

PRODUCTS CATALOG



ABOUT ESSCALO

Our business model is simple. The Business of our Business Partners is Our Business. At Esscalo we cultivate business relationships in which we seek to maximize the results of both producers and our clients. We offer comprehensive logistical support by being present in the field, making sure that our products arrive with the highest quality in the shortest possible time at our clients' warehouse; we make sure we are present at every step of the logistics process. We seek to create a partnership with our producers, clients, the growing fields and the fruits that it offers us.

To meet the continuous demand for food products; we offer our clients the confidence that they will receive the expected volumes according to seasonal demand. At the same time, we work to provide our producers with clear and defined information that allows them to schedule the seeding and harvesting of their products.

By developing a personal and business relationship with each of our clients and producers, we can offer the highest quality of fresh products, a wide range of processed products and the ability to handle private labels and to satisfy the current demand of our clients and their consumers in the retail, food service and wholesale segments.



PROCESSED FOODS



AVOCADO PULP



AVOCADO PULP

Our Avocado Pulp is 99.15% from pure Hass avocados from the State of Michoacán, Mexico, which is then processed via HPP process (this is a cold process technique, which consists on putting food in its primary and flexible container, to high levels of hydrostatic pressure in order to inactivate vegetative flora, thus extending its useful life and guaranteeing its safety) and frozen, under the strictest internationally certified quality standards, preserving its exceptional flavor and physical characteristics. It is impossible to notice any difference from fresh avocados, you don't need to worry about price volatility as we keep our prices stable and consistent throughout the year.

You get all the flavor of the fresh avocado without the inconveniences, hassle of its preparation and with 0% spoilage. Simply open the bag, serve and enjoy.

Our avocado pulp is not only flavorful, but as a super food, also contain a powerhouse of nutrients, providing many health benefits as well. Product is shift frozen at 0°F.

Presentations:



Retail

2oz., 4oz., 6oz., 8oz.



Food service

1Lb., 2Lb., 3Lb., 4Lb., 6Lb., 16Lb.



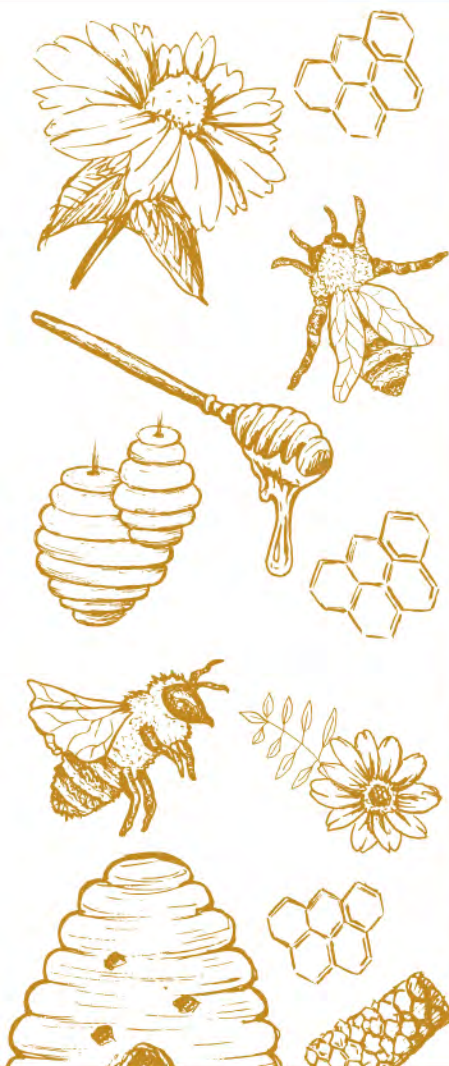
Wholesale

25Lb.

 **Organic Process available upon request**

 **Private labels available**

HONEY



HONEY

Our product is 100% pure honey, raw, free of chemicals and transgenics. We work with growers that care for their environment and ensure the quality of the honey. We have growers in the Yucatan Peninsula, Guerrero and Colima.

Presentations:



Retail

11 fl/oz., 19 fl/oz.



