

FOOD & BIO-FOOD
INNOVATION

xhunca®

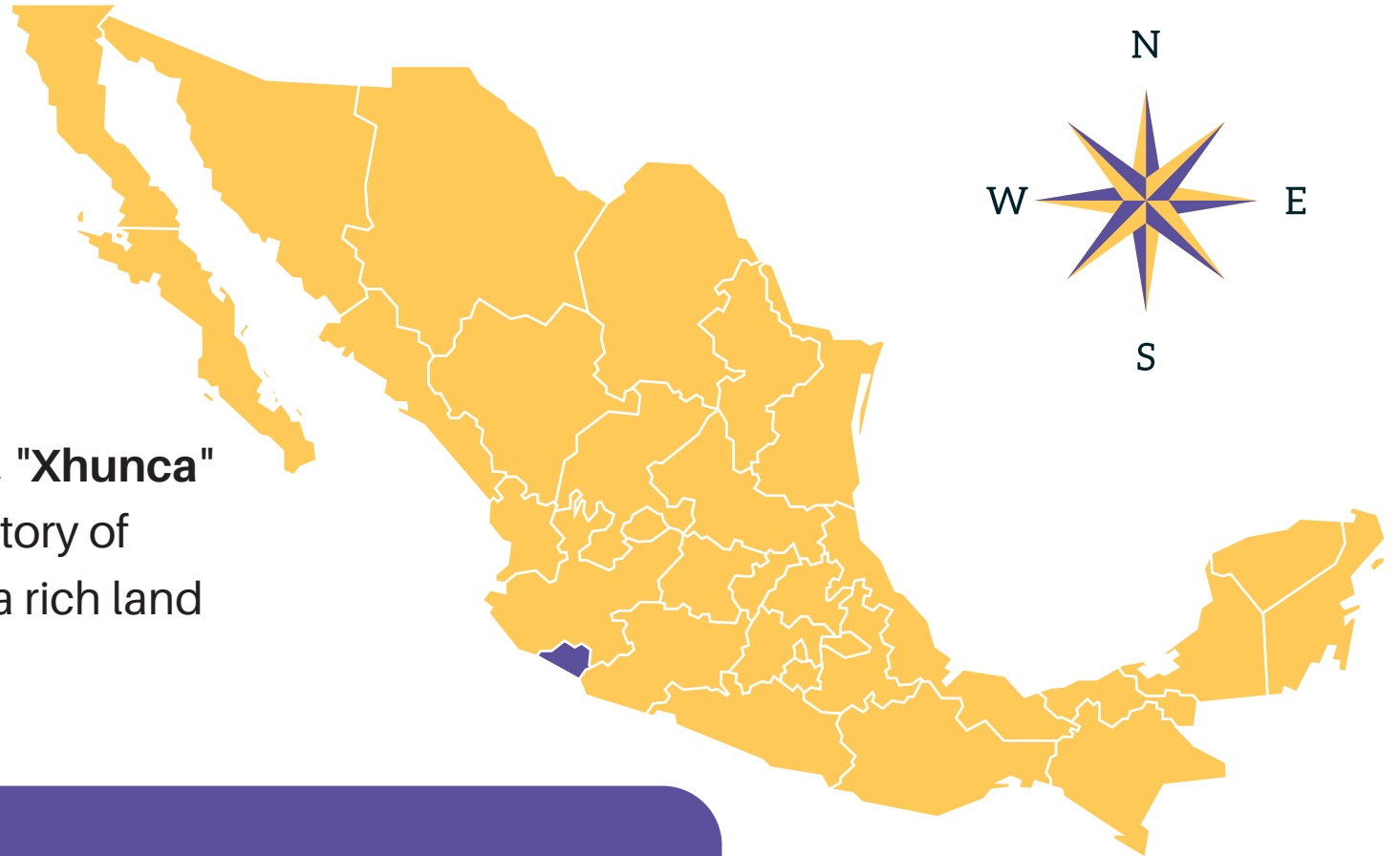
+ Sustainable
Production and
Consumption

By **INN4MX** INNOVACIÓN PARA
EL DESARROLLO
SOSTENIBLE

Wellcome to **Xhunca**®

From the **Pacific Ocean, in Western Mexico, "Xhunca"** was born, a project that originated in the territory of **Colima, Colima**, in the Valley of Agriculture, a rich land where we produce fruits and vegetables.

- **Xhunca**®, is a mixture of culture, territory, people, field products, revalued through **Scientific Knowledge, Technological Development and Innovation**, focused on the **Sustainable Development of the Agri-Food Sector and the territory it occupies.**



Created in Mexico

The Name **Xhunca**®



In the **indigenous Zapotec language**, **Xhunca** means the prettiest and smallest girl in the family,

The **Xhuncas** are originally from the Isthmus of Tehuantepec, located south of the **Mexican Pacific**, and are characterized by being strong, hard-working women committed to their society and are the pillar of the economy in their territory.



Xhunca®

Created in Mexico

www.xhunca.mx



It is a **Biofood** production brand focused on **Sustainable Production and Consumption**.

At **Xhunca®** we prioritize food **sustainability, care for the environment, safety and social well-being of our workers and their families, as well as the community where we operate**. It is developed in Research and Innovation in **Agri-Food Systems** and promotes the agroecological and sustainable transition, to produce **Foods and Biofoods**, likewise, it has **I+D+i** in food combinations, in its processes, in its storage and in the traceability of the products. themselves, which allows us to develop better quality products that provide nutrients to humans, that do not harm the environment, that are traceable, and that maintain a systemic structure based on **link to the knowledge**.



Our DNA

We are a company that was born sustainable with the philosophy of taking care of our land, our people and being more productive over time.

Vision

To be a company that promotes the transition of food towards a bioeconomy based on knowledge, positively impacting its value chain and allowing it to contribute to food sustainability, through sustainability that involves caring for the environment, social well-being and bioeconomic development.



Our Purposes

We base our structure on ESG, Social, Environmental and Governance purposes, based on I+D+i “knowledge”.

Mission

Produce healthy, wholesome, and delicious foods for everyone, maintaining a balance in our ecosystems through Sustainability.

Values

- Honesty
 - Social and Environmental Responsibility
 - Transparency, Inclusion
 - Teamwork, Research and Innovation
 - Productivity.
-

X[•] What We Do

We transform farm products through the added value of knowledge, we educate and train our collaborators based on science, and we respect their rights; We take care of the environment by implementing strategies of circularity of raw materials, efficient use of energy, integrated into the **INN4MX ESG+ Distinctive**.

- ◆ **Xhunca** has been created by **Inn4mx Innovation Agency for Sustainable Development**, under the R&D+i methodology for sustainability, complying with ESG guidelines.
- ◆ Under the **Inn4Desa** model, we transform farm products and give them added value through knowledge with the **INN4MX ESG+ Distinctive of "+ Sustainable Production and Consumption"**.



INN4MX INNOVACIÓN PARA
EL DESARROLLO
SOSTENIBLE

Our Team

At **Xhunca®** we have a **social policy** that includes the section of inclusion and non-discrimination, in which we try to build equitable work teams with equal opportunities and development within the company, from our crop fields, to packaging, in the transformation factory and in the logistics team, which allows us to achieve a healthy environment and balance in the community. In addition to this, we have a **staff training and development program, health and well-being of collaborators, and a sustainable culture within the company and in our community**, which triggers being in a balanced environment to create the best natural and healthy products to offer in the market.



