



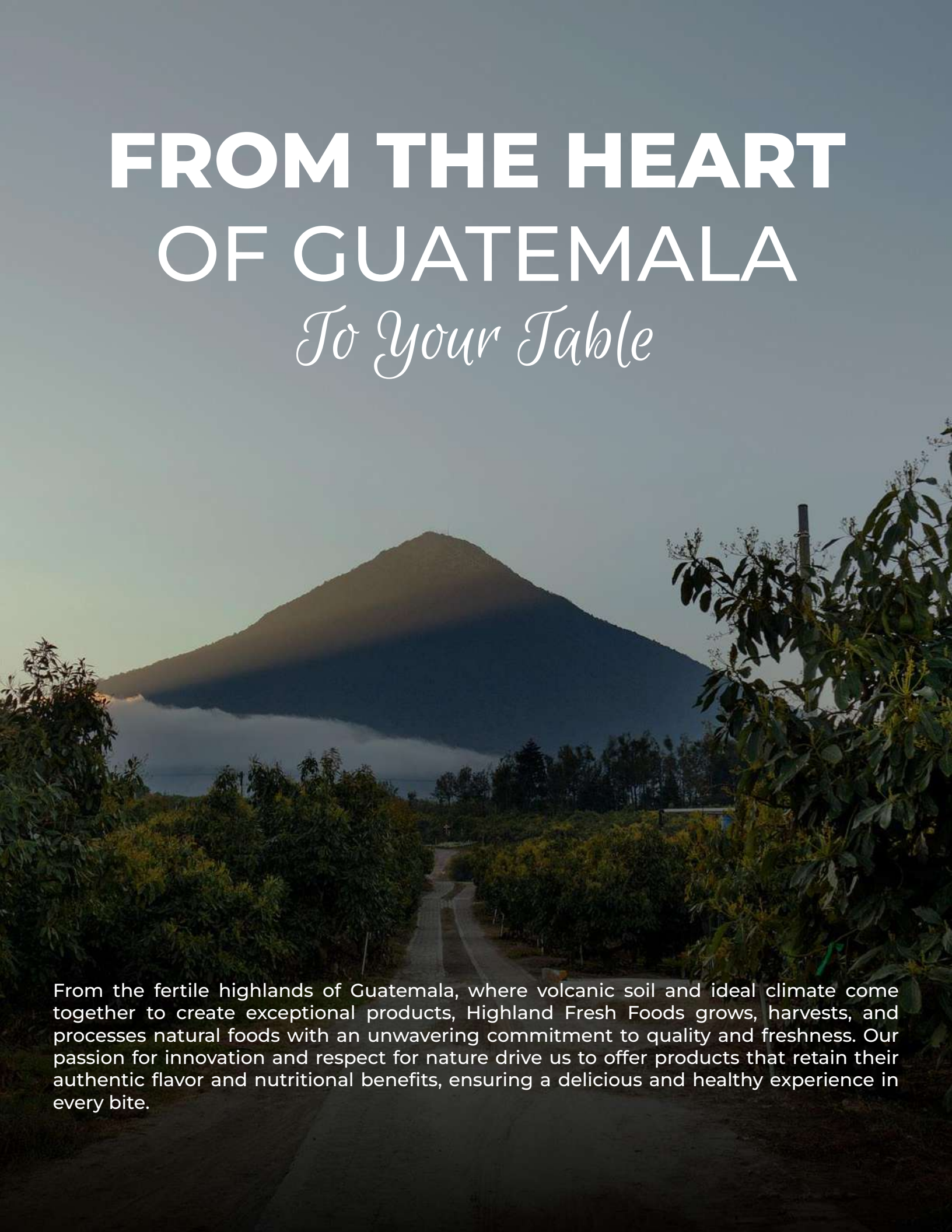
Highland FRESH FOODS



by Palo Blanco

FROM THE HEART OF GUATEMALA

To Your Table



From the fertile highlands of Guatemala, where volcanic soil and ideal climate come together to create exceptional products, Highland Fresh Foods grows, harvests, and processes natural foods with an unwavering commitment to quality and freshness. Our passion for innovation and respect for nature drive us to offer products that retain their authentic flavor and nutritional benefits, ensuring a delicious and healthy experience in every bite.