Food service

Custom bulk



Wholesale

Custom bulk



Raw honey



Whipped honey

 **Private label option available**

 *Melipona Honey (from the Yucatan Peninsula) is also available, limited production, sold in presentations of 20ml and 100ml*

Availability calendar



TO



OLIVE OIL



OLIVE OIL

Olive Oil is obtained by grinding and pressing whole olives and collecting the oil that seeps out. Olive Oil can be used in all kinds of dishes, cook with it, drizzle it on bread, pasta or salads, or even use it as an ingredient in baked goods, and it comes with a host of health benefits. It comes in three types or grades: extra virgin, virgin or refined (light) based on how much processing they go through. The extra virgin olive oil (EVOO) is high in healthy plant nutrients that may help fight cancer and heart disease, studies have shown for instance, that by replacing other fats with more EVOO in your diet the active compounds of the oil help lower blood pressure and keep your arteries from hardening.

Presentations:



Retail



Food service



Wholesale



Private label option available

AGAVE SYRUP



AGAVE SYRUP

To produce Agave syrup from the Agave plants, the leaves are cut of the plants after it has been growing for at least 7 years; the juice is extracted from the core of the agave, filtered and then heated to break the complex components into simple sugars. Agave syrup is usually 1.4 to 1.6 times sweeter than sugar; it can be used to substitute sugar in recipes, it is a widely used alternative to honey for those following a vegan lifestyle, the light agave syrup is often used in delicate tasting dishes and beverages and is often added to different food as a binding agent. Agave syrups are sold in light, amber, dark and raw varieties; amber and dark syrups are sometimes used “straight out of the bottle” as a topping for pancakes, waffles and French toast.

Presentations:



Retail



Food service

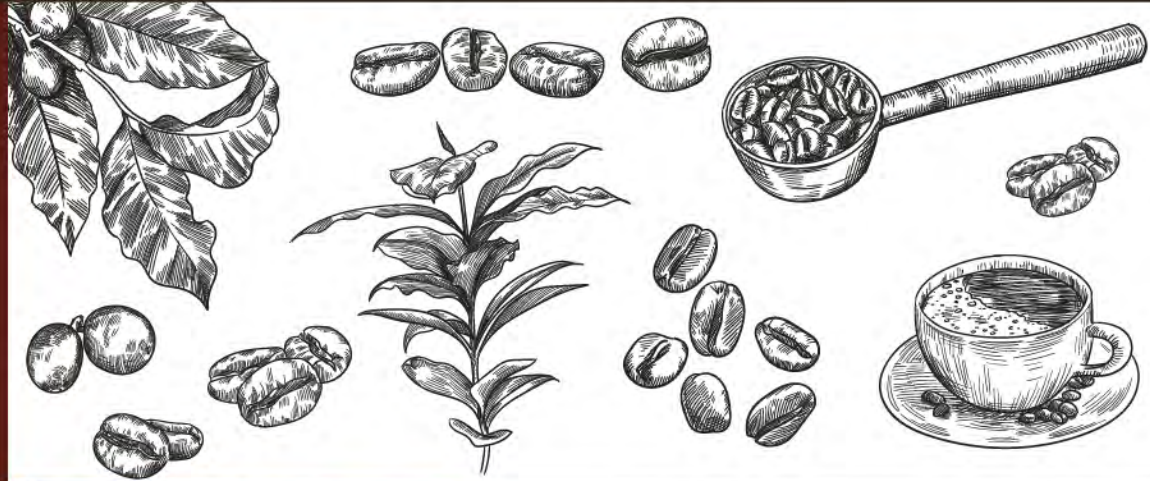


Wholesale

 **Private label option available**



COFFEE



COFFEE

Our coffee is a Premium Mexican coffee from the municipality of Cosautlán in Veracruz, Mexico. Our product is 100% “coffea Arabica”, cultivated at an altitude of 3,100 ft above sea level. It has a perfumed, sweet and slightly acidic flavor with a light red color with a subtle bitter touch. We roast the coffee at over 200C of temperature ensuring that the release of the oils of the beans are released to maximize the flavor of our coffee.

