

# FOODS & BEVERAGES CATALOGUE

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## 2020

*Naturally mexican. Enjoyed globally*



# Naturally mexican. Enjoyed globally

On behalf of our collaborators, I thank you for your interest in our organization and our products. My name is Enrique Mendoza Leyva and I am the founding partner of the company **"International Trade & Tariffs S.C."™ ("ITT")™**, incorporated in 1999, as a family business, specializing in International Trade.

*Beautiful Mexico and a great country as diverse as its people, known for our culture full of folklore, history, and gastronomy immersed in fragrances, flavours and colours!*

We are expanding our commercial operations with national products whose nature and quality are a symbol of freshness, smell and flavour, which we hope will be welcomed at the tables of consumers in your appreciable country.

Like the Mexican peasants who sow, with the purpose that Mother Earth ("*Huay tata uan huay nana*"\*) will share abundant fruits for good living, with more than 21 years operating, we are looking for business partners with whom we can build reliable, trustworthy and long-term business relationships, hoping they will allow us to be part of your suppliers.

**International Trade & Tariffs™**, is proud to gladly support the communities that have enabled our company to flourish. One of our most fundamental needs as well as the foundation for a healthy and happy life, food inspires our enduring commitment to our customers, their customers, our team members, and the communities in which we operate.

We greatly appreciate, once again, your interest and we are ready to listen to your needs and offer you, solution proposals.

Do not hesitate to contact us for any further question or additional information.

We are looking forward to hearing from you.  
Sincerely,



**Mr. Enrique Mendoza Leyva**  
Founder Partner and General Director



\*Nahua ethnic language





# ABOUT US

Founded in 1999, **INTERNATIONAL TRADE & TARIFFS S.C.™ ("ITT")™** is a family owned company. It is made up by specialized consultants with experience in Foreign Trade Consultancy, customs and commercial fields. Our CEO, Enrique Mendoza Leyva, has more than 55 years of experience in this discipline and has been recognised by Mexican authorities as "one of the Mexican Deans in International Affairs".

**ITT™** head offices are located in Guadalajara, Jalisco area, and we have two regional subsidiaries (located in Mexico City Metropolitan Area, and in Saltillo, Coahuila).

We are a Mexican leader firm focused on two business units:

**Customs Advising:** Import & Export advisory, including procedures for import and export permits; Mexican policies and government developing programs; Mexico's Free Trade Agreements; Legal defence; Pleading presentation to Customs Authorities; Defence.

**ITT™** is certified since January 2013 by Switzerland Global Enterprise (former OSEC) as expert members and international consultants (<https://expertdirectory.s-ge.com/en/search#!/country/119/>).

**Trading Company:** as International marketer, importing and Exporting, supplying the beverage and food industry with high quality products. As having a woman partner in the firm, we are registered in "She Trades Global" of the International Trade Centre (ITC).

We have specialised in international marketing of food and beverages, selecting those producers who maintain good environmental and operational practices, and whose products are certified or potentially certifiable. Our product offer is wide, main selection includes:

- a. Nature foods: Honey, Natural Fruit Purees, Vanilla, Cinammon.
- b. Ethnic products: such as Coffee, Cocoa and Granullated Piloncillo.
- c. Extracts: Vanilla Extract (reduced Alcohol and Alcohol Free (***New formula: available in January 2021***); Garlic and Onion natural Extract Powder.

Currently, we are developing our product brand **MexOTic™** and expanding our portfolio of goods, so we can offer in the short term, other selections of the food sector, such as spices; chili peppers powders; nuts and seeds; condiments; snacks; additives, dyes and thickeners.

*Our product brand, **MexOTic™**,  
is a love poem, written in homage to this wonderful place on earth,  
so unique, so diverse and special,  
So Mexico!*



## PHILOSOPHY

We are an international marketer and we are immensely proud to be a 100% Mexican firm. In that spirit, we want to celebrate our roots, creating a portfolio of products that capture the exotic, unique, and special flavours of Mexico's gastronomic tradition.

Our philosophy is "to live healthily", that is why we provide food options that allow nourishing not only the body but also the mind and soul. Human beings have an undeniable connection between what we consume, how we consume it, and when we consume it:

*"It is very important to keep a body away from diseases, because if the body is healthy, the soul is healthy since the body and the soul are united. The soul without a healthy and prepared body, cannot develop, cannot perfect itself. Therefore, the human being must always be aware of what he eats, observe the way he eats, and always follow traditions".*

Sheij Rouhollah

There is no doubt that now more people are looking for natural ingredients in their products. In this sense, our organization remains in the continuous and permanent search for new products of natural origin that meet those needs of "healthy mind-soul-body".

## MISSION

Achieve total satisfaction of our customers in the food industry through the search, evaluation and development of natural and ethnic products from Mexico, ensuring an efficient and fair process in the marketing chains of our products and services, based on planning strategic and continuous improvement; and training, motivating and engaging our team of collaborators and stakeholders, achieving comprehensive development.

## VISION

To be a worldwide leader positioning Mexican flavours, providing high quality food and beverages for the international food industry; with the aim of generating trust and preference of our clients, collaborating in the joint achievement of profitability and competitiveness; within a framework of ethics, social responsibility and sustainability.







## CORE VALUES

Our Values include inclusion, equity, solidarity, justice and respect:

- For this reason, we privilege the link with networks of peasant producer families, with whom we exercise fair marketing relations, in the Framework of the Solidarity Economy, and help them develop as suppliers of the products of our exportable supply portfolio, strengthening with this the value chains that will allow us to offer excellent goods to international consumers, which in addition to reflecting the ancestral culture of Mexico, provide solutions of flavour, smell, and colours in the food and beverage sectors.
- Our products have an ethnic origin and are born in the fields loved and cared for by these families of rural communities, who keep alive their ancestral knowledge in productive practices, carrying out soil conservation techniques, preservation of forests and the environment.
- We are a company with gender equality policies. We are also an inclusive company: we have among our collaborators older adults and people with physical disabilities. In the same way, we seek to replicate those same inclusive policies and practices in the selection of our suppliers and/or the development of suppliers.