Our Company: Innovation and Commitment

We specialize in 100% natural products, free from additives and preservatives, using cutting-edge technologies like High Pressure Processing (HPP) to ensure food safety without compromising quality. We are SQF Level 3 certified, meeting the highest industry standards for safety and hygiene. Our Hass avocado is available year-round, offering a fresh, natural flavor that delights palates across the globe.



Innovation and Guaranteed Quality

We are recognized for our continuous pursuit of innovation in the food industry, ensuring every product meets the highest standards of quality and safety.

- ◇ **100% Natural Products:** Free from additives and preservatives, preserving their original purity.
- ◇ **Food Safety with HPP:** We use High Pressure Processing to eliminate pathogens without compromising freshness or flavor.
- ◇ **SQF Level 3 Certification:** We comply with the world's most demanding food safety and quality standards.
- ◇ **Fresh Hass Avocados All Year:** Partnering with top growers to ensure consistent supply year-round.
- ◇ **Authentic Natural Flavor:** Each product maintains its original essence—no artificial alterations.

Healthy, Convenient, and Delicious

Every Highland Fresh Foods product is designed to provide a healthy and easy-to-enjoy option:



Healthy: Packed with essential vitamins, minerals, and antioxidants for a balanced diet.



Convenient: Ready to eat—straight from the fridge to the table in minutes, no prep required.



Delicious: Our goal is for every customer to say “delicious!” when tasting the freshness and quality of our products.



Our Technology: High Pressure Processing (HPP)

HPP is a breakthrough technology that uses pressure instead of heat to “pasteurize” packaged foods. This method inactivates pathogens while preserving freshness, taste, and nutritional value.

HPP Benefits:

- ◇ **Food Safety:** Neutralizes bacteria and pathogens—no preservatives needed.
- ◇ **Sustainability:** Heat- and chemical-free, reducing environmental impact.
- ◇ **Extended Shelf Life:** Keeps products fresh for longer.
- ◇ **Clean Label:** Additive-free products that retain their authenticity.

HPP Process & Preservation:

- ◇ **Tolling Services:** Third-party processing to ensure safety and freshness.
- ◇ **Pathogen Inactivation:** Removes harmful microorganisms without affecting quality.
- ◇ **Preserves Organoleptic Properties:** Maintains natural color, texture, and flavor.
- ◇ **Extended Shelf Life:** Longer-lasting products without quality loss.



Highland Fresh Foods Committed to Clean Label

At Highland Fresh Foods, we believe in transparency, simplicity, and real ingredient quality. That's why all our products follow a clean label philosophy:

- ◇ **No artificial additives**
- ◇ **No chemical preservatives**
- ◇ **No hidden or hard-to-pronounce ingredients**

We use only natural, recognizable, and necessary ingredients—delivering authentic, honest products that align with the values of today's informed consumers.

We believe natural isn't just better—it's tastier, healthier, and more sustainable.

That's clean label. That's Highland Fresh Foods.



Environmental and Sustainability Commitment

At Highland Fresh Foods, we ensure every stage of our process is responsible and sustainable:



- ◇ **Approved Suppliers:** We work with growers who share our vision for quality and sustainability.
- ◇ **Ongoing Training:** Our team is continuously trained in industry best practices.
- ◇ **Feedback & Monitoring:** We constantly evaluate and improve our processes.
- ◇ **Certification & Compliance:** We strictly adhere to international food safety standards.
- ◇ **Responsibility & Sustainability:** We champion environmentally friendly production and responsible agriculture.



Sustainability Commitment

We collaborate with certified, approved suppliers to ensure responsible sourcing. Our team receives continuous training, and we encourage feedback to improve operations. Our SQF Level 3 certification supports our commitment to quality, sustainability, and international compliance.



Frozen Products

Avocado

Avocado is a symbol of Guatemala's rich culinary heritage. We offer various formats to meet the needs of our customers:

Classic Guacamole – Traditional Recipe

A recipe that highlights the authentic flavor of Hass avocado with a touch of fresh lime juice, onion, and spices.



Size: 227 grams / 8 oz

Packaging Type: Rigid Molcajete-style Tray

Plastic Type: Multivac - T200 - Tray Sealer

Recipes: All recipes

Market: Retail

Master Case: 8 units

Cases per Pallet: 224

Frozen Shelf Life: 1 year (Refrigerated: 30 days)

90% Hass avocado pulp, fresh lime juice, onion, black pepper, salt, oregano.

