

WHOLLY
AVOCADO

WHOLLY
GUACAMOLE

PIONEERING **FOOD SAFETY** FOR YOU.



MegaMex
FOODS

THE REAL SOLUTION
FOR MEXICAN FLAVORS.



SAFETY FIRST WITH HIGH PRESSURE PROCESSING.

As the leader in using High Pressure Processing to ensure quality, innovation and food safety of our avocados and guacamole, we are committed to bringing customers the very best options possible. With our technology and innovation, you get all of the great taste and quality while improving food and employee safety.



HOW DID HPP START?

High Pressure Processing (HPP) started with us, and it started decades ago. Our founder, a restaurant owner, was looking for a better way to make fresh guacamole. He didn't want to sacrifice fresh flavor for a longer shelf life. It's thanks to his innovation that we originated the use of HPP for avocados in North America.



WHAT IS HPP?

HPP is an all-natural process that uses 87,000 pounds of water pressure to eliminate naturally occurring pathogens and ensure your food is fresh and consistently delicious.



GREAT FLAVOR. NO PRESERVATIVES ADDED.

HPP maintains the natural flavors and nutrition of the avocado without the use of preservatives. Unopened, they'll stay as fresh and green as hand-scooped avocados for up to 30 days, so they're always ripe and ready, right when you need them.



WHEN IT COMES TO AVOCADOS AND GUACAMOLE, WE'RE THE FOOD SAFETY AND INNOVATION EXPERTS. CONTACT US TODAY.



THE REAL SOLUTION FOR MEXICAN FLAVORS.



See all the solutions at megamexfoodservice.com or call 1-817-509-0626