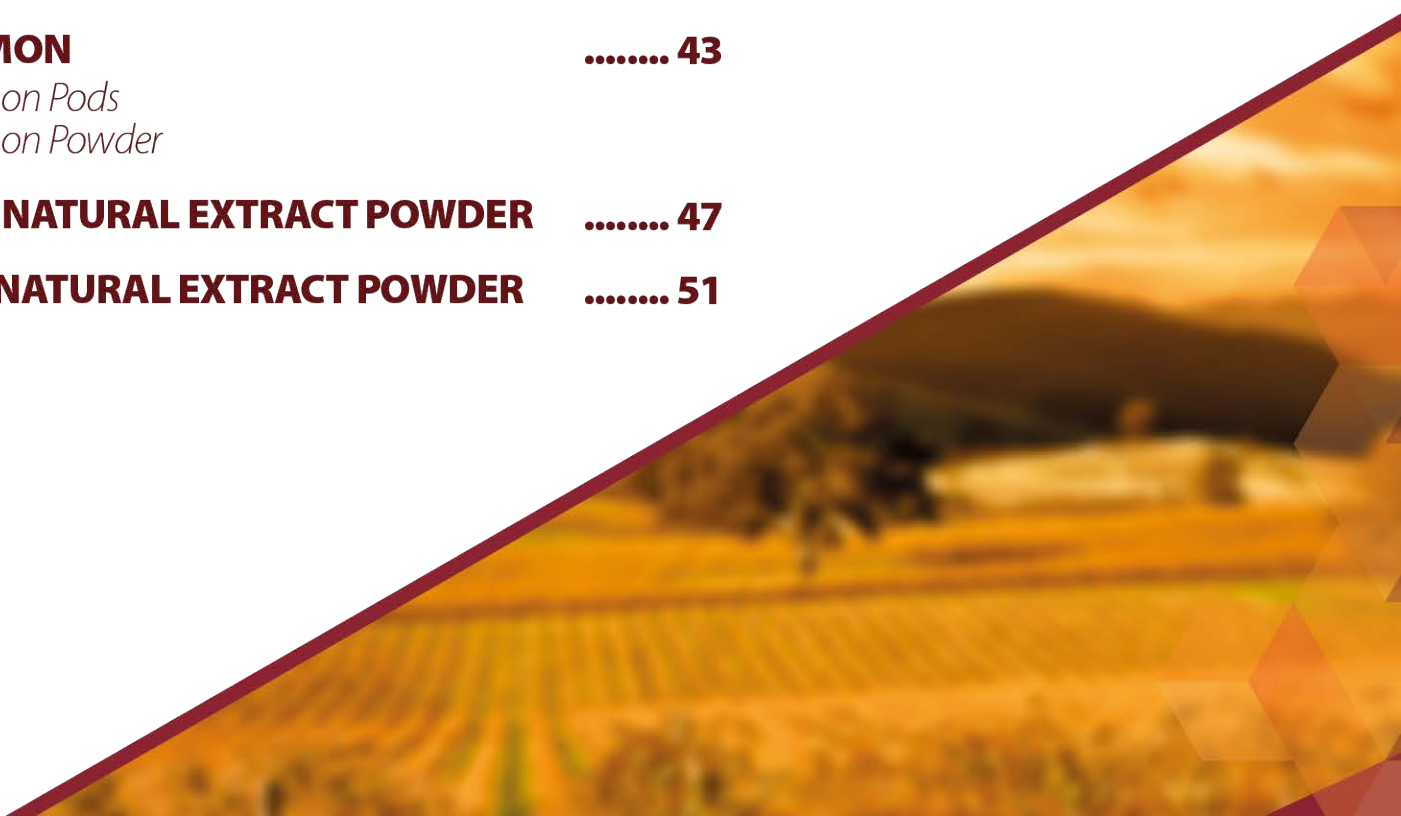
## ROOTED, FERTILE AND FAMILIAR:

- Our Trademark **MexOTic™** represents the essence and culture of Mexican flavours and our respect for Mother Earth; our offer to serve the most demanding palates and consumers in the world: Traditionally and reliable.
- As part of the organisational culture of our firm, we highlight corporate social responsibility, in which our organisation is committed to the environment and to society, for which we privilege, support and develop projects with high social and ecological impact under the schemes of Trade for Sustainable Development (T4SD), developing value chains.

## INNOVATION:

- We work hard to offer innovative solutions to various businesses in the food sector, contributing to the development of products to generate healthier foods and beverages.
- With our packaging and presentations, we provide a practical option for consumption, preserving all essential properties, and ensuring the availability of the entire range of products throughout the year.

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# HONEY



SPECIFICATION SHEET

## 1.1 Multiflora Honey

CODE: HMF-001

HTS Tariff item: 0409.00.01

### DESCRIPTION:

**Multiflora Honey:** 100% pure honey of apis mellifera bee, it is raw honey with traces of pollen and propolis that is incorporated at the time of extracting. The hives are placed in agroforestry woodlands at altitudes between 200 and 600 meters above sea level, which allows the flowering of coffee, horsetail, cedars, etc. which results in a dark honey with deep flavours. Extracted in an artisanal way where only the sediments of largest impurities are removed; so the smallest traces are preserved dissolved in the honey offering more nutrients than a centrifuged and/or pasteurized honey. Packaged in 250 ml, 500 ml and 1 litre glass bottles, it could also be presented in 20 litre bottles.

### PHOTOS



### LABELS with nutrient content claims

usos y recetas:



7 26798 26780 6

0 726798 267806

Ingredientes: Miel cruda con trazas de polen, propóleo.  
Ingredients: Raw honey with pollen and propolis traces.  
Ingrédients: Miel cru avec des traces de pollen et de propoléeum.

**Wild Flower Honey**  
**Miel de fleurs sauvages**



**Tuknin**  
**Miel Multiflora**

www.tuknin.com Contenido Neto 500 mL

**Declaración Nutricional Nutrition Facts**

Cont. energético en 100 ml/por envase  
245 Kcal (1015 kJ)/1225kcal (5075 kJ)

Serving size: 1 tbsp (15 mL)  
Amount per serving

		% 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.
<b>Calories</b>	<b>12.2</b>	
<b>Total Fat</b> 10g	0%	
<b>Saturated Fat</b> 10g	0%	
<b>Trans Fat</b> 0g	0%	
<b>Cholesterol</b> 0mg	0%	
<b>Sodium</b> 0g	0%	
<b>Total Carbohydrate</b> 15g	5%	
<b>Dietary Fiber</b> 0g	0%	
<b>Total Sugar</b> 12g	4%	
<b>Includes 0g added sugars.</b>	0%	
<b>Protein</b> 0g		
<b>Vitamina B1 (Tiamina)</b>	10µg	
<b>Calcio</b>	6 mg	
<b>Fósforo</b>	4mg	
<b>Magnesio</b>	0.08mg	
<b>Zinc</b>	0.22mg	

**Elaborado por Xijuika SPR de RL**  
**Manufactured by Xijuika SPR de RL**  
**Produit par Xijuika SPR de RL**

Carratera Nacional #130 Col. Villa  
Lolita C.P. 79970 Matlana, San Luis Potosí.  
Hecho en México / Made in Mexico/Fait au Mexique



## 1.1 Multiflora Honey

CODE: HMF-001

HTS Tariff item: 0409.00.01

### SENSORIAL ANALYSIS: Organoleptic

Humidity: <18% (Refractometry)

Colour: From dark amber to amber

Odour: Sweet with fruity, resinous and timber notes

Flavour: Sweet slightly sour

Texture: Viscose fluid with tendency to crystallization as a result of storage

### MICROBIOLOGICAL CHARACTERISTICS:

Aerobic mesophilic bacteria <10 UFC/g

Lack of moulds and yeasts

Total coliforms in plate Negative

Salmonella /25g Negative

### PACKAGING:

Cylindrical glass jar with screw cap.

### CONTAINERS:

250 ml

500 ml

1 litre

20 litres

**STORAGE CONDITIONS:** Store in a cool and dark place. Avoid changes of temperature.

**TRANSPORT:** At ambient temperature avoiding changes of temperature and sun or light exposition.

**SHELF LIFE:** 24 months in its original packaging under per storage conditions.

**ORIGIN:** MEXICO



## 1.2 Blossom Honey

CODE: HMF-001

HTS Tariff item: 0409.00.01

### DESCRIPTION:

**Blossom Honey:** 100% pure honey of apis mellifera bee, it is raw honey with traces of pollen and propolis that incorporate at the time of extracting. The hives are placed in citrus plots, such as orange, mandarin, grapefruit at altitudes between 200 and 300 meters above sea level, allowing an abundant and uniform flowering that permeates a sweet aroma and flavour. Extracted in an artisanal way where only the sediments of largest impurities are removed; so the smallest traces are preserved dissolved in the honey offering more nutrients than a centrifuged and/or pasteurized honey. Packaged in 250 ml, 500 ml and 1 litre glass bottles, it could also be presented in 20-litre bottles.

### PHOTOS



### LABELS with nutrient content claims

usos y recetas:

7 26798 26780 6

0 726798 267806

Ingredientes: Miel cruda con trazas de polen, propóleo.  
Ingredients: Raw honey with pollen and propolis traces.  
Ingrédients: Miel cru avec des traces de pollen et de propolisme.

