programs against extreme poverty, we help small farmers by teaching them techniques and providing them with the necessary inputs to sow. We have seen how entire families benefit from these programs successfully.



Papaya

¿What is Papaya?

Papaya is a tropical fruit that stands out for having an essential substance for our body, such as papain.

The external appearance of the Papaya is oval, its rind varies from green in a pre-mature state, turning yellow when it begins its ripening process.

Origin: Honduras

Gastronomy: Many exotic and interesting dishes are made from this exotic fruit. For example, unripe fruits are added when stewing meat, making spicy salads, preparing sauces and using them as vegetables.

They can also be filled with meat or cheese and baked in the oven.

Delicious sweet desserts are made from ripe fruits, puree, fruit salads, pie filling, added to soups, meat, fish, chicken. But most of the time it is eaten fresh, clean of seeds and skin and as smoothie.

Availability: All year round.



Avocado

¿What is Avocado?

Avocados are one of the few fruits (yes, technically they're a fruit, not a veggie) that contain healthy unsaturated fats. Avocado fruits have greenish or yellowish flesh with a buttery consistency and a rich, nutty flavour.

Origin: Honduras

Benefits: Avocado contains vitamin K,C,B5,B6 and E, and minerals such as potassium and folic acid. Avocado contains 14% potassium compared to 10% of bananas, the fruit per excellence source of this mineral. Potassium helps you lower blood pressure. Contains oleic acid, such as olive oil, which contributes to increasing good cholesterol and reducing bad cholesterol as well as reducing inflammation.

Avocado facilitates the absorption of other plant nutrients. If you add avocado to your salad, you will facilitate your body the absorption of antioxidants from other vegetables that you put in it.

Kitchen uses: The simplest thing is to eat the avocado as is. Cut in half, remove the stone and eat the fruit with a spoon, taking advantage of its natural wrapping that acts as a container. We also actually cut it and add it to salads, but there are many more ways to use avocado such as: an ingredient in cakes, tarts, biscuits and brownies, to make vegetable mayonnaise, to make sauces healthier, frostings and toppings and to make ice cream.

Availability: All year round.



¿What is Chayote Squash?

The Chayote Squash is a cucurbit, it has a color that ranges from dark green to light green or light yellow almost white.

When it is tender it has a glossy skin and a hard consistency. It may be covered by thorns or not. The thornless chayote has a smoother appearance and may have fewer indentations than the thorn chayote.

Origin: Honduras

Gastronomy: Whether baked or boiled, chayote is widely used in stews, broths and all kinds of preparations.

It is only recommended to consume it fried or weathered.

The fruit is usually eaten, but its guides and leaves can also be used in soups, salads or stews.

Availability: All year round.



Chayote Squash

Arjuna Pumpkin

¿What is Arjuna pumpkin?

This is a kabocha type squash with orange colored skin and flesh.

Origin: Honduras

Gastronomy: there are many ways pumpkin can be incorporated into desserts, soups, salads, preserves and even as a substitute for butter.

The seeds are a good food that can help with health and even depression problems and sleep problems. These seeds can be consumed toasted and when tasted they have a delicious sweet and smooth flavor that many compare to the nut

Availability: All year round



Sweet Potato

¿What is sweet potato?

Sweet Potato also known as batata, is a vegetable with high sugar content, however, it is one of the healthiest vegetables, the color of this food usually varies between white, yellow, purple or orange.

Origin: Honduras

Gastronomy: Cakes, chips, fried and mashed potato.

Availability: All year round.



Plantain / Green banana

¿What is plantain?

It is a tropical type fruit, the plant from which it comes belongs to the Musaceae family, which means that it is a paradise type fruit.

Origin: Honduras

Gastronomy: the green plantain can be fried to make tostones or patacones, in the form of slices, in broth like green banana meatballs stuffed with meat in a delicious meat broth with corn and yucca.

They can also be used fried ripe, roasted with cheese, boiled in the form of flour or for dessert the caramelized ripe banana is used.

Availability: All year round.



¿What is ginger?

Ginger is a herbaceous plant with many health benefits. As a medicinal plant, it is one of the oldest and most popular in the world. It has a spicy taste and can be used in both savory and sweet dishes. It can be used in various forms: fresh, dry, canned, in capsules (powder) or crystallized.

Origin: Honduras

Gastronomy: ideally 1 to 3 teaspoons a day in smoothies, soups, juices, stir fry vegetables, to flavor desserts, breads and cookies and in the kitchen in general.

Availability: October, November, December, January, February, March.

Ginger





Tumeric

¿What is Turmeric?

Turmeric is a medicinal plant that has a long, deep yellow root. This plant is also known as root or stick saffron.