Presentations:



Retail
2 Lb



Food service
5 Lb



Wholesale
130 Lb



Whole beans

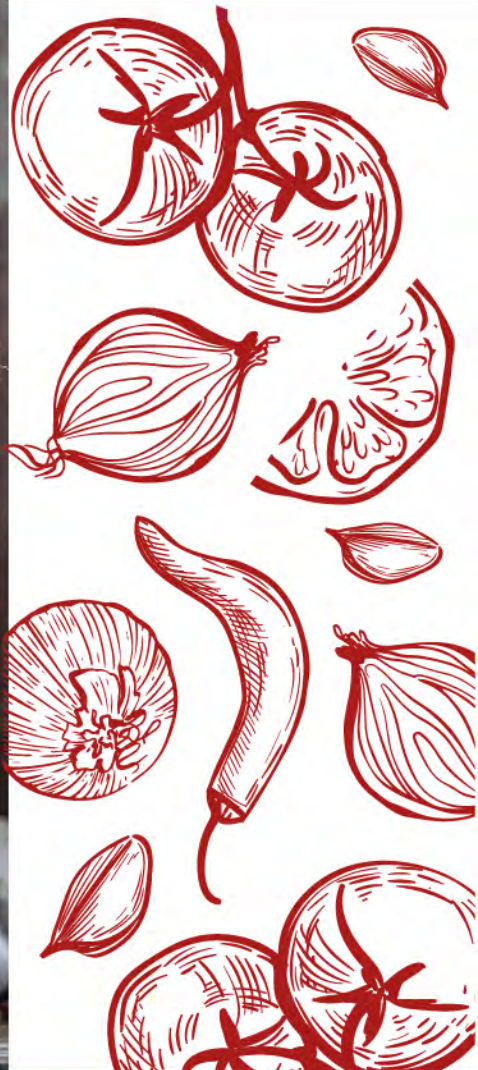


Ground coffee

 **Private label option available**



SALSAS



SALSAS

Traditional Salsas are made from different condiments and hot peppers, combining usually chopped tomatoes, tomatillos (green tomatoes), onions, garlic, salt and peppers. Each salsa has a unique flavor, texture and preparation method.

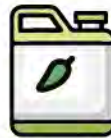
Traditional Mexican Salsas can be considered a topping, a condiment and it's universally loved. Salsa is one of those foods that magically highlights the flavors of any food. Not all salsas have to be spicy, and there is always one variety for each personal taste. It's no wonder that salsa is one of the most popular condiments in the US. Since it's such a crowd-pleaser, we want to introduce you to our salsa varieties which you can use to shake up your menu.

Presentations:

Vary depending on the type of salsa



Retail



Food service



Wholesale



Jalapeño



Chipotle



Chile de arbol



Zarandeada



Habanero



Cajun



Salsa negra



Private label option available



AGUAS FRESCAS (FRUIT PULP CONCENTRATES)



AGUAS FRESCAS (FRUIT PULP CONCENTRATES)

We have Natural Fruit Pulp concentrates to prepare “aguas frescas”, offering more than 8 traditional flavors sweetened with Cane Sugar. Each 1Ltr bottle of our essential line concentrate yields up to 20 ltrs of finished drink, an ideal product for restaurants and operators in the food industry. We also offer dispensing machines that will help you keep the drink cold and ready to serve.

Presentations:



Retail
1 Lt



Food service
5 Lt

Essential Line Flavors:



Jamaica



Tamarind



Horchata



Lime



Guava

 Product Tasting, Installation and Maintenance of dispensing machines, Technical Support and Private Label solutions available.



FRUITS



FIG



FIG

Fresh figs are a novelty to many consumers, so education is key to moving product. Samples and demonstrations are effective ways to introduce shoppers to fresh figs and increase the number of figs moving off your shelves

Figs have numerous health benefits, including the ability to help prevent diabetes. They also contain potassium, which can help lower blood pressure. Figs are a good source of dietary fiber, which aids in digestion and can help prevent some digestive cancers. Fig leaves have also been shown to lower levels of triglycerides in animal studies. The following are approved nutrient content descriptors for figs: fat-free, saturated fat-free, sodium-free, cholesterol-free, a good source of potassium and a good source of fiber.

Available:



Organic



Conventional

Availability calendar



LIME



LIME

Limes are popular in baked goods, drinks and as a flavoring for main dishes.