**Orange Blossom pure raw honey**  
**Miel de Fleurs d'Oranger**

**Tuknin**  
**Miel de Azahar**

www.tuknin.com Contenido Neto 500 mL

**Declaración Nutricional**

Cont. energético en 100 ml/por envase  
245 Kcal (1015 kJ)/3225Kcal (5075 kJ)

Proteínas	0.3 g
Grasas Totales	0 g
Grasas Saturadas	0 g
Grasas Trans	0 g
Hidratos de Carbono disp.	86.2 g
Azúcares	82.1 g
Azúcares añadidos	0 g
Fibra dietética	0.2 g
Sodio	0 g

**Información Adicional**

Vitamina B1(Tiamina)	10µg
Calcio	6 mg
Fósforo	4mg
Magnesio	0.08mg
Zinc	0.22mg

**Nutrition Facts**

Serving size: 1 tbsp (15 mL)  
Amount per serving

<b>Calories</b>	<b>12.2</b>
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0g	0%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Total Sugar 12g	4%
Includes 0g added sugars	0%
Protein 0.3g	

\*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.

**Elaborado por Xijuika SPR de RL**  
**Manufactured by Xijuika SPR de RL**  
**Produit par Xijuika SPR de RL**  
Carretera Nacional #150 Col. Villa  
Lolita C.P. 39970 Matlapa, San Luis Potosí.  
Hecho en México / Made in México / Fait au Mexique



## 1.2 Blossom Honey

CODE: HMF-001

HTS Tariff item: 0409.00.01

**SENSORIAL ANALYSIS:** Organoleptic

**Humidity:** <18% (Refractometry)

**Colour:** From amber to light amber

**Odour:** Sweet with fruity notes, especially due to orange blossom

**Flavour:** Very sweet slightly sour

**Texture:** Viscose fluid with tendency to crystallization as a function of storage

**MICROBIOLOGICAL CHARACTERISTICS:**

**Aerobic mesophilic bacteria** <10 UFC/g

**Lack of moulds and yeasts**

**Total coliforms in plate** Negative

**Salmonella /25g** Negative

**PACKAGING:** Cylindrical glass jar with screw cap.

**CONTAINERS:**

250 ml

500 ml

1 litre

20 litres

**STORAGE CONDITIONS:** Store in a cool and dark place.

Avoid changes of temperature.

**TRANSPORT:** At ambient temperature avoiding changes of temperature and sun or light exposition.

**SHELF LIFE:** 24 months in its original packaging under per storage conditions.

**ORIGIN:** MEXICO





# COFFEE



SPECIFICATION SHEET

## 2. Coffee

CODE: CA-002

HTS Tariff item: 09012101

### DESCRIPTION:

- **Ground coffee:** Select grain of agroforestry systems of more than 1000 masl, roasted and ground with full body, intense aroma, mild acidity, and chocolate and tobacco notes. Packed in multilayer bag with valve and closing rod in half a pound, one pound or 2 pounds.
- **Roasted coffee:** Select grain of agroforestry systems of more than 1000 masl, only roasted with full body, intense aroma, mild acidity, and chocolate and tobacco notes. Packed in multilayer bag with valve and closing rod in half a pound, one pound or 2 pounds.

### PHOTOS



### LABELS with nutrient content claims





## 2. Coffee

CODE: CA-002

HTS Tariff item: 09012101

**SENSORIAL ANALYSIS:** Organoleptic Characteristics**Roasted coffee in beans**

Humidity 3%

Colour: Dark brown

Aroma: Deep characteristic

Flavour: Bitter

Texture: Whole bean

Body: Average

Acidity: Slight

**SENSORIAL ANALYSIS:** Organoleptic Characteristics**Ground coffee**

Humidity 3%

Colour: Dark brown

Aroma: Deep characteristic

Flavour: Bitter

Texture: Standard bean size

**Microbiological Characteristics:**

% Moisture: 10.0 Max.

Aerobic mesophilic bacteria &lt;30 UFC/g

Moulds and yeasts &lt;10 UFC/g

Total coliforms in plate Negative

Salmonella /25g Negative

**PACKAGING**

Packaging format: polyethylene bag with polyester, flat bottom jute appearance, with tin tie and valve.

**Container Bag of**

226 gr (0.5 lb)

454 gr (1 lb)

907 gr (2 lb)

**STORAGE CONDITIONS:**

Store in a cool and dark place.

**TRANSPORT:** At ambient temperature avoiding contamination.**SHELF LIFE:** 24 months in its original packaging under per storage conditions.**ORIGIN:** MEXICO





# FRUIT PUREE



SPECIFICATION SHEET

## 3. Fruit Puree

CODE: FPG00-0

HTS Tariff item: 2008.97.01

### DESCRIPTION:

100 % natural undiluted, unfermented or concentrated mashed product, obtained from the disintegration and sieving of edible parts of fresh fruit in perfect ripeness. Available all year round. Aseptic packaging for best preservation.

### FLAVOURS STRICT FRUIT SELECTION OF:

- Passion fruit
- Mango
- Raspberry
- Guava
- Strawberry
- Pineapple
- Soursop
- Mamey
- Apple
- Pear
- Banana
- Sapodilla
- Blackberry
- Cucumber
- Kiwi
- Other exotic fruits , upon request.

### PHOTOS



### LABELS with nutrient content claims





## 3. Fruit Puree

**CODE:** FPG00-0

**HTS Tariff item:** 2008.97.01

**SENSORIAL ANALYSIS:** Organoleptic Characteristics:

**Colour:** Characteristic of the fruit from which the product has been extracted.

**Aroma:** Characteristic and intense of ripe and healthy fruit. Free of strange odours.

**Flavour:** Characteristic of ripe and healthy fruit. Free of any strange, bitter, astringent or fermented flavour.

**Consistency:** Fluid and homogeneous, without foam or particles foreign to the fruit.

**INGREDIENTS:**

- Fruit 100%
- Natural antioxidants and/or preservatives (Fresh fruit flavour, No artificial flavours, No artificial colouring)

**Upon request, we may produce puree with added sugar:** Fruit 90% and Cane sugar 10%

**USE DIRECTIONS:** Chilled fruit puree ready to use, you should only shake it before opening and use it for a variety of recipes, offering flexibility for the creativity of chefs.

**APPLICATIONS:** Pastries, sherbets, ice cream, mousse, bavaois, coulis, gelatine, toppings, cold desserts, dish mirrors, lemonades, cocktails, juices.

**PACKAGING FORMAT:** The product is packed in stand up pouch bags with nozzle, 1000 ml capacity and dimensions: 16 x 26.5 cm. Handy package, Easy storage. The bags are packed in cardboard boxes of 10 units, with dimensions: 34x25x25.5 cm and a total weight of approximately 11kg. In a pallet of standard measures (100x120) 7 beds are stowed, containing 84 boxes with an approximate weight of 890 kg.

**STORAGE:** The product should be stored in refrigeration at a temperature of 0°C to 5°C, avoiding contact with material that is toxic, corrosive or has penetrating odours.

**TRANSPORT:** The product should be transported in refrigeration at a temperature of 0°C to 5°C, avoiding contact with material that is toxic, corrosive or has penetrating odours.

**SHELF LIFE:** Under cooling conditions 9 months from the date of manufacture. Once opened use it within the next 10 days and keep it in refrigeration.

**ORIGIN:** MEXICO

### CERTIFICATIONS:

- **Food and Drug Administration (FDA):** Pectimex (producing plant and products): 15531248494
- **Hazard Analysis and Critical Control Points:** HACCP/NOM-251-SSA-1-2009.