Packaging Type: Flexible
Plastic Type: Multivac - R145 – Thermoformer

Recipes: All recipes

Market: Retail / Foodservice (Restaurants)
Master Case: 12 units
Cases per Pallet: 168



Size:
454 grams / 16 oz

Frozen Shelf Life: 1 year (Refrigerated: 40 days)
100% Hass avocado pulp – ideal for custom recipes.

Packaging Type: Semi-Rigid
Plastic Type: Multivac - R145 – Thermoformer

Recipes: All recipes

Market: Retail / Samples

Master Case: 65 units

Cases per Pallet: 168



GUATEMALTECO
PRO: 09/FEB/2025
EXP: 09/FEB/2026
1L25040

Size:
56 grams / 2 oz

Frozen Shelf Life: 1 year (Refrigerated: 40 days)
100% Hass avocado pulp – perfect for custom recipes.

Packaging Type: Flexible
Plastic Type: Multivac - R145 – Thermoformer

Recipes: All recipes

Market: Retail
Master Case: 42 units
Cases per Pallet: 168

Size:
100 grams / 3.5 oz



Frozen Shelf Life: 1 year (Refrigerated: 40 days)
100% Hass avocado pulp – ideal for personalized preparations.

Packaging Type: Flexible
Plastic Type: Multivac - R145 – Thermoformer

Recipes: All recipes

Market: Foodservice
Master Case: 5, 6, or 10 units
Cases per Pallet: 231, 168, or 108



Size:
1 kg



Frozen Shelf Life: 1 year (Refrigerated: 40 days)
100% Hass avocado pulp – perfect for large-scale recipes.

Packaging Type: Flexible

Plastic Type: Cryovac - Onpack 2045

Recipes: All recipes

Market: Foodservice

Master Case: 27 units

Cases per Pallet: 208

Commercial Equipment: Cryovac Onpack
2045 – Vertical Bag Sealer



Size:
250 grams / 8.8 oz

Frozen Shelf Life: 1 year (Refrigerated: 40 days)
100% Hass avocado pulp – ideal for custom-made recipes.

Packaging Type: Flexible
Plastic Type: Cryovac - Onpack 2045

Recipes: All recipes

Market: Foodservice
Master Case: 12 units
Cases per Pallet: 168



● ----- **Size:**
454 grams / 16 oz / 1 lb

Frozen Shelf Life: 1 year (Refrigerated: 40 days)
100% Hass avocado pulp – ideal for culinary customization.

Packaging Type: Flexible
Plastic Type: Cryovac - Onpack 2045

Recipes: All recipes

Market: Foodservice
Master Case: 6 units
Cases per Pallet: 168

Commercial Equipment: Cryovac Onpack
2045 – Vertical Bag Sealer



Size:
1 kg

Frozen Shelf Life: 1 year (Refrigerated: 40 days)
100% Hass avocado pulp – ideal for custom recipes.

Packaging Type: Flexible
Plastic Type: Cryovac - Onpack 2045

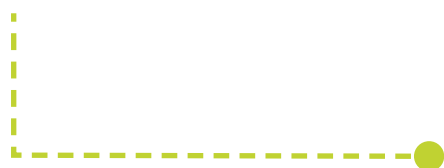
Recipes: All recipes

Market: Foodservice

Master Case: 4 units

Cases per Pallet: 126

Commercial Equipment: Cryovac Onpack
2045 – Vertical Bag Sealer



● ----- **Size:**
2.5 kg

Frozen Shelf Life: 1 year (Refrigerated: 40 days)
100% Hass avocado pulp – perfect for bulk-use applications.

A collection of approximately ten frozen bananas and plantains, showing a frosty texture, arranged on a light-colored surface. The items vary in size and curvature, with some being more elongated and others more curved. The frost is most prominent on the smaller, more slender items.

Frozen Products

Bananas and Plantains

Pre-fried plantains

Practical and delicious, they only need to be heated before serving.