Our Fields

Xhunca®, through its allies **“Peña Blanca”** and **“Huerta Cero”** in the Agri-Food value chain, produces quality fruits, grown with permitted noble pesticides with low environmental impact, fertilized with agricultural Bio Products that do not harm the environment and do not harm human health, likewise, we control production from the field to the delivery of the fruit as raw material in the factory, including the health control of orchards and collaborators. For us, the health of our collaborators, their families, the rural communities surrounding our fields and the health of the families that consume our products is important.



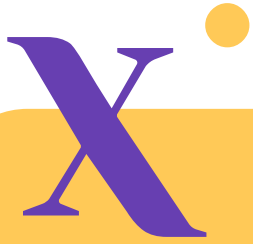
X[•] How We Do it

We have a **digitalization strategy** that we are implementing as we move forward, and that goes **from the field, the process, to the logistics of distribution to retail.**

Currently we have focused **on the field**, in order to be able to trace our products from **the origin to the consumer**, we collect the data through telemetry, and we monitor the greenhouses in real time, in addition we have a **traceability strategy for collaborators correlated to the field**, to be able to determine the people who work there, the age groups, and to make visible that we respect the rights of the workers.



The last phase of this strategy will culminate in the implementation of **Block Chain** for the **validation of product traceability.**

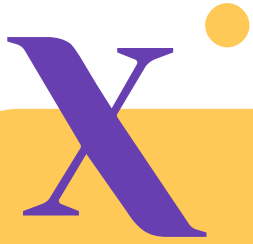


Problem

Derived from climate change, we have the challenge of food sustainability, the care of non-renewable resources, the increase in social inequalities, the lack of opportunities for women and the migration of men. In addition to the above, the increase in carcinogenic diseases derived from pesticides and chemicals in food has led us to explore new opportunities for transforming farm products through knowledge.

Solution

So we took on the task of revaluing farm products through Research, to generate new business units, promoting the bio economy, employing women, and creating quality products, with the Flavor and nutrients of a field worked with respect and without contaminants, which takes care of the land, the water and the ecosystem of the habitat where it is located. **This is how the Xhunca® foods and biofood line was born.**



Outline the Future

We outline the future through the Bioeconomy to achieve sustainability

Food sustainability represents the most important challenge of humanity, and implies a systemic care of resources to produce food per se, preserve the land, preserve the ecosystems, take care of water, preserve y store the original seeds.

Promoting organic farming is part of our mission to achieve quality products.

Khunca Foods and Biofoods

Our Innovative Products

Dressings, Preserves, Sauces, Seasonings, Probiotics Among Others.

Preserves made from natural mango, low in sugar, added with superfoods, with 70% natural fruit ripened on the tree, which gives us greater flavor and nutrients.

And to please people's palates, we innovate in flavor and nutrient blends, which is why you will find jams with uncommon elements, developed through research, so we achieve new, interesting and nutritious combinations. Enjoy mango ginger, mango chia and mango coconut without guilt.



Xhunca®

www.xhunca.mx

Dressings

To dress salads and dishes, we created two delicious dressings: mango habanero and mango habanero mezcal. A sweet mixture with notes of agave and an explosion of spicy and delicious notes.



Chamoy & Sauces

For fruits and snacks, we created our special version of **Chamoy (Sweet and Spicy Sauce)**, made with natural fruit pulp that provides flavor and acidity, delicious and without added Sugars.

And finally, for the bravest and most demanding, the megalodon habanero and chocolate habanero sauces, grown under protected agriculture and with the Care of the blessed land that gives us spicy and delicious fruits, to transform them into exquisite sauces.



Macha Sauces

The perfect blend of dried chili peppers, the exact processing time, the best olive and avocado oil, and the combination of flavors from the seeds and nuts, results in a delicious macha-style sauce, which we present in three different flavors: Macha Piloncillo Maxha Brosa, Macha Habanero Chocolate Maxha Brava, and Macha Mango Mangoxha.

For different kind of foods, fruits, snacks, bread, cheese, among others.



Seasonings Salt

The **Salt Flower** is the first layer of salt in a marine evaporation salt pan, and it is a very thin layer that contains high organoleptic properties, which is why it has a high gastronomic value and is considered **Gourmet**.

The **Salt Flower of Colima** is low in sodium, containing 30% less than common salt, in addition to being rich in minerals, such as calcium, iron, magnesium and trace elements belonging to sea water.

Favors: Natural, lemon, garlic, hibiscus, rosemary, coriander, habanero, smoke habanero, lemon habanero, chocolate habanero, lemon chocolate habanero, chiltepín)



By **Xhunca**[®]
from Colima to the World



Why Choose Us?

We are a new brand focused on producing food with high added value, from its content to its direct and indirect impact on the environment.

> Research

Research is the basis of our products, we investigate the properties of food, its circularity and transformation potential, its possible natural mixtures that potentiate its nutrients. We also make new mixes that allow us to create new and delicious flavors. Our products do not contain chemical preservatives, **they are 100% natural.**

> Technological Development

We are implementing the necessary technology for the traceability of our products, we want to bring the final customer the safety of the product they consume, from the field to the table. You can find it in our QR codes in real time.

> Innovation

We ensure that our fruits and vegetables are grown without chemical agents, we promote organic farming, the agroecological and biological transition with our suppliers, and our vegetables are grown in protected agriculture.

xhunca®

The Sustainability

From our systemic vision

At **Xhunca®**, Sustainability is a philosophy, our vision **focuses on the sustainability** of the company, food sustainability, the generation of quality employment, the care of our people, their families, creating a new generation of farm workers; And above all, we prioritize care for the land, the ecosystem, water, and pollinators, reducing the use of agrochemicals, fuel burning, and deforestation. We research and develop protocols that reduce crop stress and allow us to harvest better quality fruits.

CERTIFICATIONS:

DUNS 951763455

FDA 17762307586

BRCGS - In Process

Gluten Free - In Process

INN4MX INNOVACIÓN PARA
EL DESARROLLO
SOSTENIBLE

Why Choose Us?

- ◆ We are a company that uses fresh fruits matured in its environment, our line of jam and dressing products contain 80% of the main fruit, maintaining the organoleptic properties of its elements.
- ◆ We are socially responsible, working for the integral development of our workers, their families and the environment in which we live, trying to have a positive impact on society.

Super Foods

Cinnamon



Ginger



Chia



Health

We promote the production and consumption of healthy foods, without preservatives, without artificial colors, as well as the cultivation of products without chemical fertilizers that harm health and the ecosystem.

Superfoods

We are convinced that health is related to what we eat, so our products are added with foods called Superfoods, these are foods that have a high content of nutrients such as monounsaturated and polyunsaturated fats, vitamins, essential amino acids and antioxidant compounds, which They provide the food with a high nutritional density.

Xhunca

“a taste of colima”

www.xhunca.mx (+52) 33 2222 8282

Carretera Manzanillo Minatitlán Km. 1.6, Tapeixtles.