# VANILLA



SPECIFICATION SHEET



## 4.1 Vanilla Pod (A+, A, B, C)

CODE: VP-A+ABC-001  
HTS Tariff item: 0905.00.01

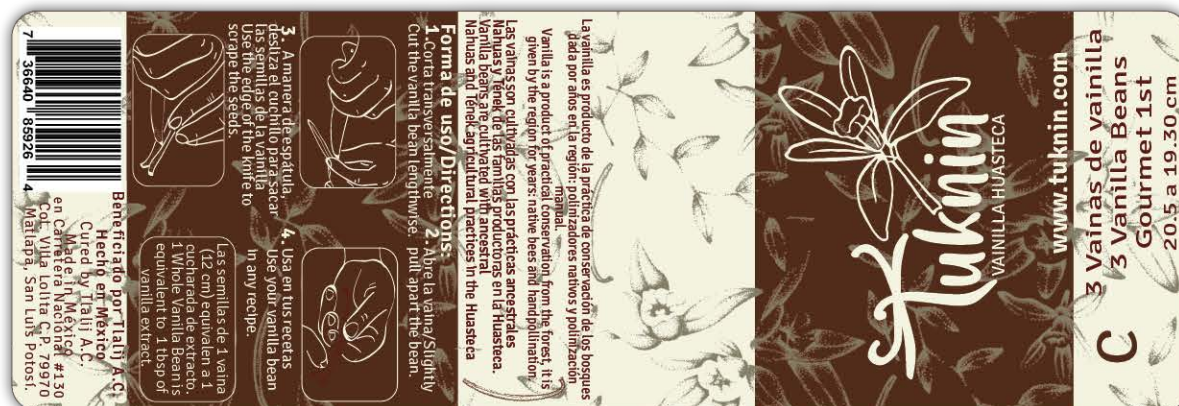
### DESCRIPTION:

Vanilla pods benefited by hybrid method between Mexican and Madagascar's. The cured pod is vanilla planifolia, grown in the Huasteca Potosina region.

### PHOTOS

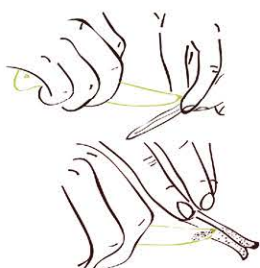


### LABELS with nutrient content claims



### DIRECTIONS/DOSAGE:

The seeds of 1 pod (12 cm) are equivalent to 1 tablespoon of extract.



Crosscut



Open the pod.

As a spatula, slide the knife to remove the vanilla seeds

## 4.1 Vanilla Pod (A+, A, B, C)

**CODE:**VP-A+ABC-001

**HTS Tariff item:** 0905.00.01

**SENSORIAL ANALYSIS:** Organoleptic Characteristics:

**Aspect:** Narrow, long and flexible pods.

**Colour:** Dark Brown to black

**Odour:** Characteristic of vanilla, strongly sweet and aromatic when cutting each pod

**Flavour:** It is a flavour enhancer, in sweet context it tastes as characteristical and if salty it increases the taste. If ingested alone, it has a slight taste of sweet vanilla due to the olfactory component.

**Texture:** Flexible but firm, rough due to the curing process, slightly oily.

**PHYSICAL CHARACTERISTICS:**

**Humidity:** 24- 30%

**MICROBIOLOGICAL CHARACTERISTICS:**

**Aerobic mesophilic bacteria** <10 UFC/g

**Moulds and yeasts** < 10 UFC/g

**Total coliforms in plate** Negative

**Salmonella (/25g)** Negative

**ALLERGEN CLAIM:**

No allergen ingredients

**NUTRIENT CONTENT CLAIMS PER 100 GR.**

**Energy content\*** 250 kcal (1020 kJ)

**Proteins** 5.8 g

**Total fat** 13.5 g

Saturated fat 0 g

Trans fat 0 g

**Available Carbohydrates** 24.8 g

Sugar 12.4 g

Added sugar 0 g

Dietary fibre 12.4 g

**Sodium** 0 g

### CERTIFICATIONS:

- **COFEPRIS-01-007-C:** to start the Certification process.
- **Food and Drug Administration (FDA):** Xijuika SPR de RL, Sheet number 1528607.

Length	Average length	Range	Pods per package
A+	24 cm	23 to 25 cm	3
A	22.4 cm	23 to 21.9 cm	3
B	21.2 cm	21.8 to 20.6 cm	3
C	19.9 cm	20.0 to 19.30 cm	3

**PACKAGING FORMAT:** Main Packaging format: high vacuum with 3 pods.

The secondary packaging is a reusable mesh bag, made by group of artisan women.

**THERE ARE 3 CATEGORIES WITH DIFFERENT CHAIN POD LENGTHS:**

Gourmet Extra / Gourmet First / Gourmet \* with slight moisture differences or producer streaks or tattoos

**STORAGE CONDITIONS:** Store in a cool and dark place. Use preferably before 48 months from the date of production, provided it is kept inside its closed container and under storage conditions.

**TRANSPORT:** At ambient temperature avoiding changes of temperature and sun or light exposition.

**SHELF LIFE:** 48 months in its original packaging under per storage conditions.

**ORIGIN:** Mexico



## 4.1.2 Vanilla Pod (D, E, F, G, H)

CODE: VP-DEFGH-001

HTS Tariff item: 0905.00.01

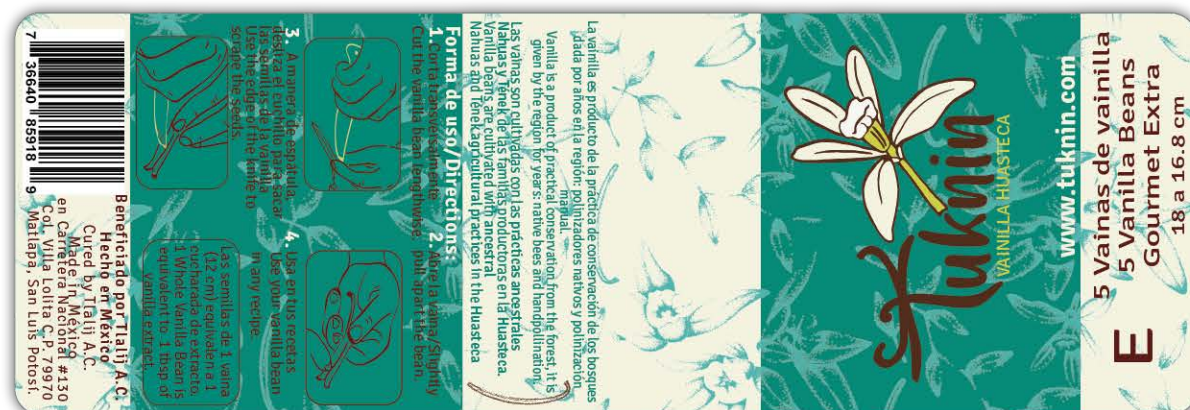
### DESCRIPTION:

Vanilla pods benefited by hybrid method between Mexican and Madagascar's. The cured pod is vanilla planifolia, grown in the Huasteca Potosina region.

### PHOTOS

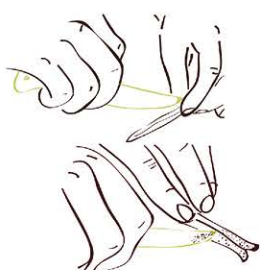


### LABELS with nutrient content claims



### DIRECTIONS/DOSAGE:

The seeds of 1 pod (12 cm) are equivalent to 1 tablespoon of extract.



Crosscut



Open the pod.

As a spatula, slide the knife to remove the vanilla seeds



## 4.1.2 Vanilla Pod (D, E, F, G, H)

**CODE:** VP-DEFGH-001

**HTS Tariff item:** 0905.00.01

**SENSORIAL ANALYSIS:** Organoleptic Characteristics:

**Aspect:** Narrow, long and flexible pods.

**Colour:** Dark Brown to black

**Odour:** Characteristic of vanilla, strongly sweet and aromatic when cutting each pod

**Flavour:** It is a flavour enhancer, in sweet context it tastes as characteristical and if salty it increases the taste. If ingested alone, it has a slight taste of sweet vanilla due to the olfactory component.