Besides being a great garnish for drinks and a way to add flavor to many dishes, limes are also good for our health. Limes, like all citrus, are great sources of vitamin C, a cancer-fighting antioxidant.

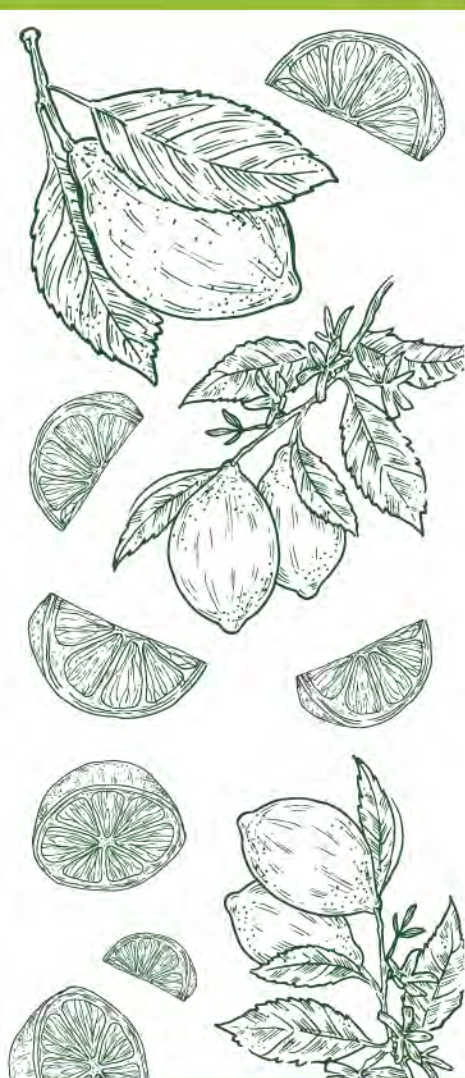
Limes complement seafood and meat. Add their tangy flavor to meat and seafood marinades and dishes. Use lime wedges as a plate or drink garnish. Hollowed out limes can be used as an interesting bowl for condiments or salad dressing. Squeeze limes when they are at room temperature to get the most juice.

Available:

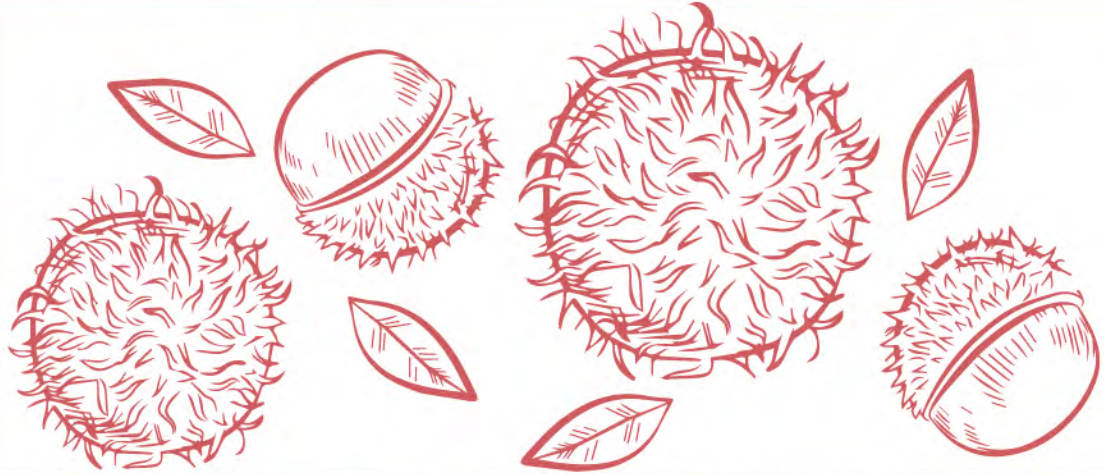


Conventional

Availability calendar



RAMBUTAN



RAMBUTAN

Rambutan is oval shaped with bright red or yellow skin covered with short, soft, hair-like spikes. Fruit is generally 1-2 inches long. The flesh is white or semitransparent, crisp and sweet. Serve the tropical fruit raw (after removing its hairy exterior) with other tropical favorites in a fruit salad or cook into a simple syrup.