C.P. 28239 Manzanillo, Col. México



Line: Preservs

Classification: Mango Ginger

Region: West

Country of origin: México

Nutrition facts

Nutrition Facts	
4 Serving per container	
Serving size 1/3 cup (70g)	
Amount per Serving	
Calories	60
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 7mg	0%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes 6g Added Sugars	12%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 1mg	6%
Potassium 123mg	3%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Standars

Produced according to the Mexican Official Standard NOM-051-SCFI/SSA1-2010 modified, for the Mexican market, and according to the FDA for the US market.

Logistics

Can be transported on pallets, 180 boxes of 12 pieces with a total of 2,160 units. Does not require refrigeration during transport, once the product is opened, keep refrigerated.

Certifications & Distinctives



Gluten Free

No Preservatives or Artificial Colorings

TECHNICAL SHEET

“The Exótica”

DESCRIPTION

Mango preserve with exotic flavor from the intense notes of ginger, the superfoods that integrate it, and the processes of our products; our products are natural, without preservatives and with 80% natural pulp hence you can find the pieces of mango inside, it is an exquisite experience to the palate. To accompany your mornings with a delicious and exotic breakfast, it is also a perfect companion in combination with cheeses, salads, desserts and Greek yoghurt.

Presentations

- Glass Jar 280gr.
- Glass Jar 60gr.

Ingredientes

- Natural mango pulp
- Water Sugar Ginger
- Pectin
- Citric Acid
- SuperFoods Infusion
- Vitamin C
- Minerals

Organoleptic Characteristics:

Scent: Sweet mango scent
Taste: Slightly sweet
Color: Intense yellow

Shelf Life

12 months after production.

Conservation

Store this product in its original unopened container in a cool, dry place, protected from sunlight and moisture.

Once opened, keep refrigerated.

Do not introduce contaminated spoons into the products (with salivary secretion) as this natural product lacks preservatives and chemicals and can be contaminated.

100% Natural Product No Preservatives or Artificial Colorings.

Barcode



Compromised with Sustainability

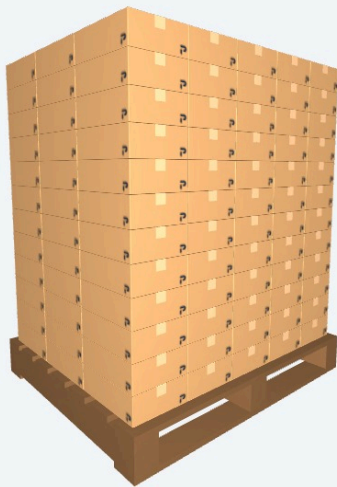
esg+

Environmental, Social and Governance through I+D+i

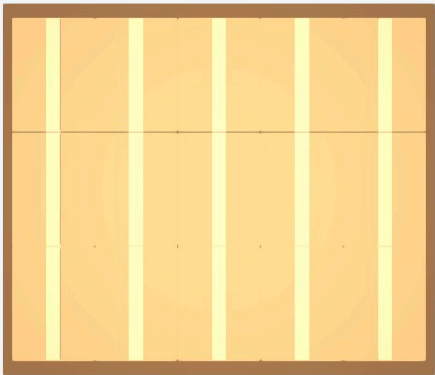
Awards & Distinctions



Pallet Load Calculator



3D View



2D View

Unit Dimensions:	307 _L × 230 _W × 100 _H mm	# units per layer:	15 units
Load Dimensions:	921 _L × 1150 _W × 1200 _H mm	# of layers:	12 layers
Pallet Dimensions:	1000 _L × 1200 _W × 152.4 _H mm	Total # of packages:	180 packages
Total Dimensions:	1000 _L × 1200 _W × 1352.4 _H mm	Surface usage:	88.26%
Total Weight:	1094.4 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	1352.4 mm		



PT Systems and Automation

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.



PTSYSTEMSAUTOMATION.COM



Line: Preservs

Classification: Mango Chia

Region: West

Country of origin: México

Nutrition facts

Nutrition Facts	
3.1 Serving per container	
Serving size 1/3 cup (70g)	
Amount per Serving	
Calories	70
% Daily Value*	
Total Fat Og	0%
Saturated Fat Og	0%
Trans Fat Og	
Cholesterol 0mg	0%
Sodium 7mg	0%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes 7g Added Sugars	14%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 3mg	17%
Potassium 128mg	3%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Standars

Produced according to the Mexican Official Standard NOM-051-SCFI/SSA1-2010 modified, for the Mexican market, and according to the FDA for the US market.

Logistics

Can be transported on pallets, 130 boxes of 24 pieces with a total of 3,120 units. Does not require refrigeration during transport, once the product is opened, keep refrigerated.

Certifications & Distinctives



Gluten Free

No Preservatives or Artificial Colorings

TECHNICAL SHEET

"The Healthy"

DESCRIPTION

Mango preserve with exotic flavor from the intense notes of ginger, the superfoods that make it up, and the processes of our products; with body and texture provided by the chia. Our products are natural, without preservatives and with 85% natural pulp hence you can find the pieces of mango inside, it is an exquisite experience to the palate. To accompany your mornings with a delicious and exotic breakfast, it is also a perfect companion in combination with cheeses, salads, desserts and Greek yogurt.

Presentations

- Glass Jar 220gr.
- Glass Jar 60gr.

Ingredientes

- Natural mango pulp
- Water Sugar Ginger
- Chia Pectin
- Citric Acid
- SuperFoods Infusion
- Vitamin C
- Minerals

Organoleptic Characteristics:

Scent: Sweet mango scent
Taste: Slightly sweet
Color: Intense yellow

Shelf Life

12 months after production.

Conservation

Store this product in its original unopened container in a cool, dry place, protected from sunlight and moisture.

Once opened, keep refrigerated.

Do not introduce contaminated spoons into the products (with salivary secretion) as this natural product lacks preservatives and chemicals and can be contaminated.

100% Natural Product No Preservatives or Artificial Colorings.

Barcode



Compromised with Sustainability

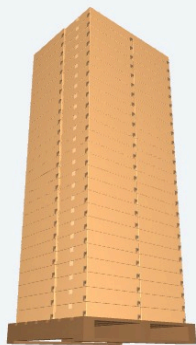
esg+

Environmental, Social and Governance through I+D+i

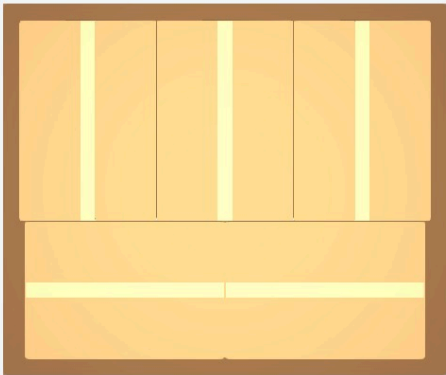
Awards & Distinctions



Pallet Load Calculator



3D View



2D View

Unit Dimensions:	540 _L × 370 _W × 100 _H mm	# units per layer:	5 units
Load Dimensions:	910 _L × 1110 _W × 2600 _H mm	# of layers:	26 layers
Pallet Dimensions:	1000 _L × 1200 _W × 152.4 _H mm	Total # of packages:	130 packages
Total Dimensions:	1000 _L × 1200 _W × 2752.4 _H mm	Surface usage:	83.25%
Total Weight:	1281.8 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	2752.4 mm		



PT Systems and Automation



PTSYSTEMSAUTOMATION.COM

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.