Origin: Honduras

Gastronomy: is transformed into a powder and is used as a condiment in several countries and as a food coloring. Its leaves can also be used in the preparation of some teas.

Availability: October, November, December, January, February, March.



Coconut

¿What is Coconut?

Coconut, exotic and refreshing, is a food widely used in the new organic and vegan cuisine. Due to its properties and health benefits, it is essential in the kitchen.

Origin: Honduras

Gastronomy: one use for each derivative:

Oil: suitable for frying due to its stability. It is usually in a solid state until it is heated.

Flour: in addition to being used in pastries, it can be mixed with mueslis, yogurts or smoothies.

Butter: it is an excellent substitute for butter, especially when it accompanies sweet ingredients.

Milk: perfect for making fruit smoothies and giving an exotic touch to sauces, pastries and soups.

The pulp of the coconut can be used to prepare original recipes. It can be included as a main ingredient in a first course, incorporated into nutritious and healthy smoothies and, of course, it is ideal to give an exotic touch to desserts of all kinds.

Availability: All year round



Habanero Pepper

¿What is Habanero pepper?

The Habanero is officially the spiciest peppers global level as account 100.000 to 350.000 Scoville units.

Origin: Honduras

Gastronomy: In its application in the kitchen, we can use it in sauces, as a side or in the preparation of dishes such as cochinita pibil, poc-chuc, among many others.

Availability: All year round



¿What is Malanga Coco?

Malanga, also known as yautía or cocoyam, is a starchy root vegetable that is commonly used in South American, African, and Caribbean cuisine. The mottled exterior is brown to reddish, while inside the flesh can be cream, pale yellow, or grayish purple. Once prepared, Malanga's has a woody taste with a hint of black walnut versus the mild flavor of a potato or yam. The taste is unlike most tubers or roots, but its texture is similar to that of a yuca, which makes Malanga versatile enough to be prepared using a variety of cooking methods, such as baked, mashed, boiled, or fried.

Origin: Honduras

Benefits: Among the vitamins that we can find in this tuber are vitamins C, B and E. It offers minerals, such as potassium, phosphorus, manganese, essential for the proper functioning of everyone's body. As taro is low in sodium, it protects our heart from the development of possible diseases.

Kitchen uses: Taro is consumed cooked or as flour for various uses such as fried foods. It can be eaten alone, boiled or fried with garlic, in soups, purees or ajiacos. With it, many dishes are prepared such as soups and pasta, stews, salads, sweets, breads and even cakes and cookies, desserts and fritters.

Availability: All year round.

Malanga Coco



A photograph of a healthy Aloe Vera plant with thick, green, pointed leaves. The plant is positioned in the lower-left corner of the frame. The background is a light gray with a faint, repeating pattern of Aloe Vera leaves. Large, stylized green leaf shapes are overlaid on the left side of the image. A solid green horizontal bar is located at the bottom right, containing the title.

¿What is Aloe Vera?

Is a medicinal plant, which has various health properties and is used in various beauty treatments, mainly at the hair and skin level.

Origin: Honduras

Benefits: Improves skin and prevents wrinkles, antioxidant properties, reduces dental plaque, aids constipation.

Availability: All year round.

Aloe Vera

Chive

Flower

¿What is Chive Flower?

Chive are a green vegetable with a mild onion-like flavor. They are in the Allium genus, which also includes garlic, onions, and leeks.

Origin: Honduras

Availability: All year round



¿What is Bitter Melon?

Bitter melon is a plant of fruit origin which is used mainly as food for human consumption, however the leaves of plants can be used as a remedy to cure any type of disease or general pain. On the other hand, the green melon contains a large percentage of nutritional values, such as vitamins, proteins and minerals that contribute to the well-being of each person.

Origin: Honduras

Gastronomy: Its consistency is similar to that of cucumber, although much more bitter, as its name indicates. It can be consumed both green and in its yellowish or orange color and is cooked in different ways to achieve its best shape, although it is generally used when mixed with other milder fruits and vegetables due to its astringent flavor.

They are used in Chinese cuisine for their flavor, typically in scrambled eggs (often with douchi pork), soups, and also as tea.