**Texture:** Flexible but firm, rough due to the curing process, slightly oily.

**PHYSICAL CHARACTERISTICS:**

**Humidity:** 24- 30%

**MICROBIOLOGICAL CHARACTERISTICS:**

**Aerobic mesophilic bacteria** <10 UFC/g

**Moulds and yeasts** < 10 UFC/g

**Total coliforms in plate** Negative

**Salmonella (/25g)** Negative

**ALLERGEN CLAIM:**

No allergen ingredients

**NUTRIENT CONTENT CLAIMS PER 100 GR.**

**Energy content\*** 250 kcal (1020 kJ)

**Proteins** 5.8 g

**Total fat** 13.5 g

Saturated fat 0 g

Trans fat 0 g

**Available Carbohydrates** 24.8 g

Sugar 12.4 g

Added sugar 0 g

Dietary fibre 12.4 g

**Sodium** 0 g

### CERTIFICATIONS:

- **COFEPRIS-01-007-C:** to start the Certification process.
- **Food and Drug Administration (FDA):** Xijuika SPR de RL, Sheet number 1528607.

Length	Average length	Range	Pods per package
D	18.6 cm	19.2 to 18.1 cm	5
E	17.4 cm	18 to 16.8 cm	5
F	16.1 cm	16.7 to 15.1 cm	5
G	14.8 cm	15.0 to 14.2 cm	5
H	12.1 cm	14.1 to 10 cm	5

**PACKAGING FORMAT:** Main Packaging format: high vacuum with 3 pods.

The secondary packaging is a reusable mesh bag, made by group of artisan women.

**THERE ARE 3 CATEGORIES WITH DIFFERENT CHAIN POD LENGTHS:**

Gourmet Extra / Gourmet First / Gourmet \* with slight moisture differences or producer streaks or tattoos

**STORAGE CONDITIONS:** Store in a cool and dark place. Use preferably before 48 months from the date of production, provided it is kept inside its closed container and under storage conditions.

**TRANSPORT:** At ambient temperature avoiding changes of temperature and sun or light exposition.

**SHELF LIFE:** 48 months in its original packaging under per storage conditions.

**ORIGIN:** Mexico

## 4.2 Vanilla Extract

CODE: V-001

HTS Tariff item: 0905.00.01

### DESCRIPTION:

Vanilla extract benefited by hybrid method between Mexican and Madagascar's. The cured pod is vanilla planifolia, grown in the Huasteca Potosina region.

### PHOTOS



### LABELS with nutrient content claims

usos y recetas:

7 26798 26772 1

0 126798 267721

Ingredientes: agua, alcohol, vainas de vainilla  
Ingredients: water, alcohol, vanilla beans  
Ingrédients: eau, alcool, gousse de vanille

Carretera Nacional #130 Col. Villa  
Lolita C.P. 79970 Matlapa, San Luis Potosí.  
Hecho en México / Made in México / Fait au Mexique

Extrait de vanille pur  
Pure vanilla extract

**Tuknin**  
VAINILLA HUASTECA

Extracto Natural de Vainilla

www.tuknin.com Contenido Neto 125 mL

**Declaración Nutricional**  
Cont. energético en 100 mL/envase  
245kcal(1015 kJ)/306kcal(1268 kJ)

Proteínas	0 g
Grasas Totales	0 g
Grasas Saturadas	0 g
Grasas Trans	0 g
Hidratos de Carbono disp.	0 g
Azúcares	0 g
Azúcares añadidos	0 g
Fibra dietética	0 g
Sodio	0 g

**Información Adicional**  
Vitamina B1 (Tiamina) 10µg  
Vitamina B2 (Riboflavina) 90µg  
Calcio 11mg  
Fósforo 6mg  
Magnesio 12mg  
Zinc 0.11mg

1 vaina (12cm)  
1 bean  
1 gousse

**Nutrition Facts**  
25 serving per container  
Serving size 1 tsp (5 mL)  
Amount per serving  
**Calories 12.2**

Total Fat	0g	% Daily Value
Saturated Fat	0g	0%
Trans Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0g	0%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugar	0g	0%
Protein	0g	0%

\*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.

1 cucharadita  
1 tbsp  
1 cuillère à café

Elaborado por Xijuika SPR de RL  
Manufactured by Xijuika SPR de RL  
Produit par Xijuika SPR de RL

## 4.2 Vanilla Extract

CODE: V-001

HTS Tariff item: 0905.00.01

### SENSORIAL ANALYSIS: Organoleptic Characteristics:

Aspect:	Liquid fluid like water and alcohol.
Colour:	Dark brown
Odour:	Characteristic of vanilla, sweet and aromatic
Flavour:	It is a flavour enhancer, it does not contain added sugars, thus it will release the flavour depending on whether it is sweet or salty context.
Texture:	Liquid fluid with aromatic volatile.

### MICROBIOLOGICAL CHARACTERISTICS:

Aerobic mesophilic bacteria	<10 UFC/g
Moulds and yeasts	< 10 UFC/g
Total coliforms in plate	Negative
Salmonella /25g	Negative

**ALLERGEN CLAIM:** No allergen ingredients

**DIRECTIONS/DOSAGE:** One tablespoon of extract equals one tablespoon of 1 pod seeds (12 cm) or seeds in gel.

**PACKAGING FORMAT:** Amber bottle with the vanilla extract liquid with 25% alcohol. In a cold process, with more than 15% of pods carefully extracted for at least 6 to 8 months.

### CONTAINERS BOTTLES OF:

50 ml  
125 ml  
500 ml  
1 litre

**STORAGE CONDITIONS:** Twenty four months in its original packaging under per storage conditions. Store in a cool and dark place.

**TRANSPORT:** At ambient temperature avoiding changes of temperature and sun or light exposition.

**SHELF LIFE:** 48 months in its original packaging under per storage conditions.

**ORIGIN:** MEXICO

### CERTIFICATIONS:

- **COFEPRIIS-01-007-C:** to start the Certification process.
- **Food and Drug Administration (FDA):** Xijuika SPR de RL, Sheet number 1528607.



## 4.2.1 Alcohol-free Vanilla extract

CODE: VAF-001

HTS Tariff item: 0905.00.01

### DESCRIPTION:

Vanilla extract in glycerine and water solution with a percentage that allows the addition of the main components of vanilla aroma and flavour. In a cold process, with more than 15% of pods carefully extracted for at least 6 to 8 months.

### PHOTOS



### LABELS with nutrient content claims

**usos y recetas:**

7 26798 26773 8

0 726798 267738

**Ingredientes:** glicerina, agua, vainas de vainilla  
**Ingredients:** glycerin, water, vanilla pods  
**Ingredients:** glycérine, eau, gousse de vanille

La vainilla es producto de la práctica de conservación de los bosques dada por años en la región: polinizadores nativos y polinización manual.  
This vanilla is the result of the historical practice of forest conservation in the region: a combination of native pollinators and manual pollination.  
Cette vanille est le résultat de la pratique historique de conservation des forêts dans la région: une combinaison de pollinisateurs natifs et pollinisation manuelle.

**Vanille pure sans alcool**  
**Alcohol free vanilla extract**

**Extracto de Vainilla libre de alcohol**

**Declaración Nutricional**  
Cont. energético en 100 ml/por envase: 245 Kcal (1015 kJ)/612 kcal (2537 kJ)  
Serving size: 1 tsp (5 mL)  
Amount per serving  
**Calories 12.2**

Proteínas	0 g	Total Fat	0 g
Grasas Totales	0 g	Saturated Fat	0 g
Grasas Saturadas	0 g	Trans Fat	0 g
Grasas Trans	0 g	Cholesterol	0 mg
Hidratos de Carbono disp.	0 g	Sodium	0 g
Azúcares	0 g	Total Carbohydrate	0 g
Azúcares añadidos	0 g	Dietary Fiber	0 g
Fibra dietética	0 g	Total Sugar	0 g
Sodio	0 g	Includes 0 g or added sugars	0%
		Protein	0 g

**Información Adicional**  
Vitamina B1 (Tiamina) 10µg  
Vitamina B2 (Riboflavina) 90µg  
Calcio 11mg  
Fósforo 6mg  
Magnesio 12mg  
Zinc 0.11mg