Xhunca

“a taste of colima”



Line: Preservs

Classification: Mango Coconut

Region: West

Country of origin: México

Nutrition facts

Nutrition Facts	
3.1 Serving per container	
Serving size	1/3 cup (70g)
Amount per Serving	
Calories	60
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 14mg	1%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Total Sugars 13g	
Includes 6g Added Sugars	12%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 2mg	11%
Potassium 140mg	3%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Standars

Produced according to the Mexican Official Standard NOM-051-SCFI/SSA1-2010 modified, for the Mexican market, and according to the FDA for the US market.

Logistics

Can be transported on pallets, 130 boxes of 24 pieces with a total of 3,120 units. Does not require refrigeration during transport, once the product is opened, keep refrigerated.

Certifications & Distinctives



Gluten Free

No Preservatives or Artificial Colorings

www.xhunca.mx (+52) 33 2222 8282

Carretera Manzanillo Minatitlán Km. 1.6, Tapeixtles.

C.P. 28239 Manzanillo, Col. México

TECHNICAL SHEET

“The Tropical”

DESCRIPTION

An Innovative, exquisite and perfect combination of the Mexican Pacific that represents our tropics: mango pulp, coconut and vanilla, accompanied by SuperFoods, make this preserve and option that you can't miss. Our products are natural, without preservatives and with 80% natural pulp hence you can find the pieces of mango and coconut inside, it is an exquisite experience to the palate. To accompany your mornings with a delicious breakfast, it is also a perfect companion in combination with desserts, Ice cream and Greek yogurt.

Presentations

- Glass Jar 220gr.
- Glass Jar 60gr.

Ingredientes

- Natural mango pulp
- Coconut milk Sugar
- Vanilla Pectin
- Citric Acid
- SuperFoods Infusion
- Vitamin C
- Minerals

Organoleptic Characteristics:

Scent: Sweet mango and coconut scent
Taste: Sweet mango and coconut flavor
Color: Intense yellow

Shelf Life

12 months after production.

Conservation

Store this product in its original unopened container in a cool, dry place, protected from sunlight and moisture.

Once opened, keep refrigerated.

Do not introduce contaminated spoons into the products (with salivary secretion) as this natural product lacks preservatives and chemicals and can be contaminated.

100% Natural Product No Preservatives or Artificial Colorings.

Barcode



Compromised with Sustainability

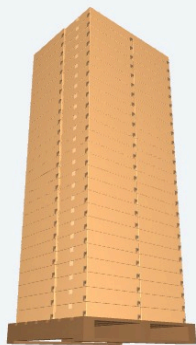
esg+

Environmental, Social and Governance through I+D+i

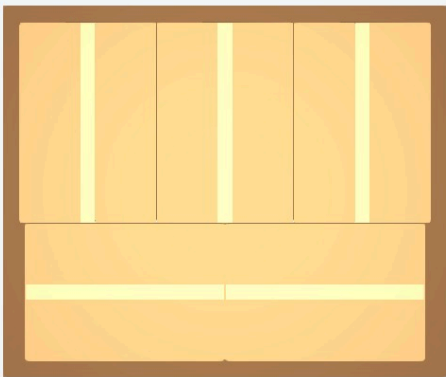
Awards & Distinctions



Pallet Load Calculator



3D View



2D View

Unit Dimensions:	540 _L × 370 _W × 100 _H mm	# units per layer:	5 units
Load Dimensions:	910 _L × 1110 _W × 2600 _H mm	# of layers:	26 layers
Pallet Dimensions:	1000 _L × 1200 _W × 152.4 _H mm	Total # of packages:	130 packages
Total Dimensions:	1000 _L × 1200 _W × 2752.4 _H mm	Surface usage:	83.25%
Total Weight:	1281.8 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	2752.4 mm		



PT Systems and Automation



PTSYSTEMSAUTOMATION.COM

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.

Xhunca

“a taste of colima”



Line: Dressing

Classification: Chamoy

Habanera Region: West

Country of origin: México

Nutrition facts

Nutrition Facts	
12.6 Serving per container	
Serving size	2 Tbsp (30g)
Amount per Serving	
Calories	20
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	0%
Potassium 59mg	1%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Standards

Produced according to the Mexican Official Standard NOM-051-SCFI/SSA1-2010 modified, for the Mexican market, and according to the FDA for the US market.

Logistics

The presentation 380gr y 315gr can be transported on pallets of 192 boxes of 12 pieces with a total of 2,304 units.

It does not need refrigeration during transport, once opened the product should be kept refrigerated.

Certifications & Distinctives



Gluten Free

No Preservatives or Artificial Colorings

www.xhunca.mx (+52) 33 2222 8282

Carretera Manzanillo Minatitlán Km. 1.6, Tapeixtles.

C.P. 28239 Manzanillo, Col. México

TECHNICAL SHEET

“Chamoy Sour and Spicy”

DESCRIPTION

A perfect and delicious combination of products from the Colima countryside such as tamarind, hibiscus flower, mango & a mixture of salt and chillies. A 100% natural, delicious and healthy “Chamoy”. You can use it in snacks, fruits, BBQ, seafood, drinks, ice cream, etc, explore different possibilities for your palate. Enjoy it in two presentations, one in a squeezable tube for use by the little ones at home.

Presentations

- Glass Bottle 380gr.
- Squeezable plastic bottle 315gr

Ingredientes

- Natural mango pulp
- Water
- Fruit pulp
- Hibiscus Flower
- Colima's Sea Salt
- Minerals
- Citric Acid
- Colima Lemon
- Chilli and Seasoning Blend
- Xanthan gum
- Sodium Benzoate

Organoleptic Characteristics:

Scent: fruit-like and acidic
Taste: Acidic and Slightly spicy
Color: Reddish / Brown

Shelf Life

12 months after production.

Conservation

Store this product in its original unopened container in a cool, dry place, protected from sunlight and moisture.

Once opened, keep refrigerated. Shake well before use.

100% Natural Product without artificial colorings.

Barcode



Compromised with Sustainability

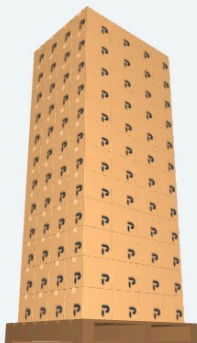
esg+

Environmental, Social and Governance through I+D+i

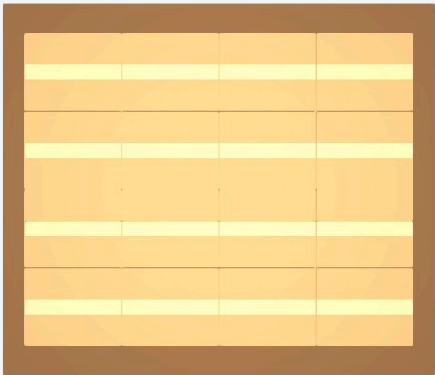
Awards & Distinctions



Pallet Load Calculator



3D View



2D View

Unit Dimensions:	270 _L × 210 _W × 210 _H mm	# units per layer:	16 units
Load Dimensions:	840 _L × 1080 _W × 2520 _H mm	# of layers:	12 layers
Pallet Dimensions:	1000 _L × 1200 _W × 152.4 _H mm	Total # of packages:	192 packages
Total Dimensions:	1000 _L × 1200 _W × 2672.4 _H mm	Surface usage:	75.6%
Total Weight:	1562.88 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	2672.4 mm		