Because it is a relative of the lychee, the fruit can be substituted for lychee in most applications. Rambutan is available in summer and mid-winter from Hawaii and from Pacific Rim and Central American countries.

Available:

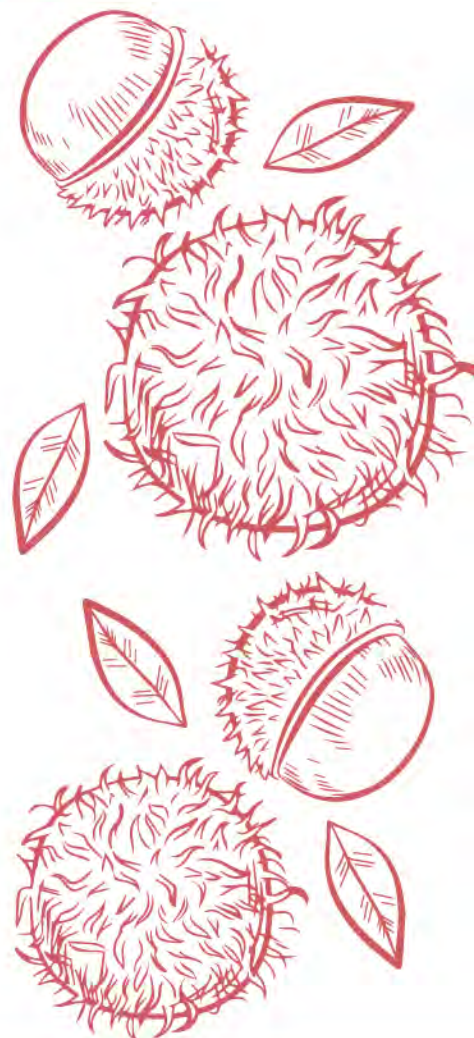


Conventional

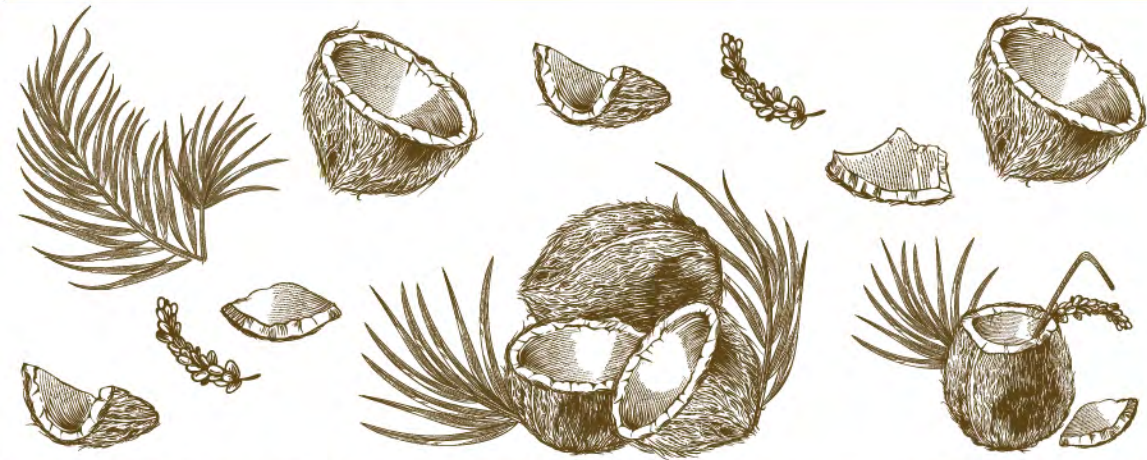
Availability calendar



TO



COCONUT



COCONUT

Coconut are an important part of a well-stocked tropical selection because of their natural benefits: rich in vitamin C, which is a cancer-fighting antioxidant. They also contain plenty of protein, which makes them a nutritious and filling snack. Coconuts contain potassium, which can help to lower blood pressure. Coconut milk and Coconut Water have become more and more popular among all segments given the natural benefits that it brings and and also beacuse coconut derivate are a great substitute for cooking and baking or for personal care like coconut oil.

Presentations:



Fresh



Water



Milk



Oil



Dehydrated

Personal and Family size in Aseptic Carton packaging (Tetra Pak) for coconut milk, wáter, and a variety of options for Coconut Oil and dehydrated/shredded.