1 vaina (12cm) = 1 cucharadita  
1 bean = 1 tsp  
1 gousse = 1 cuillère à café

**Elaborado por Xijuiika SPR de RL**  
**Manufactured by Xijuiika SPR de RL**  
**Produit par Xijuiika SPR de RL**

Carretera Nacional #130 Col. Villa  
Lolita C.P. 79970 Matlapa, San Luis Potosí.  
Hecho en México / Made in México / Fait au Mexique

**www.tuknin.com** Contenido Neto 250 mL

## 4.2.1 Alcohol-free Vanilla extract

CODE: VAF-001

HTS Tariff item: 0905.00.01

### SENSORIAL ANALYSIS: Organoleptic Characteristics:

Aspect:	Slightly viscous liquid
Colour:	Light amber
Odour:	Characteristic of vanilla, sweet and aromatic
Flavour:	It is a flavour enhancer, it does not contain added sugars, thus it will release the flavour depending on whether it is sweet or salty context.
Texture:	Slightly viscous and very smooth liquid

### MICROBIOLOGICAL CHARACTERISTICS:

Aerobic mesophilic bacteria	<10 UFC/g
Moulds and yeasts	< 10 UFC/g
Total coliforms in plate	Negative
Salmonella /25g	Negative

**ALLERGEN CLAIM:** No allergen ingredients

**DIRECTIONS/DOSAGE:** One tablespoon of extract equals one tablespoon of 1 pod seeds (12 cm) or seeds in gel.

**PACKAGING FORMAT:** Bullet-type amber bottle with black lid.

### CONTAINERS BOTTLES OF:

125 ml  
500 ml  
1 litre

**STORAGE CONDITIONS:** Store in a cool and dark place.

**TRANSPORT:** At ambient temperature avoiding changes of temperature and sun or light exposition.

**SHELF LIFE:** 54 months in its original packaging under per storage conditions.

**ORIGIN:** MEXICO

### CERTIFICATIONS:

- COFEPRIS-01-007-C: to start the Certification process.
- Food and Drug Administration (FDA): Xijuika SPR de RL, Sheet number 1528607.





## 4.3 Vanilla seeds in Gel

CODE: VSG-002

HTS Tariff item: 0905.00.01

### DESCRIPTION:

Gel-suspended vanilla seeds, containing vanilla extract, vanilla seeds and xanthan gum.

### PHOTOS



### LABELS with nutrient content claims

**usos y recetas:**



7 26798 26768 4

0 726798 267684

**Ingredientes:** Extracto y semillas de vainilla y goma xantana  
**Ingredients:** Vanilla extract and bean seeds and xanthan gum  
**Ingredients:** Extrait et graines de vanille et gomme xanthane

La vainilla es producto de la práctica de conservación de los bosques dada por años en la región: polinizadores nativos y polinización manual.  
This vanilla is the result of the historical practice of forest conservation in the region: a combination of native pollinators and manual pollination.  
Cette vanille est le résultat de la pratique historique de conservation des forêts dans la région: une combinaison de pollinisateurs natifs et pollinisation manuelle.

**Graines de vanille suspendues en gel**  
**Pure vanilla extract**



**Tuknin**  
VAINILLA HUASTECA

**Semillas de vainilla suspendidas en gel**

[www.tuknin.com](http://www.tuknin.com) Contenido Neto 250 mL

**Declaración Nutricional**

Cont. energético en 100 ml/envase	50 serving per container	Nutrition Facts
245 Kcal (1015 kJ)/612 kcal (2537 kJ)	<b>Serving size</b> 1 tsp (5 mL)	<b>Amount per serving</b>
		<b>Calories</b> 12.2
<b>Proteínas</b> 0 g		<b>Total Fat</b> 0g 0%
<b>Grasas Totales</b> 0 g		<b>Saturated Fat</b> 0g 0%
<b>Grasas Saturadas</b> 0 g		<b>Trans Fat</b> 0g 0%
<b>Grasas Trans</b> 0 g		<b>Cholesterol</b> 0mg 0%
<b>Hidratos de Carbono</b> 0 g		<b>Sodium</b> 0g 0%
<b>Azúcares</b> 0 g		<b>Total Carbohydrate</b> 0g 0%
<b>Azúcares añadidos</b> 0 g		<b>Dietary Fiber</b> 0g 0%
<b>Fibra dietética</b> 0 g		<b>Total Sugar</b> 0g 0%
<b>Sodio</b> 0 g		<b>Includes 0 g or added sugars</b> 0%
<b>Protein</b> 0 g		

**Información Adicional**

Vitamina B1 (Tiamina)	10µg
Vitamina B2 (Riboflavina)	90µg
Calcio	11mg
Fósforo	6mg
Magnesio	12mg
Zinc	0.11mg

\*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.

1 vaina (12cm) = 1 cucharadita  
1 bean = 1 tbsp teaspoon  
1 gousse = 1 cuillère à café

Elaborado por Xijuika SPR de RL  
Manufactured by Xijuika SPR de RL  
Produit par Xijuika SPR de RL

Carretera Nacional #130 Col. Villa  
Lolita C.P. 79970 Matlapa, San Luis Potosí,  
Hecho en México / Made in México/Fait au Mexique



## 4.3 Vanilla seeds in Gel

CODE: VSG-002

HTS Tariff item: 0905.00.01

### SENSORIAL ANALYSIS: Organoleptic Characteristics:

Aspect:	Stable suspension of xanthan rubber
Colour:	Transparent with brown depth
Odour:	Characteristic of vanilla, sweet and aromatic
Flavour:	It is a flavour enhancer, in sweet context it tastes as characteristic and if salty it increases the taste. If ingested alone, it has a slight taste of sweet vanilla.
Texture:	Viscous due to xanthan gum

### MICROBIOLOGICAL CHARACTERISTICS:

Aerobic mesophilic bacteria	<10 UFC/g
Moulds and yeasts	< 10 UFC/g
Total coliforms in plate	Negative
Salmonella /25g	Negative

**ALLERGEN CLAIM:** No allergen ingredients

**DIRECTIONS/DOSAGE:** The seeds of 1.5 tablespoons of product are equivalent to 1 pod of 14 cm or 1 tablespoon of extract.

**PACKAGING FORMAT:** Amber bottle with the vanilla extract liquid with 25% alcohol. In a cold process, with more than 15% of pods carefully extracted for at least 6 to 8 months.

### CONTAINERS BOTTLES OF:

125 ml  
250 ml  
500 ml  
1 litre

**STORAGE CONDITIONS:** Store in a cool and dark place. You can keep it refrigerated, but refrigeration is required after the bottle is first used.

**TRANSPORT:** At ambient temperature avoiding changes of temperature and sun or light exposition.

**SHELF LIFE:** 18 months in its original packaging under per storage conditions.

**ORIGIN:** MEXICO

### CERTIFICATIONS:

- COFEPRIS-01-007-C: to start the Certification process.
- Food and Drug Administration (FDA): Xijuika SPR de RL, Sheet number 1528607.





# COCOA NIBS AND COCOA POWDER



SPECIFICATION SHEET



## 5.1 Cocoa Nibs

CODE: CNP-001

HTS Tariff item: 18010001

### DESCRIPTION:

- **Cocoa nibs:** From 100% cocoa in 1 pound or 2 pound presentation packed in polyethylene double bag with textured polyester with Kraft appearance. Obtained after roasting, peeling and crushing fermented and dried cocoa seeds. (*Theobroma cocoa*)

### PHOTOS



### LABELS with nutrient content claims



## 5.1 Cocoa Nibs

CODE: CNP-001

HTS Tariff item: 18010001

**SENSORIAL ANALYSIS:** Organoleptic Characteristics**Cocoa nibs**

Humidity Maximum 5%

Colour: Dark brown

Odour: Characteristic odour with toasted odour

Flavour: Bittersweet with a deep cocoa flavour with bitter notes, very pleasant to taste.