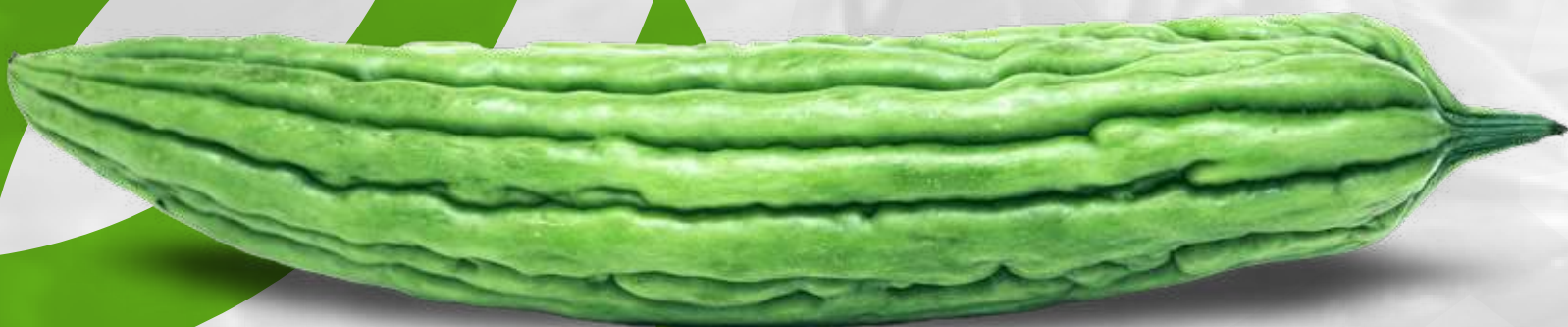
In Indonesia it is prepared in various dishes, such as scrambled eggs, cooked in coconut milk, or smoked.

In Japan its use is not the majority, but it is an ingredient widely used in Okinawan popular cuisine, especially with chanpurū.

It is used in several popular dishes in the Philippines, where it is known as ampalaya, fry it with meat usually beef and oysters sauce, or eggs and diced tomatoes.

Availability: All year round.

Chinese Bitter Melon



Indian Bitter Melon

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Availability: All year round.



Thai Eggplant

¿What is eggplant?

Eggplant is a fruit characterized mainly by having a purple color in general. It is a fruit types of variable shape.

There is a wide variety of eggplants that are distinguished from each other by the characteristics that can be distinguished with the naked eye, such as the color of their skin and the shape.

Thai eggplant, is the size of a golf ball and is commonly used in Thai cuisine.

Origin: Honduras

Gastronomy: In Thai cuisine, eggplant is commonly used in curry, noodle, vegetable, and rice dishes. They are often halved or quartered, but can also be used whole and cooked in the curry sauce, where they become softer and absorb the flavor of the sauce. They are also eaten raw in Thai salads or with Thai chili pasta (nam phrik).

They are great grilled, sauteed, pickled, or in a seasoning combined with diced tomato, tahini, and fresh parsley served over fish.

Availability: All year round.



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Indian eggplant, is purple and pear shaped.

Origin: Honduras

Gastronomy: It can be baked ,Grilled, Fried , in stews, as a cream and as eggplant pate Also known as baba ganush.

Availability: All year round.



Indian

Eggplant



Chinese Okra

¿What is Okra?

The Okra is a plant that belongs to the Malvaceae family, originally it comes from Africa where it abounds and is very common for different recipes; Other places where it is normal is in the Caribbean and Venezuela, where the leaves and the fruit are used in stews.

Chinese okra is an elongated gourd with dark green skin, lined with evenly spaced ridged peaks, that taper at each end.

Origin: Honduras

Gastronomy: Okra can be enjoyed in a number of ways. Is often prepared like you would a zucchini or other summer squash. Okra pods are cut or sliced, and used in stews or fried under low heat to soften their mucilaginous liquid. They are often served with other vegetables, rice, or meat. In the Caribbean, okra is added to soups and served with fish. It can also be fermented like other vegetables, and its leaves can be used in salads.

Availability: All year round.

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Thai Okra has a similar taste and texture to common okra. While much of the marketing of loofahs shows the sponge in a seaside setting, surrounded by seashells and the like, loofahs are not the remains of an oceanic creature (unlike sea sponges). They're the fibrous flesh of the mature luffa gourd – and you can grow them in your home garden.

Thai okra, a member of the luffa or loofah family has a rounder profile, with shallow creases running the length of the fruit.

Origin: Honduras

Gastronomy: It can be peeled and sliced to fry, sauté, or steam.

Availability: All year round.



¿What is fuzzy squash?


Fuzzy squash goes by many names, including hairy gourd, fuzzy melon, and hairy cucumber. It is a type of edible wax gourd that is harvested when it is young, about one week after it blossoms. If left on the vine to mature, the fuzzy exterior disappears and it becomes known as winter melon. The skin is a blotchy green with fine white hairs that create the fuzzy texture, similar to a kiwi, and the interior flesh is white and has a mild taste. The seeds are edible and offer a nice crunch. The fuzzy squash can have a similar shape to an eggplant, grow longer like zucchini, or have a dumbbell shape.

Origin: Honduras

Gastronomy: Before using fuzzy squash, the hairy fibers need to be removed. Because the skin is very thin, a vegetable peeler is not recommended, instead, run a knife down the length of the vegetable to scrape off the hairs.

