

GUACA MOLE



THE TASTIEST
GUACAMOLE
COMES FROM
DEL
TRÍO

ABOUT DEL TRÍO

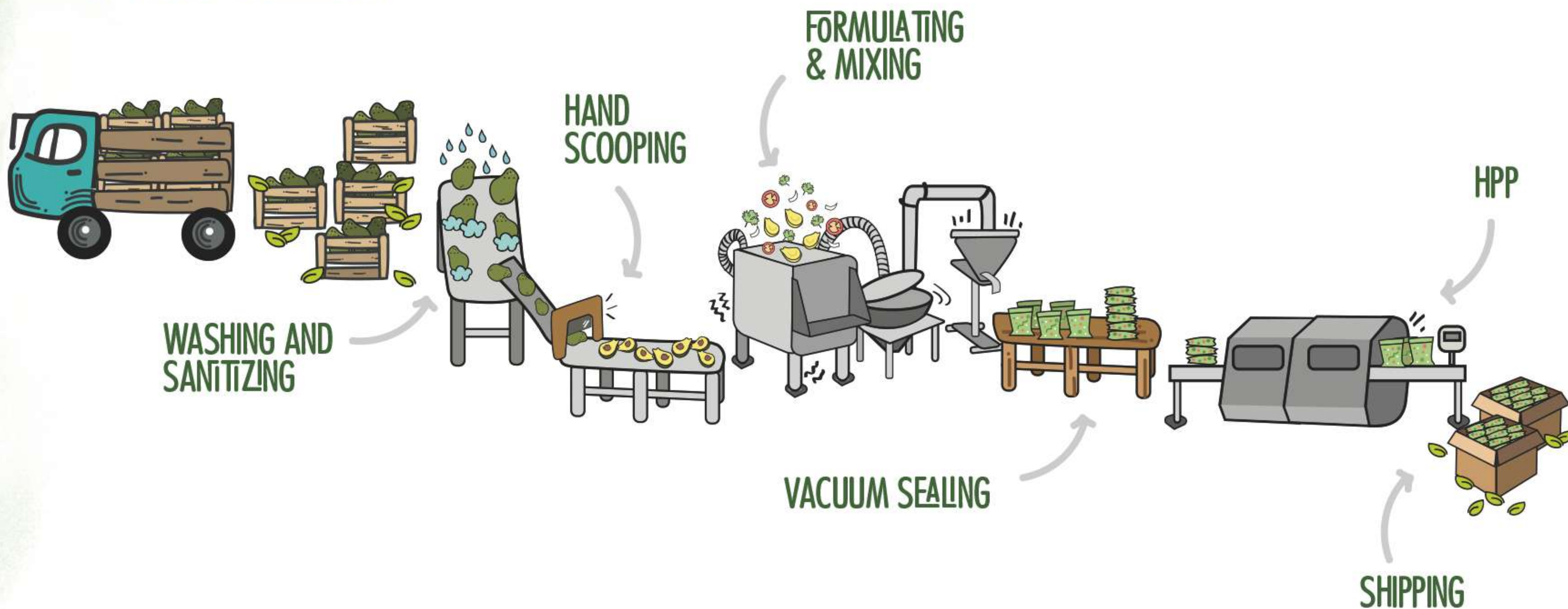
At **Del Trio** we hand make
the **tastiest guacamole** in
the global market.



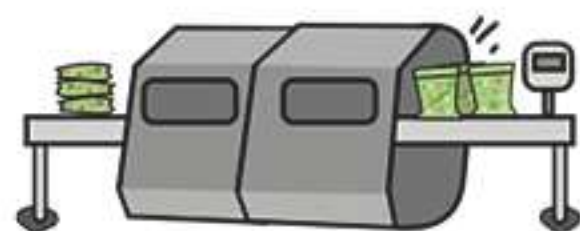
Our secret lies in the fact that we
use the best avocados in the
world from **Michoacán, México.**



PROCESS



HPP



 **Fresh and Natural**



 **Zero additives
or preservatives**



 **Conserves nutrients
and flavor**



PACKAGING

for Industrial, food
service and retail

Pouch



1lb / 500g

2lb / 1kg

6lb / 3kg

22lb / 10kg



PACKAGING

for Industrial, food
service and retail

Tub/Circular tray



1.5oz / 43g

2oz / 57g

4oz / 113g

5.3oz / 150g

8oz / 227g

12oz / 340g

15oz / 425g



SOME OF OUR RECIPES



Plain Avocado Pulp:

100% Hass Avocado Pulp.