Packaging Type: Flexible

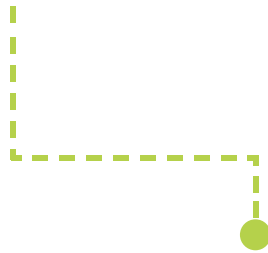
Plastic Type: low-density polyethylene

Recipes: Pre-fried plantains

Market: Foodservice

Master Case: 4 bags

Cases per Pallet: 90



Size:
6 lbs

Frozen Shelf Life: 2 years

100% natural product, ready to cook and enjoy

Packaging Type: Flexible
Plastic Type: Low density
polyethylene **Recipes:** Pre-fried
plantain **Market:** Foodservice
Master Case: 20, 12, 6 units
Cases per Pallet: 208

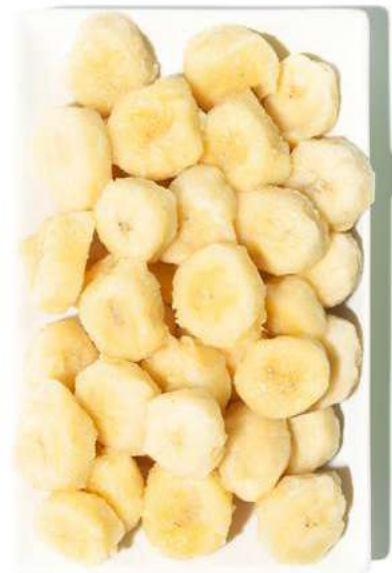


Size:
200 grams, 1 lb, 2 lbs

Frozen Shelf Life: 1 year
100% natural product, ready to heat and enjoy.

Packaging Type: Flexible
Plastic Type: Low density polyethylene
Recipes: Banana slices
Market: Foodservice
Master Case: 2 or 4 bags
Cases per Pallet: 208 (2-bag case), 90 (4-bag case)

Commercial Note: Treated with an antioxidant solution



Size:
5 lbs per bag

Frozen Shelf Life: 1 year
100% natural product, ready to eat or mix

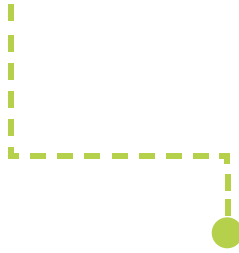
Packaging Type: Flexible
Plastic Type: High-barrier polyethylene

Recipes: Banana purée

Market: Retail

Master Case: 4 units

Cases per Pallet: 112



Size:
2.5 kg

Frozen Shelf Life: 6 months
100% natural product, ready to eat

**Choco
Bites**



Packaging Type: Zipper Pouch

Plastic Type: Polyethylene

Recipes: Banana bites

Market: Retail

Master Case: 12 units

Cases per Pallet: 208



NUTRITION FACTS	
U.S. servings per container	
Serving size	
Amount Per Serving	
CALORIES 240	
Total Fat	3.00g
Cholesterol	0g
Total Crap	0g
Sodium	0g
Total Carbohydrate	0g
Dietary Fiber	0g
Sugars	0g
Protein	0g
Total Fat	3.00g
Cholesterol	0g
Total Crap	0g
Sodium	0g
Total Carbohydrate	0g
Dietary Fiber	0g
Sugars	0g
Protein	0g

Nutrition Information		
	per 100g	250g
Energy	2000kJ	5000kJ
Total Fat	7g	17g
of which:		
saturated	0g	0g
unsaturated	0g	0g
Total Crap	0g	0g
of which:		
sugars	0g	0g
Protein	0g	0g
Salt	0g	0g

INGREDIENTS:
Banana, sugar, vegetable oil, rose powder, food acids (malic, tartaric, ascorbic), salt, artificial flavor, potassium sorbate (preservative).
Contains: Soy
Net Weight: 250g