Private label option available

Availability calendar



MANGO



MANGO

Mangoes offer plenty of health benefits. Mangoes contain a bunch of vitamin C, an immune-boosting antioxidant that helps fight cancer. Mangoes keep eyes and skin looking healthy as they contain vitamin A. Keep your digestive system in good health by eating mangoes, which provide plenty of fiber. Mangoes contain potassium, which helps to regulate blood pressure.

Mangoes can be added to fruit and green salads. Add mangoes to your salad bar. Mangoes can add a new flavor to stir-fry dishes.

Mexico really has three seasons in the southern, middle and northern parts of the country. The varieties phase in and out so that maybe the most you see at retail at any given time are two or three varieties; you can always find the yellow mango (like Ataulfo) on your shelf and also one or two of the various rounds (haden) as they become available. Having more than one variety available is always more interesting and appealing.

Available:



Organic



Conventional

 **Private label option available**

Availability calendar



TO



VEGETABLES



ASPARAGUS



ASPARAGUS

Asparagus is available year-round, and its health benefits and versatility in cooking make it a popular choice across many demographics. Promote asparagus well and add sales to your bottom line.

Asparagus is a great vegetable for foodservice because its long stalks add interest and drama to any plate.

Asparagus makes a great side dish for just about any meal when served with Hollandaise or cheese sauce.

Available:



Organic



Conventional

Availability calendar



TO



YELLOW SQUASH



YELLOW SQUASH

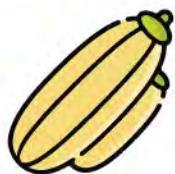
This squash grows on vined plants reaching 60–90 cm (2.0–3.0 ft) in height and thrive in mild weather. It is a versatile vegetable for cooking as it can be fried, microwaved, steamed, boiled, or baked. A good yellow summer squash will be small and firm with tender skin free of blemishes and bruising. It has mildly sweet and watery flesh, and thin tender skins.

It is available all year long in some regions, but is at its peak from early through late summer.

Available:



Organic



Conventional

Availability calendar



TO



ZUCCHINI



ZUCCHINI

Zucchini looks like ridged cucumbers with medium to deep green shells and a cream-colored flesh.

Zucchini, also known as Italian Squash is a medium squash with thin, deep green or deep green and white-striped somewhat shiny skin, firm flesh, cream-colored and moist. Zucchini has a mild, sweet, somewhat nutty flavor, the preferred size is 6-8 inches long, deep green to green with white striations.

Available:



Organic



Conventional

Availability calendar



NOPALES (CACTUS)



NOPALES (CACTUS)

Nopales (Cactus Leaves) are sold fresh, cleaned of thorns, offered full leaves or sliced. Nopales have a light, slightly tart flavor, like green beans, and a crisp, mucilaginous texture (Mucilage in plants plays a role in the storage of water, food, seed germination – cacti and flax seed are rich in this component). Nopal is available all year long.

Nopal is considered a super food, a high-fiber, high-calcium vegetable, but also contains vitamins C, E, A, iron, and more. This wide range of nutrients and more can help reduce inflammation in the body.

Cactus is a flexible product that can be eaten raw or cooked, used in marmalades, soups, stews and salads, as well as being used for traditional medicine.

Available:



Conventional

Availability calendar



BUTTERNUT SQUASH



BUTTERNUT SQUASH

Butternut Squash is a large-bottomed tan squash with a thick neck tapering to a slightly rounded top. This vegetable presents a bright orange, solid, dense flesh and has a sweet flavor, similar to that of sweet potato or a pumpkin. It's size ranges between 2 to 3 pounds on average.

When ripe, it turns increasingly deep orange, and becomes sweeter and richer. It is a good source of fiber, vitamin C and A, magnesium and potassium.

Available:



Organic



Conventional

Availability calendar



TO



CONTACT US

If you need additional information, please contact us:



CONTACT MEX.

+52 (442) 218 74 67



CONTACT U.S.

+1 (210) 745 22 22

+1 (214) 636 89 90



esscalo@esscalo.com

cesar.velasco@esscalo.com



www.esscalo.com