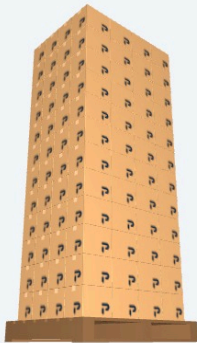
PT Systems and Automation



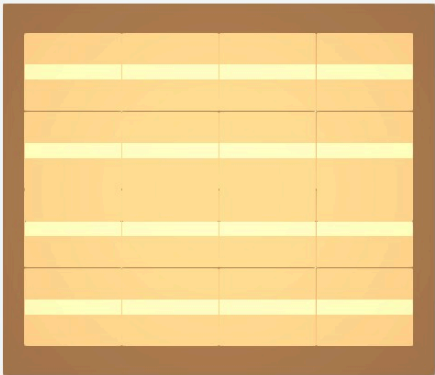
PTSYSTEMSAUTOMATION.COM

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.

Pallet Load Calculator



3D View



2D View

Unit Dimensions:	270 _L × 210 _W × 210 _H mm	# units per layer:	16 units
Load Dimensions:	840 _L × 1080 _W × 2520 _H mm	# of layers:	12 layers
Pallet Dimensions:	1000 _L × 1200 _W × 152.4 _H mm	Total # of packages:	192 packages
Total Dimensions:	1000 _L × 1200 _W × 2672.4 _H mm	Surface usage:	75.6%
Total Weight:	1299.84 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	2672.4 mm		



PT Systems and Automation



PTSYSTEMSAUTOMATION.COM

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.

Xhunca

“a taste of colima”



Line: Dressing

Classification: Mango Habanero

Region: West

Country of origin: México

Nutrition facts

Nutrition Facts	
12.6 Serving per container	
Serving size 2 Tbsp (30g)	
Amount per Serving	
Calories	20
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	0%
Potassium 59mg	1%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Standards

Produced according to the Mexican Official Standard NOM-051-SCFI/SSA1-2010 modified, for the Mexican market, and according to the FDA for the US market.

Logistics

The presentation 380gr can be transported on pallets of 192 boxes of 12 pieces with a total of 2,304 units.

It does not need refrigeration during transport, once opened the product should be kept refrigerated.

Certifications & Distinctives



Gluten Free

No Preservatives or Artificial Colorings

www.xhunca.mx (+52) 33 2222 8282

Carretera Manzanillo Minatitlán Km. 1.6, Tapeixtlés.

C.P. 28239 Manzanillo, Col. México

TECHNICAL SHEET

“Spicy by Tasty”

DESCRIPTION

In this combination you will find the sweet notes of the mango and the extreme spiciness of the habanero chilli, in an explosion of sweet and spicy flavours accompanied by the natural texture provided by the mango. This product is 100% Natural, without any preservatives, artificial flavourings or colourings. It is an excellent dressing to accompany red meats, seafood, chicken, bbq and salads.

Presentations

- Glass Bottle 380gr.
- Glass Bottle 60gr.

Ingredientes

- Natural mango pulp
- Habanero pulp
- Water
- Vinager
- Condiments
- Colima's sea salt
- Minerals

Organoleptic Characteristics:

Scent: Sweet and citric Spicy with a
Taste: sweet fruity touch
Color: Yellow

Shelf Life

12 months after production.

Conservation

Store this product in its original unopened container in a cool, dry place, protected from sunlight and moisture.

Once opened, keep refrigerated. Shake well before use.

100% Natural Product without artificial colorings.

Barcode



Compromised with Sustainability

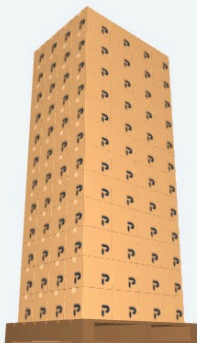
esg+

Environmental, Social and Governance through I+D+i

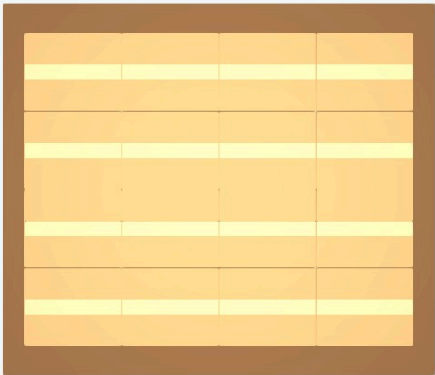
Awards & Distinctions



Pallet Load Calculator



3D View



2D View

Unit Dimensions:	270 _L × 210 _W × 210 _H mm	# units per layer:	16 units
Load Dimensions:	840 _L × 1080 _W × 2520 _H mm	# of layers:	12 layers
Pallet Dimensions:	1000 _L × 1200 _W × 152.4 _H mm	Total # of packages:	192 packages
Total Dimensions:	1000 _L × 1200 _W × 2672.4 _H mm	Surface usage:	75.6%
Total Weight:	1547.52 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	2672.4 mm		



PT Systems and Automation



PTSYSTEMSAUTOMATION.COM

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.

Xhunca

“a taste of colima”



Line: Dressing

Classification: Mango Habanero and mezcal

Region: West

Country of origin: México

Nutrition facts

Nutrition Facts	
12.6 Serving per container	
Serving size	2 Tbsp (30g)
Amount per Serving	
Calories	20
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	0%
Potassium 59mg	1%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Standards

Produced according to the Mexican Official Standard NOM-051-SCFI/SSA1-2010 modified, for the Mexican market, and according to the FDA for the US market.

Logistics

The presentation 380gr can be transported on pallets of 192 boxes of 12 pieces with a total of 2,304 units.

It does not need refrigeration during transport, once opened the product should be kept refrigerated.

Certifications & Distinctives



Gluten Free

No Preservatives or Artificial Colorings

www.xhunca.mx (+52) 33 2222 8282

Carretera Manzanillo Minatitlán Km. 1.6, Tapeixtles.

C.P. 28239 Manzanillo, Col. México

TECHNICAL SHEET

“Drunk by Spicy”

DESCRIPTION

In this combination you will find the sweet notes of the mango and the extreme spiciness of the habanero chilli with a blend of artisanal Mezcal, which gives us a fusion of sweet and spicy flavours accompanied by the natural texture provided by the mango and the light smoky flavour of the agave. This product is 100% Natural, without any preservatives, artificial flavourings or colourings. It is an excellent dressing to accompany red meats, seafood, bbq and chicken and salads.

Presentations

- Glass Bottle 380gr.
- Glass Bottle 60gr.

Ingredientes

- Natural mango pulp
- Habanero pulp
- Water
- Vinager
- Condiments
- Colima's sea salt
- Minerals and Artisanal Mezcal.

Organoleptic Characteristics:

Scent: Sweet and citric Spicy with a
Taste: sweet fruity touch
Color: Yellow

Shelf Life

12 months after production.

Conservation

Store this product in its original unopened container in a cool, dry place, protected from sunlight and moisture.

Once opened, keep refrigerated. Shake well before use.

100% Natural Product without artificial colorings.