Size:
250 grams

Frozen Shelf Life: 6 months
Ready to enjoy. Keep frozen

Packaging Type: Rigid Jar

Plastic Type: PET

Recipes: Banana bites

Market: Retail

Master Case: 12 units

Cases per Pallet: 208



Size:
130 grams

Frozen Shelf Life: 6 months
Ready to enjoy. Keep frozen

Packaging Type: Paper cup for frozen food

Plastic Type: PET and PE

Recipes: Choco Bites

Market: Retail

Master Case: 12 units

Cases per Pallet: 116



Size:
227 grams

Frozen Shelf Life: 6 months
Ready to enjoy. Keep frozen

Packaging Type: Rigid Jar
Plastic Type: PET

Recipes: Choco Bites

Market: Retail
Master Case: 12 units
Cases per Pallet: 180



Size:
130 grams

Frozen Shelf Life: 6 months
Ready to enjoy. Keep frozen

Packaging Type: Zipper Pouch
Plastic Type: Polyethylene

Recipes: Choco Bites

Market: Retail
Master Case: 8 units
Cases per Pallet: 116



Size:
250 grams

Frozen Shelf Life: 6 months
Ready to enjoy. Keep frozen

Packaging Type: Zipper Pouch
Plastic Type: Polyethylene

Recipes: Choco Bites

Market: Retail

Master Case: 8 units

Cases per Pallet: 116



Size:
250 grams

Frozen Shelf Life: 6 months
Ready to enjoy. Keep frozen

Packaging Type: Zipper Pouch
Plastic Type: Polyethylene

Recipes: Choco Bites

Market: Retail
Master Case: 8 units
Cases per Pallet: 116



Size:
250 grams

Frozen Shelf Life: 6 months
Ready to enjoy. Keep frozen

Packaging Type: Zipper Pouch
Plastic Type: Polyethylene

Recipes: Choco Bites

Market: Retail
Master Case: 8 units
Cases per Pallet: 116



Size:
250 grams

Frozen Shelf Life: 6 months
Ready to enjoy. Keep frozen

Packaging Type: Zipper Pouch
Plastic Type: Polyethylene

Recipes: Choco Bites

Market: Retail
Master Case: 8 units
Cases per Pallet: 116



Size:
250 gramos

Frozen Shelf Life: 6 months
Ready to enjoy. Keep Frozen

Packaging Type: Zipper Pouch
Plastic Type: Polyethylene

Recipes: Choco Bites

Market: Retail

Master Case: 8 units

Cases per Pallet: 116



Size:
250 gramos

Frozen Shelf Life: 6 months
Ready to enjoy. Keep Frozen

Packaging Type: Zipper Pouch
Plastic Type: Polyethylene

Recipes: Choco Bites

Market: Retail

Master Case: 8 units

Cases per Pallet: 116



Size:
250 gramos

Frozen Shelf Life: 2 years
Ready to enjoy. Keep Frozen

Plastic Type: Low-barrier polyethylene

Recipes: Patacones

Market: Retail

Master Case: 6 units

Cases per Pallet: 120



Size:
3 lbs

Frozen Shelf Life: 6 months
Ready to enjoy. Keep Frozen



COPEPRIMA, R.L. is a cooperative financial institution created with the purpose of improving the quality of life of the employees of Palo Blanco, S.A. and its affiliates.

Founded on March 15, 2011.

In 1989, Mr. Carlos Bruderer (RIP) and Francis Bruderer, along with 27 employees, met in the settlement of Finca Primavera to promote the habit of saving. The Bruderer family proposed that if an associate saved Q50.00 every two weeks, they would contribute the same amount. This was done to gradually build capital to start a business. We began with a small grocery store established in the settlement of the farm. The amount we contributed as savings was called the workers' contribution, and the amount they contributed was called the employer's contribution.

From 1989 to 2010, we promoted savings through solidarity. For 21 years, we worked as the Solidarist Association of Workers of Fincas Primavera and Palo Blanco.

From 2011 to the present, we have continued promoting savings as the Comprehensive Savings and Credit Cooperative Primavera and Palo Blanco, Limited Liability. We have been doing this for 15 years. In total, we have 37 years of promoting savings and building projects that benefit our members.

Projects

1. Dining halls, convenience stores, gas stations, pizzeria.
2. Branches in La Gomera, Puerto San José, and Chimaltenango, providing service to members for loans, withdrawals, and to resolve any questions.

Find more information about our products and services on our website.

Scan here



Km. 167.5 Road to El Semillero, Finca Primavera,
Tiquisate, Escuintla
Tel: 3128-7071
Email: copeprima@fincaprimavera.com



Private / White Label Production

At our facility, we have the capacity and expertise to develop private label (white label) products tailored to the specific needs, standards, and vision of each client.

We offer a flexible and confidential process, from packaging design to final delivery, guaranteeing quality, compliance, and a personalized approach.

**We are ready to explore new opportunities and collaborations.
Feel free to contact us for more information or to schedule a meeting.**

Highland
**FRESH
FOODS**