Texture: Pieces of 1 cm<sup>3</sup> to 0.2 cm<sup>3</sup> of volume**SENSORIAL ANALYSIS:** Organoleptic Characteristics**Cocoa powder**

Humidity Maximum 5%

Colour: Brown

Odour: Characteristic but sweet

Flavour: Sweet with slight bitter notes, very pleasant to taste.

Texture: Granulated powder without paste, with a tendency to compact in cool environments.

**MICROBIOLOGICAL CHARACTERISTICS:**

Aerobic mesophilic bacteria &lt;150 UFC/g

Moulds and yeasts &lt;50 UFC/g

Total coliforms in plate Negative

Salmonella /25g Negative

**COMPLEMENTARY INFORMATION:**

Energy content* 519 kcal (2171 kJ)	Magnesium	100 mg
Proteins 11 g	Calcium	134 mg
Total fat 38 g	Iron	4.3 mg
Saturated fats 14 g	Copper	1.4 mg
Trans fats 0 g	Zinc	1.9 mg
Polyunsaturated fats 12 g	Potassium	397 mg
Monounsaturated fats 12 g	Vitamin B6	50 mg
Hydrocarbons available 40 g	Niacin	2.12 mg
Fibre 28 g		

**PACKAGING FORMAT:** Packaging format: Textured bag with Kraft appearance and window.**CONTAINER BAGS OF:** 100 gr / 453 gr (1 lb) / 1 kilo (2.2 lb)**STORAGE CONDITIONS:** Store in a cool and dark place.**TRANSPORT:** Store in a cool and dark place at ambient temperature avoiding humidity**SHELF LIFE:** 12 months in its original packaging under per storage conditions.**ORIGIN:** MEXICO

## 5.2 Cocoa Powder

CODE: CNP-001

HTS Tariff item: 18010001

### DESCRIPTION:

- **Cocoa powder:** Mixture of pure, roasted cocoa, peeled in milling with 60% sugar. The product contains complete cocoa without added elements, only cane sugar.

### PHOTOS



### LABELS with nutrient content claims





## 5.2 Cocoa Powder

CODE: CNP-001

HTS Tariff item: 18010001

### SENSORIAL ANALYSIS: Organoleptic Characteristics

#### Cocoa nibs

Humidity Maximum 5%

Colour: Dark brown

Odour: Characteristic odour with toasted odour

Flavour: Bittersweet with a deep cocoa flavour with bitter notes, very pleasant to taste.

Texture: Pieces of 1 cm<sup>3</sup> to 0.2 cm<sup>3</sup> of volume

### SENSORIAL ANALYSIS: Organoleptic Characteristics

#### Cocoa powder

Humidity Maximum 5%

Colour: Brown

Odour: Characteristic but sweet

Flavour: Sweet with slight bitter notes, very pleasant to taste.

Texture: Granulated powder without paste, with a tendency to compact in cool environments.

### MICROBIOLOGICAL CHARACTERISTICS:

Aerobic mesophilic bacteria &lt;150 UFC/g

Moulds and yeasts &lt;50 UFC/g

Total coliforms in plate Negative

Salmonella /25g Negative

### COMPLEMENTARY INFORMATION:

Energy content* 519 kcal (2171 kJ)	Magnesium	100 mg
Proteins 11 g	Calcium	134 mg
Total fat 38 g	Iron	4.3 mg
Saturated fats 14 g	Copper	1.4 mg
Trans fats 0 g	Zinc	1.9 mg
Polyunsaturated fats 12 g	Potassium	397 mg
Monounsaturated fats 12 g	Vitamin B6	50 mg
Hydrocarbons available 40 g	Niacin	2.12 mg
Fibre 28 g		

**PACKAGING FORMAT:** Packaging format: Textured bag with Kraft appearance and window.

**CONTAINER BAGS OF:** 100 gr / 453 gr (1 lb) / 1 kilo (2.2 lb)

**STORAGE CONDITIONS:** Store in a cool and dark place.

**TRANSPORT:** Store in a cool and dark place at ambient temperature avoiding humidity

**SHELF LIFE:** 12 months in its original packaging under per storage conditions.

**ORIGIN:** MEXICO





# GRANULATED PILONCILLO



SPECIFICATION SHEET



## 6. Granulated Piloncillo

CODE: GP-001

HTS Tariff item: 1701.13.01

### DESCRIPTION:

It is a product made from the juice of sugar cane (*Saccharum officinarum*) unrefined and it has a granular texture, it is rich in mineral salts and vitamins preserved by the processing process.

### PHOTOS



### LABELS with nutrient content claims



## 6. Granulated Piloncillo

CODE: GP-001

HTS Tariff item: 1701.13.01

### SENSORIAL ANALYSIS: Organoleptic Characteristics

Humidity Maximum 5%

Colour: Light Brown to amber

Odour: Sweet characteristic

Flavour: Sweet, it melts in the mouth and it naturally generates sensations at the tip of the tongue.

Texture: Granules 12 or 14 mesh, with a tendency to compact

### MICROBIOLOGICAL CHARACTERISTICS:

Aerobic mesophilic bacteria <50 UFC/g

Moulds and yeasts <20 UFC/g

Total coliforms in plate Negative

Salmonella /25g Negative

### COMPLEMENTARY INFORMATION:

Energy content\* 351 kcal (1470 kJ), portion size 10 gr

Proteins 0 g

Total fats 0 g

Saturated fats 0 g

Trans fats 0 g

Polyunsaturated fats 0 g

Monounsaturated fats 0 g

Hydrocarbons available 90 g

Fibre 20 gr

Magnesium 75 mg

Calcium 60 mg

Iron 2 mg

Copper 6 mg

Potassium 120 mg

Vitamin B1 5 mg

Vitamin B2 8 mg



**PACKAGING:** Textured bag with Kraft appearance and window months.

### CONTAINER BAG:

453 g (1 lb)

1 kilo (2.2 lb)

**STORAGE CONDITIONS:** Store in a cool and dark place. Avoid humidity.

**TRANSPORT:** At ambient temperature avoiding changes of temperature and sun or light exposition.

**SHELF LIFE:** 24 months in its original packaging under per storage conditions.

**ORIGIN:** MEXICO





# CINNAMON



SPECIFICATION SHEET

## 7. Cinnamon

CODE: CSGP-001

HTS Tariff item: 09061101

### DESCRIPTION:

**Cinnamon stick and ground cinnamon**, of the Ceylon variety in 2-piece presentations of 15 cm or per pound (453 grams) or half a pound of cinnamon sticks.

Cinnamon comes from an agroforestry system with Nahua productive techniques that allow the sustainability of the ecosystems of the Huasteca Potosina region.

### PHOTOS



### LABELS with nutrient content claims





## 7. Cinnamon

CODE: CSGP-001

HTS Tariff item: 09061101

**SENSORIAL ANALYSIS:** Organoleptic Characteristics**Whole cinnamon stick**

Humidity Maximum 3%

Colour: Light brown

Odour: Characteristic but protects until rupture the release of volatile

Flavour: Woody with the characteristics of cinnamon

Texture: Pieces of 15 cm thin sheets by the bark of the branch.

**Powdered cinnamon**

Humidity Maximum 3%

Colour: Light brown

Odour: Deep and characteristic smell of cinnamon.

Flavour: Intense cinnamon flavour through the contact area.

Texture: Moisture-free granulated powder.

**MICROBIOLOGICAL CHARACTERISTICS:**

Aerobic mesophilic bacteria &lt;10 UFC/g

Moulds and yeasts &lt;10 UFC/g

Total coliforms in plate Negative

Salmonella /25g Negative

**COMPLEMENTARY INFORMATION:**

Energy content\* 250 kcal (1046 kJ)

Proteins 3 g

Total fats 3 g

Saturated fats 0 g

Trans fats 0 g

Polyunsaturated fats 2 g

Monounsaturated fats 1 g

Hydrocarbons available 95 g

Fibre 53 g

Phosphorus 61 mg

Calcium 1228 mg

Iron 38 mg

Potassium 500 mg

Vitamin C 28.5 mg

Niacin 2.12 mg

**PACKAGING FORMAT:** Packaging format: bag with Kraft appearance and window.

Powdered cinnamon: glass jar

**The Cinnamon stick and ground cinnamon** The packaging material is bilayer textured bag with Kraft appearance with window.**CONTAINER BAGS OF:** 15 g (2 pieces) / 228 g (0.5 lb) / 453 g (1 lb)**The cinnamon powder** is in presentation of 50 gr in Cylindrical glass jar with screw cap or in double bag of 250 gr with Kraft appearance and window to identify the product.