Barcode



Compromised with Sustainability

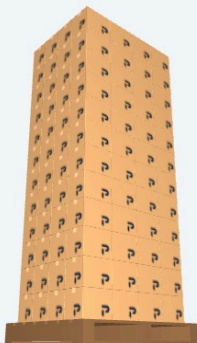
esg+

Environmental, Social and Governance through I+D+i

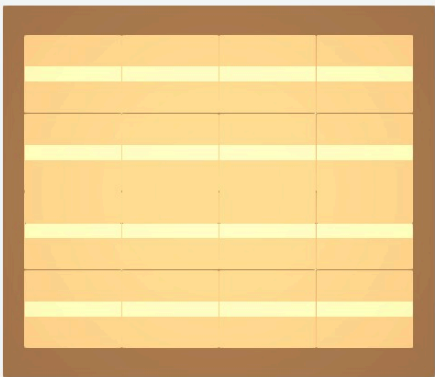
Awards & Distinctions



Pallet Load Calculator



3D View



2D View

Unit Dimensions:	270 _L × 210 _W × 210 _H mm	# units per layer:	16 units
Load Dimensions:	840 _L × 1080 _W × 2520 _H mm	# of layers:	12 layers
Pallet Dimensions:	1000 _L × 1200 _W × 152.4 _H mm	Total # of packages:	192 packages
Total Dimensions:	1000 _L × 1200 _W × 2672.4 _H mm	Surface usage:	75.6%
Total Weight:	1547.52 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	2672.4 mm		



PT Systems and Automation



PTSYSTEMSAUTOMATION.COM

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.

Xhunca

“a taste of colima”



Line: Hot Sauce
Classification: Sauce
Habanera Region: West
Country of origin: México

Nutrition facts

Nutrition Facts	
5.2 Serving per container	
Serving size	2 Tbsp (30g)
Amount per Serving	
Calories	10
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 120mg	5%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 41mg	1%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Standards

Produced according to the Mexican Official Standard NOM-051-SCFI/SSA1-2010 modified, for the Mexican market, and according to the FDA for the US market.

Logistics

The presentation 155gr can be transported on pallets of 240 boxes of 24 pieces with a total of 5,760 units. The 50gr presentation can be transported on pallets.

It does not need refrigeration during transport, once opened the product should be kept refrigerated.

Certifications & Distinctives



Gluten Free

No Preservatives or Artificial Colorings

www.xhunca.mx (+52) 33 2222 8282

Carretera Manzanillo Minatitlán Km. 1.6, Tapeixtles.

C.P. 28239 Manzanillo, Col. México

TECHNICAL SHEET

“Orange Habanero Sauce”

DESCRIPTION

A spicy sauce made with the best quality organic habanero chilli, accompanied by condiments that enhance its flavor and spiciness, a sauce for demanding and brave palates. A sauce for demanding and brave palates. To accompany all meals with its extremely delicious taste.

Presentations

- Glass Jar 155ml.
- Glass Jar 50ml.

Ingredientes

- Habanero pulp
- Colima's sea salt
- Vinegar
- Condiments
- Water
- Sugar

Organoleptic Characteristics:

Scent: Citrus
Taste: Spicy fruity
Color: Orange

Shelf Life

12 months after production.

Conservation

Store this product in its original unopened container in a cool, dry place, protected from sunlight and moisture.

Once opened, keep refrigerated. Shake well before use.

Color may change according to harvesting period.

100% Natural Product without artificial colorings.

Barcode



Compromised with Sustainability

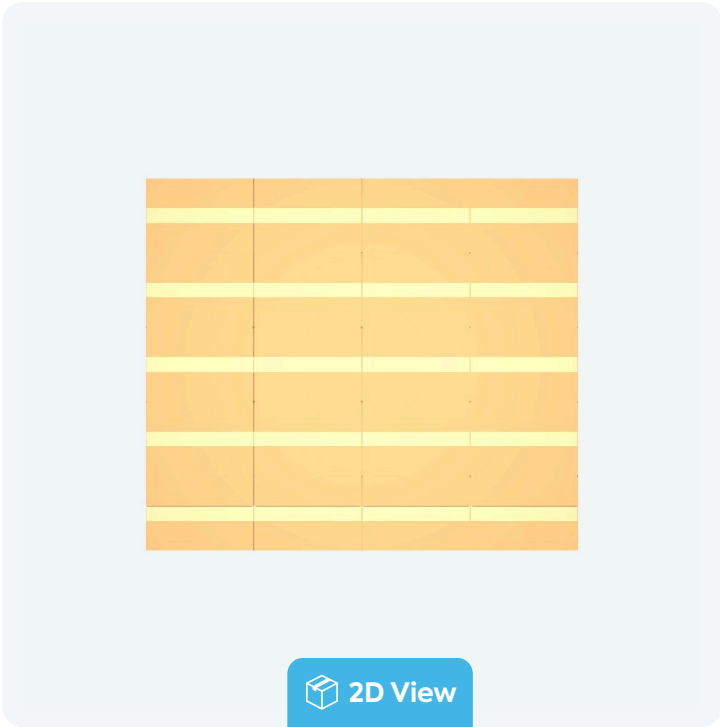
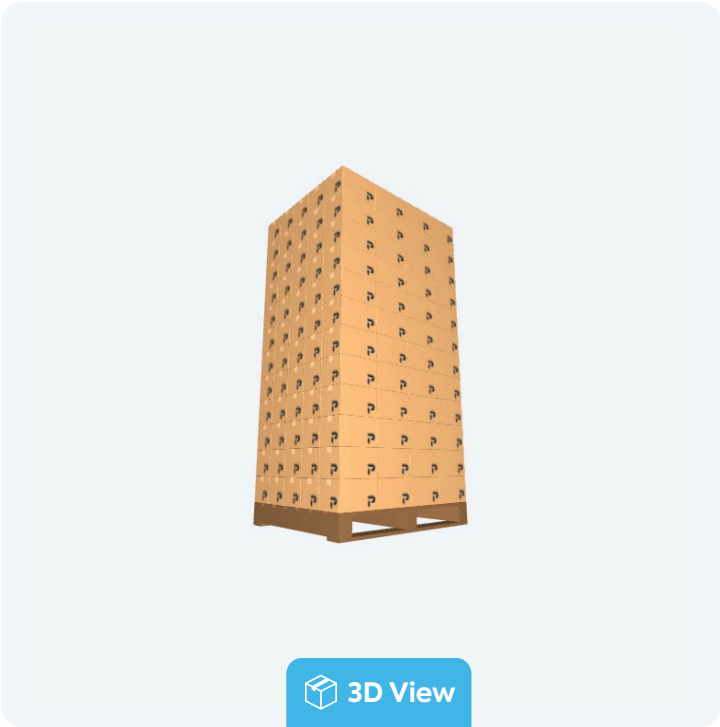
esg+

Environmental, Social and Governance through I+D+i

Awards & Distinctions



Pallet Load Calculator



Unit Dimensions:	300 _L × 200 _W × 180 _H mm	# units per layer:	20 units
Load Dimensions:	1000 _L × 1200 _W × 2160 _H mm	# of layers:	12 layers
Pallet Dimensions:	1000 _L × 1200 _W × 152.4 _H mm	Total # of packages:	240 packages
Total Dimensions:	1000 _L × 1200 _W × 2312.4 _H mm	Surface usage:	100%
Total Weight:	1766.4 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	2312.4 mm		



PT Systems and Automation



PTSYSTEMSAUTOMATION.COM

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.

