

The background of the image features several slices of avocados and whole green leaves scattered across a dark, almost black, surface. The lighting is soft, highlighting the texture of the avocado flesh and the veins on the leaves.

NATURAL  
MARKET  
& ELEMENTS

# GUACAMOLE

FREEZE DRIED

# GUACAMOLE THE ART OF FREEZE-DRYING



Freeze drying guacamole is a delicate process that requires precision and expertise. The goal is to preserve the flavor, texture, and nutrients of the fresh avocado while removing all moisture. This is achieved by subjecting the guacamole to extremely low temperatures and then slowly bringing it back to room temperature, allowing the water molecules to sublime. The result is a fine powder that can be rehydrated with water or other liquids to create a creamy, flavorful guacamole that tastes just like it was freshly made.

Freeze dried guacamole is perfect for backpackers, hikers, and anyone who needs a quick and easy meal on the go. It's also a great way to add a burst of flavor to soups, stews, and other dishes without adding extra moisture.





NATURAL  
MARKET  
& ELEMENTS



# BENEFITS OF FREEZE-DRIED PRODUCTS

Freeze-drying is a process that removes water from products, leaving them with a longer shelf life and retaining their nutritional value. This method preserves the product's natural flavor and texture, making it ideal for food preservation. Moreover, freeze-dried products are lightweight, making them easy to transport and store.

In addition to being convenient, freeze-dried products have several benefits. They are rich in nutrients, including vitamins and minerals, and can be used in a variety of dishes, such as soups, stews, and sauces. They also provide a quick and easy source of nutrition for people on-the-go, such as hikers and campers.

NATURAL  
MARKET  
ELEMENTS





# STORAGE AND SHELF LIFE OF FREEZE-DRIED GUACAMOLE

Proper storage is key to ensuring the longevity of freeze-dried guacamole. The product should be kept in a cool, dry place away from direct sunlight and moisture. It is recommended that the guacamole be stored in an airtight container to prevent any exposure to oxygen, which can cause degradation of the product over time.

When stored correctly, freeze dried guacamole can have a shelf life of up to 1 year at least. This makes it an ideal option for those who want to enjoy the taste of fresh guacamole without the hassle of constantly buying and preparing avocados.

NATURAL  
MARKET  
ELEMENTS









# FREEZE-DRIED GUACAMOLE IN RESTAURANTS

*The trend of freeze-drying guacamole has been gaining popularity among restaurants as a way to offer customers a unique and convenient experience. Freeze-drying preserves the flavor and nutrients of the avocado, resulting in a product that tastes just like fresh guacamole when rehydrated. Restaurants can now offer guacamole without worrying about spoilage or waste, as the freeze-dried product has a long shelf life and can be stored easily. This innovative approach to serving guacamole is sure to impress diners and keep them coming back for more.*

NATURAL  
MARKET  
& ELEMENTS



# FREEZE-DRIED GUACAMOLE PRESENTATIONS

We have different flavors and size presentations according to your needs:

## FLAVORS

- Plain (Avocado, lemon, salt, onion and coriander)
- Spicy (Avocado, lemon, salt, onion, serrano pepper and coriander)
- Avocado Pulp

## AVAILABLE PRODUCT PRESENTATION

- 50 gr
- 100 gr
- 2 oz
- 4 oz
- 500 gr
- 1 kg
- 5 kg
- 10 kg

NATURAL  
MARKET  
& ELEMENTS







See More



[naturalmarketelements.com](https://naturalmarketelements.com)



[Carlos@naturalmarketelements.com](mailto:Carlos@naturalmarketelements.com)  
[julio@naturalmarketelements.com](mailto:julio@naturalmarketelements.com)  
[Alberto@naturalmarketelements.com](mailto:Alberto@naturalmarketelements.com)



52 55 2443 6708  
52 55 3999 1978  
52 55 4142 2479