You can also scrub the fuzzy squash to achieve the same effect. The skin does not have to be removed, but most often, it is taken off before cooking. If the fuzzy squash is going to be stuffed, the seeds need to be removed, this can be easily done with a spoon. If the melon is going to be cut and added to recipes, removing the seeds is optional. It is often sliced or cut into chunks before cooking and can be braised, stir-fried, steamed, and stuffed, as well as added to soups and stews.

Availability: All year round.



Fuzzy Squash

¿What is Calabash long squash?

Also known as bottle gourd, white-flowered gourd, long melon, new guinea bean and Tasmania beans is a vine grown for its fruit. It can be either harvested young to be consumed as a vegetable, or harvested mature to be dried and used as a utensil. When it is fresh, the fruit has a light green smooth skin and white flesh.

Origin: Honduras

Gastronomy: is very similar to zucchini in taste, is frequently used in southern Chinese cuisine in either a stir-fry dish or a soup. In Central America the seeds of the bottle gourd are toasted and ground with other ingredients (including rice, cinnamon, and allspice) to make one type of the drink horchata.

In Japan, it is commonly sold in the form of dried, marinated strips known as kanpyo and is used as an ingredient for making makiszushi (rolled sushi).

In Vietnam, it is a very popular vegetable, commonly cooked in soup with shrimp, meatballs, clams, various fish like fresh water cat fish or sneakhead fish or crab.

Availability: All year round.

Calabash

Long Squash



Bengali

¿What is Bengali?

Bengali is known as Bangla Lau or Khodu which means Bangladesh pumpkin/gourd. Is part of the "gourd" family.

Origin: Honduras

Gastronomy: One of the favorites, to eat with rice is the bottle gourd cooked with shrimp. "Lau chingri" is probably the most popular way for Bangladeshis to eat lau.

Availability: All year round.





Chinese

Eggplant

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Eggplant is a fruit characterized mainly by having a purple color in general. It is a fruit types of variable shape.

There is a wide variety of eggplants that are distinguished from each other by the characteristics that can be distinguished with the naked eye, such as the color of their skin and the shape.

Chinese eggplants tend to be elongated and deep purple in color with shiny skin

Origin: Honduras

Gastronomy: It is not necessary to remove the skin from the eggplant, as it is firm and looks good after cooking. Nor is there a suitable way of cutting, it is enough to remove the stem and then cut into discs, dowels, canes, or sheets. It can be baked ,Grilled, Fried , in stews, as a cream and as eggplant pate Also known as baba ganush.

Availability: All year round.

LATEST PRODUCT

One of the biggest problems in the world is due to poor handling of food and its short shelf life. At D'leite Produce we care about a sustainable life, without food waste.

That is why in 2021 we reinvent ourselves with our Fresh Quality Freeze (FQF) technology.

Unlike regular freezing, the Fresh Quality Freeze prevents the fiber and texture of the product from breaking, thus extending the shelf life, maintaining the nutritional properties, flavor and texture avoiding waste, in order to have a longer shelf life, healthy and sustainable through the use of food.

You avoid waste and also maintain its nutritional properties.

HOW WE WORK

1.Contact

The process initiates with the negotiation in between the customer and Dleite

2.New harvest

we harvest new products,
In case customer requires
a vegetable, root or fruit not listed
in our main list.

3.Contract accepted

Price and terms of negotiation
are agreed for both parties.
Contract signed.

4.Order confirmation

We confirm timelines and
which vegetables and fruits
we can provide

5.Planting process

1. If we have enough to meet the
order's requirements, we supply
the immediate need of the custo-
mer. If we need more products
and/or is a special order:

2. Seeds are taken to the green
house & once ready, they are given
to the grower.

6.Growing and Supervision

Our Safety Engineer supervises
throughout the process along with
the grower. A quality standard form
is given to each grower based on
the customer needs

7. Processing and Packaging

The growers send the products to
our secure facilities, where selection
& processing is done. We leverage
our network of packaging suppliers,
quality packaging materials are
used for freshness & durability
during transport

8. Shipping documentation

Our logistics department prepares
shipping documents (like invoices,
purchase orders and bills of lading)
and liaises directly with shipping or
air transportation companies the
placement of the container or
truck.

9. Quality Control

Quality Control personnel, ensures
the process is done under the
manual process based on the certi-
fications Primus GFS, FDA, and
Global Gap.

10. Dispatching and Shipping

Once the container or truck is
loaded and ready, it is dispatch to
port or airport to continue the way
to its final destination

11. Order Tracking

Our logistics department tracks
orders to ensure timely deliveries &
maintain updated records of orders,
suppliers and customers.