Xhunca

“a taste of colima”



Line: Hot Sauce
Classification: Sauce
Habanera Region: West
Country of origin: México

Nutrition facts

Nutrition Facts	
5.2 Serving per container	
Serving size	2 Tbsp (30g)
Amount per Serving	
Calories	10
% Daily Value*	
Total Fat Og	0%
Saturated Fat Og	0%
Trans Fat Og	
Cholesterol 0mg	0%
Sodium 120mg	5%
Total Carbohydrate 2g	1%
Dietary Fiber Og	0%
Total Sugars 1g	
Includes Og Added Sugars	0%
Protein Og	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 41mg	1%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Standards

Produced according to the Mexican Official Standard NOM-051-SCFI/SSA1-2010 modified, for the Mexican market, and according to the FDA for the US market.

Logistics

The presentation 155gr can be transported on pallets of 240 boxes of 24 pieces with a total of 5,760 units. The 50gr presentation can be transported on pallets.

It does not need refrigeration during transport, once opened the product should be kept refrigerated.

Certifications & Distinctives



Gluten Free

No Preservatives or Artificial Colorings

www.xhunca.mx (+52) 33 2222 8282

Carretera Manzanillo Minatitlán Km. 1.6, Tapeixtles.

C.P. 28239 Manzanillo, Col. México

TECHNICAL SHEET

“Chocolate Habanera Sauce”

DESCRIPTION

A spicy sauce made with the best quality organic chocolate habanero chilli, accompanied by condiments that enhance its flavor and spiciness, a sauce for demanding and brave palates. To accompany all meals with its extremely delicious taste.

Presentations

- Glass Jar 155ml.
- Glass Jar 50ml.

Ingredientes

- Chocolate
- Habanero pulp
- Colima's sea salt
- Vinegar
- Condiments
- Water
- Sugar

Organoleptic Characteristics:

Scent: Citrus
Taste: Spicy fruity
Color: Chocolate

Shelf Life

12 months after production.

Conservation

Store this product in its original unopened container in a cool, dry place, protected from sunlight and moisture.

Once opened, keep refrigerated. Shake well before use.

Color may change according to harvesting period.

100% Natural Product without artificial colorings.

Barcode



Compromised with Sustainability

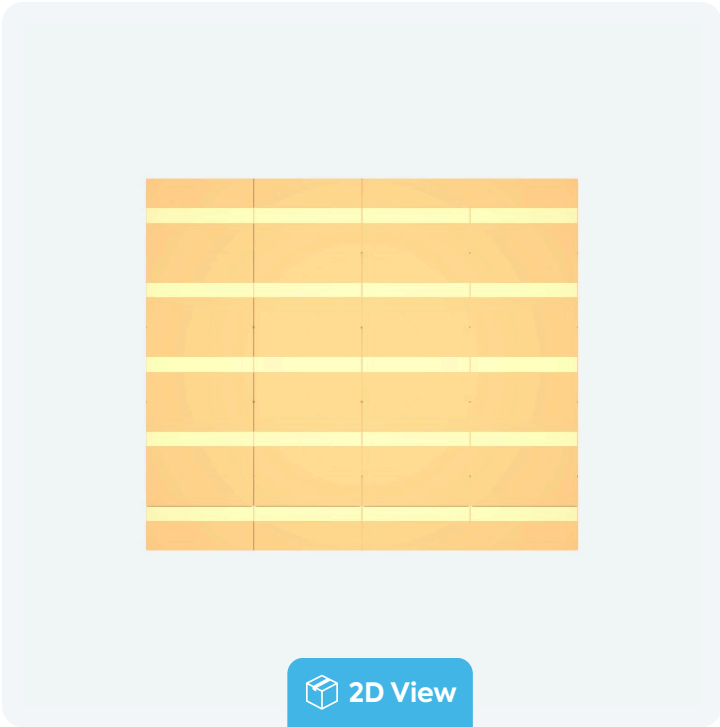
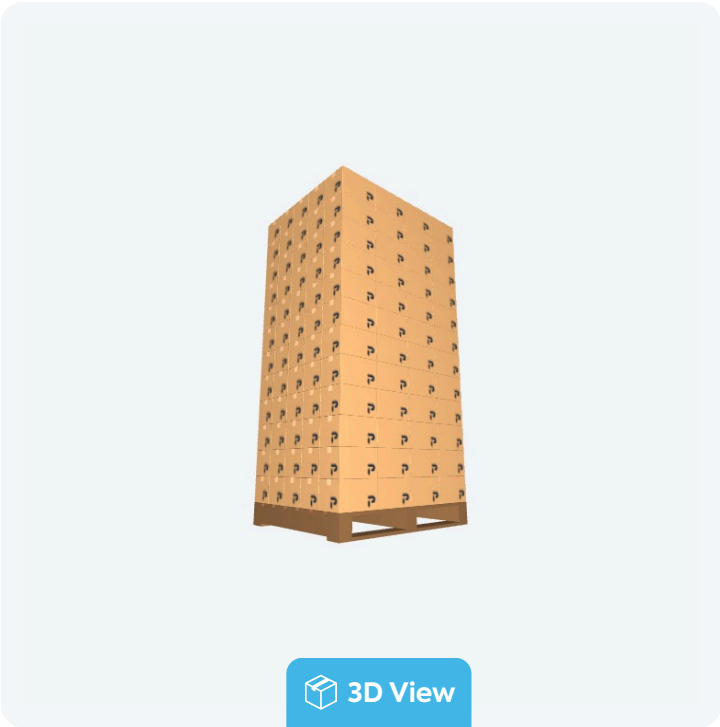
esg+

Environmental, Social and Governance through I+D+i

Awards & Distinctions



Pallet Load Calculator



Unit Dimensions:	300 _L × 200 _W × 180 _H mm	# units per layer:	20 units
Load Dimensions:	1000 _L × 1200 _W × 2160 _H mm	# of layers:	12 layers
Pallet Dimensions:	1000 _L × 1200 _W × 152.4 _H mm	Total # of packages:	240 packages
Total Dimensions:	1000 _L × 1200 _W × 2312.4 _H mm	Surface usage:	100%
Total Weight:	1766.4 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	2312.4 mm		



PT Systems and Automation



PTSYSTEMSAUTOMATION.COM

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.



Line: Hot Sauce

Classification: Macha Sauce

Region: West

Country of origin: México

Nutrition facts

Nutrition Facts Servings: 37, **Serv. size: 1 tsp (5g)**, Amount per serving: **Calories 35**, **Total Fat** 3g (4% DV), **Sat. Fat** 0g (0% DV), **Trans Fat** 0g, **Cholest.** 0mg (0% DV), **Sodium** 15mg (1% DV), **Total Carb.** <1g (0% DV), **Fiber** 0g (0% DV), **Total Sugars** 0g (Incl. 0g Added Sugars, 0% DV), **Protein** <1g, **Vit. D** (0% DV), **Calcium** (0% DV), **Iron** (0% DV), **Potas.** (0% DV).