Powdered cinnamon

**CONTAINER BAGS OF:** 50g / 250 g**STORAGE CONDITIONS:** Store in a cool and dark place. Avoid humidity.**TRANSPORT:** At ambient temperature avoiding humidity**SHELF LIFE:** 24 months in its original packaging under per storage conditions.**ORIGIN:** MEXICO





# GARLIC NATURAL EXTRACT POWDER



SPECIFICATION SHEET

## 8. Garlic Natural Extract Powder

CODE: WWP00-167-D

HTS Tariff item: 0712.20.99

### DESCRIPTION:

Cream to light brown powder colour, composed of oils, aromatic compounds, onion juices, cornstarch such as Carrier and silicon dioxide as an anti-caking agent.

### PHOTOS



### LABELS

**LITESATE\***

**NATURAL GARLIC EXTRACT**

**WWP0167-D**

**CLIENT CODE:**

Food Industrial Use

Made in Mexico

Net Weight: **25 Kg.**

Manufactured for:



Boulevard M. Avila Camacho No. 937 Desp. 102  
Col. Bosques de Echaray  
Naucalpan de Juárez, Edo. de México  
C. P. 53310

**LOT NUMBER:**

**PRODUCTION DATE:**

**EXPIRY DATE:**

**CONTAINS SULFITES**



## 8. Garlic Natural Extract Powder

CODE: WWP00-167-D

HTS Tariff item: 0712.20.99

**SENSORIAL ANALYSIS:** Equivalent of 1 to 1 vs dehydrated garlic

**Aspect:** Fine powder free off foreign matter.  
**Colour:** White to cream colored with light brownish specs.  
**Odour:** Characteristic to garlic comparable to standard sample.  
**Flavour:** Characteristic to garlic comparable to standard sample.

**PHYSICAL – CHEMICAL:**

**% Moisture:** 10.0 Max.  
**% Total ashes:** 2.0 Máx.  
**% Chlorides (NaCl):** 2.0 Máx.  
**pH (10% Solution):** 4.5 –6.5

**GRANULOMETRY:**

**% RETENTION** ON  
**MESH 20:** 3.0 % Máx.  
**MESH 40:** 10.0 %Máx.  
**MESH 60:** 30.0 % Máx.

**HEAVY METALS:**

**Lead (Pb) ppm** 2.0 Max.  
**Arsenic (As) ppm** 0.1 Max.

**MICROBIOLOGICAL:**

**Total Count (CFU/g)** 100,000 Max.  
**Yeast and moulds (CFU/g)** 500 Max.  
**Total Coliforms (CFU/g)** 100 Max.  
**E.coli c/ 25g** Negative  
**Salmonella / 25 g** Negative  
**Infestation / 100 g** Negative

**PACKAGING:** 25 kg. net, 3 ply kraft paper bag with interior atoxic, sealed 400 caliper polyethylene bag. Each bag identified and marked with net weight, product name, manufactured date and batch number.

**STORAGE:** Closed room, ambient temperature at a maximum of 30°C, protected from dust and external influences.

**TRANSPORT:** At ambient temperature avoiding contamination.

**SHELF LIFE:** 12 months in its original packaging under per storage conditions.

**ORIGIN:** MEXICO

### CERTIFICATIONS:

- **Food Safety System Certification (FSSC 22000 V.4):** Production of power blendings of natural extracts and seasonings, based on onions and garlic powders: Certificate #MX 19/57350586
- **Halal:** to start the Certification process.





# ONION NATURAL EXTRACT POWDER



SPECIFICATION SHEET



## 9. Onion Natural Extract Powder

CODE: WWP00-164

HTS Tariff item: 0712.20.99

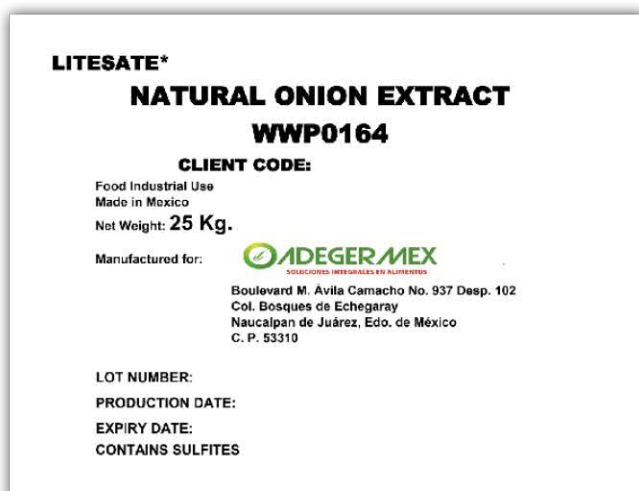
### DESCRIPTION:

Cream to light brown powder colour, composed of oils, aromatic compounds, onion juices, cornstarch such as Carrier and silicon dioxide as an anti-caking agent.

### PHOTOS



### LABELS



## 9. Onion Natural Extract Powder

CODE: WWP00-164

HTS Tariff item: 0712.20.99

### SENSORIAL ANALYSIS:

Aspect:	Fine powder free from foreign matter.
Colour:	White-to cream coloured with light brownish specs.
Odour:	Characteristic to onion comparable to standard sample.
Flavour:	Characteristic to onion comparable to standard sample.

### PHYSICAL – CHEMICAL:

% Moisture:	10.0 Max.
pH (10% Solution):	4.6 – 6.0
% Chlorides (NaCl):	1.5 Max.
% Total Ashes:	3.0 Max.
SO <sub>2</sub> (ppm):	10 Max

### GRANULOMETRY:

% RETENTION	ON
MESH 40:	3.5 Max.
MESH 60:	35.0 Max.

### HEAVY METALS:

Lead (Pb) ppm	2.0 Max.
Arsenic (As) ppm	0.1 Max.

### MICROBIOLOGICAL:

Total Count (CFU/g)	100,000 Max.
Yeast and moulds (CFU/g)	500 Max.
Total Coliforms (CFU/g)	100 Max.
Faecal Coliforms (CFU/g)	Negative
E.coli c/ 25g	Negative
Shigella / 25 g	Negative
Salmonella / 25 g	Negative
Infestation / 100 g	Negative

**PACKAGING:** 25-kg ply Kraft paper bag with interior non-toxic, sealed 400 calibre polyethylene bag, each bag identified and marked with net weight, product name, date of manufacture and batch number.

**STORAGE:** Closed room, ambient temperature at a maximum of 30°C, protected from dust and external influences.

**TRANSPORT:** At ambient temperature avoiding contamination.

**SHELF LIFE:** Twelve months in its original packaging under per storage conditions.

**ORIGIN:** MEXICO

### CERTIFICATIONS:

- **Food Safety System Certification (FSSC 22000 V.4):** Production of power blendings of natural extracts and seasonings, based on onions and garlic powders. Certificate #MX 19/57350586
- **Halal:** to start the Certification process



**If you have an specific requirement, please notify it and we will gladly find the best to meet your demand.** Our value proposition is a personalized attention and an efficient distribution that fits the needs of our customers and a various international marketers, offering Mexican products of the highest quality.

We have highly trained professionals in food areas, which allows us to provide solutions in a fast and effective way, coupled with competitive prices that make us an excellent choice in the market, ensuring fair trade with our producers.

## CONTACT INFO



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**CERTIFIED EXPERT**  
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