Pico de gallo Guacamole:

Hass avocado, tomato, onion, jalapeño pepper, salt, cilantro, lime juice, garlic and serrano pepper.



Cilantro Guacamole:

Hass avocado, onion, jalapeño pepper, salt, garlic, lime juice and cilantro.



Avocado Pulp:

Hass avocado, ascorbic acid, citric acid and salt.



Authentic Guacamole:

Hass avocado, onion, jalapeño pepper, salt, cilantro, lime juice, garlic, red pepper and green pepper.

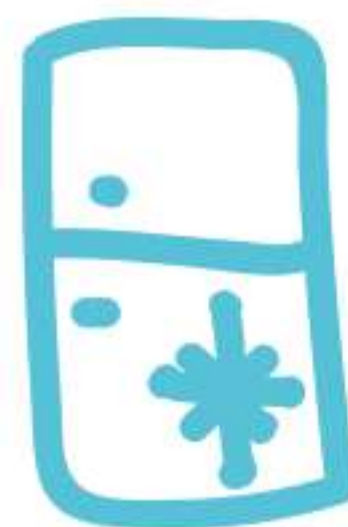


ORGANIC

Ask us about our organic recipes.



STORAGE AND SHELF LIFE



Refrigerated

(4°C or 39°F): 45 days



Frozen

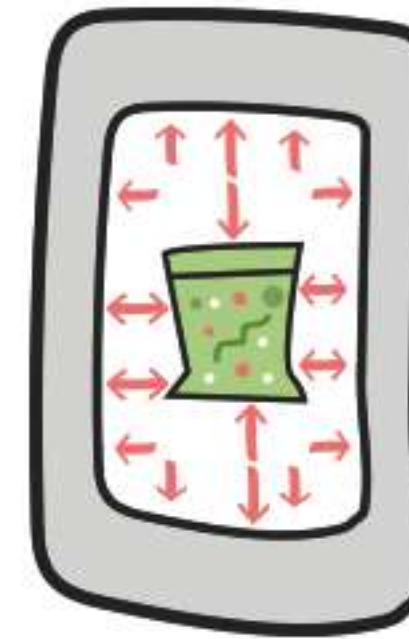
(-18°C or 0°F): 2 years

FOOD SAFETY

How we control
food safety



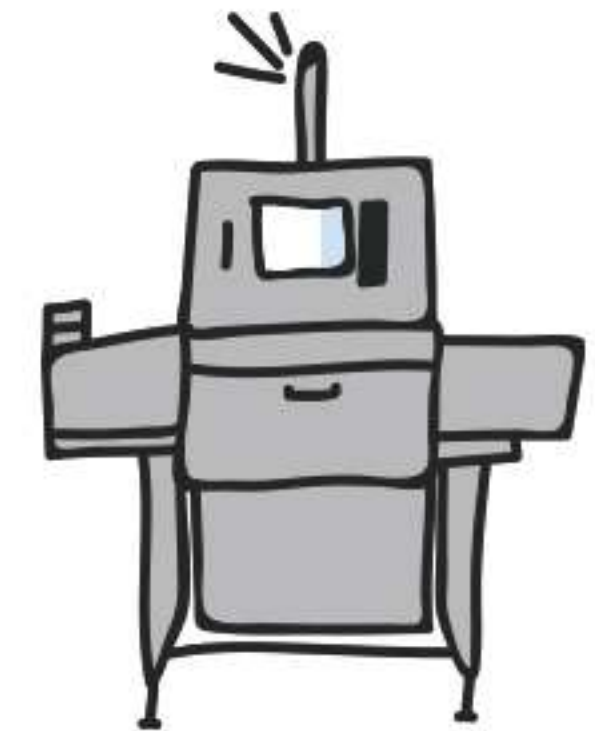
HACCP



HIGH PRESSURE
PROCESSING



METAL DETECTION



X-RAY

who endorses our food
safety practices





www.deltrio.mx



Guacamole Del Trío