Standars

Produced according to the Mexican Official Standard NOM-051-SCFI/SSA1-2010 modified, for the Mexican market, and according to the FDA for the US market.

Logistics

The presentation 120gr can be transported on pallets of 390 boxes of 12 pieces with a total of 4,680 units. The 60gr presentation can be transported on pallets.

It does not need refrigeration during transport, once opened the product should be kept refrigerated.

Certifications & Distinctives



Gluten Free

No Preservatives or Artificial Colorings

TECHNICAL SHEET

“Macha Sauces Chili oil”

DESCRIPTION

A trio of Macha style sauces, with a mixture of chillies, seeds and nuts, all three with different flavours, the piloncillo flavour, the spicy flavour made with the best quality organic Habanero Chocolate chilli, and the third with Mango flavour, an exotic and delicious mixture. To accompany all meals and snacks, for its extremely delicious flavor.

Presentations

- Glass Jar 12ogr.
- Glass Jar 60gr.

Ingredientes

- Chili Mix Avocado
- and Olive oil
- Seeds
- Nuts and dried fruit
- Piloncillo
- Mango
- Chocolate Habanero

Organoleptic Characteristics:

Scent: Chilli-like
Taste: Spicy
Color: Reddish/brown

Shelf Life

12 months after production.

Conservation

Store this product in its original unopened container in a cool, dry place, protected from sunlight and moisture.

Shake well before use.

100% Natural Product without artificial colorings.

Barcode



Macha Piloncillo



Macha Brava
Habanero Chocolate



Mangacha
Mango Macha



Compromised with Sustainability

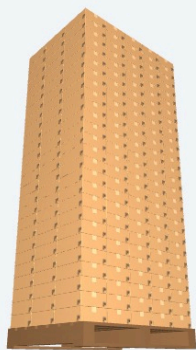
esg+

Environmental, Social and Governance through I+D+i

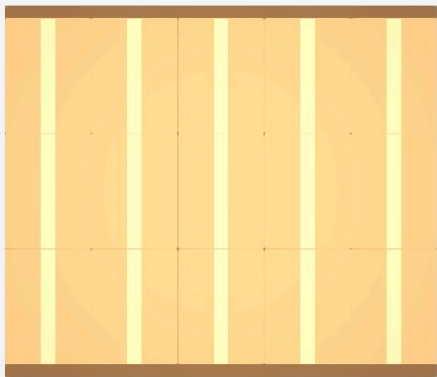
Awards & Distinctions



Pallet Load Calculator



 3D View



 2D View

Unit Dimensions:	310_L × 240_W × 100_H mm	# units per layer:	15 units
Load Dimensions:	930_L × 1200_W × 2600_H mm	# of layers:	26 layers
Pallet Dimensions:	1000_L × 1200_W × 152.4_H mm	Total # of packages:	390 packages
Total Dimensions:	1000_L × 1200_W × 2752.4_H mm	Surface usage:	93%
Total Weight:	1170 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	2752.4 mm		



PT Systems and Automation



PTSYSTEMSAUTOMATION.COM

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.

Xhunca

“a taste of colima”

www.xhunca.mx (+52) 33 2222 8282

Carretera Manzanillo Minatitlán Km. 1.6, Tapeixtles.

C.P. 28239 Manzanillo, Col. México

TECHNICAL SHEET

“Flower of Sea Salt”

DESCRIPTION

Flower of Sea Salt from Cuyutlán, Colima. From the first layer of salt of a marine evaporation saline, is a very thin layer that contains high organoleptic properties, so it is of high gastronomic value and is considered Gourmet.

Flor de Sal (Fleur de Sel) from Colima is low in sodium, containing 30% less than common salt, as well as being rich in minerals such as calcium, iron and magnesium. Our Flor de Sal Seasonings Xhunca are recommended for use when cooking, plating, for marinating, in ceviches, salads, drinks, snacks, etc.

Presentations kit of 12 Glass Jars of 100gr each.

Ingredientes

- Flor de Sal Natural
- Flor de Sal Lemon
- Flor de Sal Rosemary
- Flor de Sal Cilantro
- Flor de Sal Garlic
- Flor de Sal Hibbiscus
- Flor de Sal Habanero
- Flor de Sal Habanero-Lemon
- Flor de Sal Habanero Chocolate
- Flor de Sal Habanero Chocolate-Lemon
- Flor de Sal Smoked Habanero
- Flor de Sal Chiltepin

Organoleptic Characteristics:

Scent: Unscented
Taste: Diferent flavors
Color: White & mix

Shelf Life

12 months after production.

Conservation

Store this product in its original unopened container in a cool, dry place, protected from sunlight and moisture.

100% Natural Product without artificial colorings.

Barcode



Compromised with Sustainability

esg+

Environmental, Social and Governance through I+Dt+i

Certifications & Distinctives



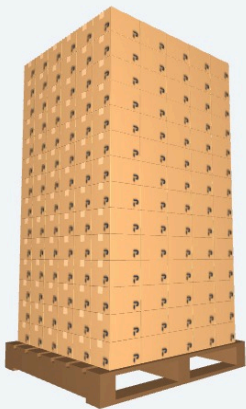
Gluten Free

No Preservatives or Artificial Colorings

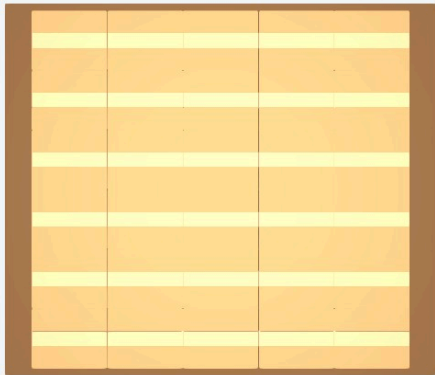
Awards & Distinctions



Pallet Load Calculator



3D View



2D View

Unit Dimensions:	210 _L × 160 _W × 130 _H mm	# units per layer:	30 units
Load Dimensions:	960 _L × 1050 _W × 1820 _H mm	# of layers:	14 layers
Pallet Dimensions:	1000 _L × 1200 _W × 152.4 _H mm	Total # of packages:	420 packages
Total Dimensions:	1000 _L × 1200 _W × 1972.4 _H mm	Surface usage:	84%
Total Weight:	1373.4 kg	Overhang: (per side)	W: 0 L: 0
Total Height:	1972.4 mm		



PT Systems and Automation



PTSYSTEMSAUTOMATION.COM

The information contained in this brochure is based upon the latest information available at the time of publication and is designed to provide you with a general introduction to our products. We make no warranties or representations as to its accuracy. We are continually updating and improving our products and reserve the right to amend, discontinue or alter specifications and prices without prior notice. Premier Tech is a registered trademark of Premier Tech Ltd.

Created in Mexico



St. Leonilo Chávez Ortiz 118, Res. Esmeralda, Colima, Colima, México-280178

Feel Free To Contact Us

+52 3122077852 | +52 3322228282 / +52 3123008541

contacto@xhunca.mx

www.xhunca.mx



Fiscal address and packaging of natural fruits:

Carretera Manzanillo Minatitlán Km 1.6,
Tapeixtles, Manzanillo, Colima. C.P. 28239

Facility Food::

St. Leonilo Chávez Ortiz 118, Res. Esmeralda,
Colima, Colima, México-280178