



# Great Foods Global









Enjoy the love of mother nature with fresh fruit and vegetables that come from over 1000 acres of lush and fertile land in southeast Mexico.

# **Mission**

Our goal is to share with the world the flavors, nutrients and freshness of the best Mexican produce.

What you will receive is fresh produce that we have carefully picked and pack from our family owned farms to exceed your expectations

# Our fruits have certifications and regulations











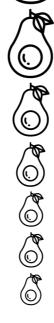




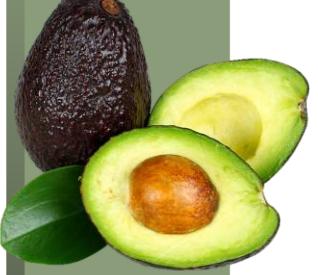
Welcome to Great Foods Hass Avocado Selection! We offer the best quality Hass avocados on the market and at fair market prices. Our avocados are always fresh and full of flavor, making them perfect for a variety of recipes and dishes. From guacamole to avocado toast, our Hass avocados are sure to take your meal to the next level. We are proud to offer a wide selection of avocados to choose from, so you can find exactly what you need.

Our Hass avocados are known for their thick, pebbly skin that changes color as they ripen. When they first start to ripen, their skin can be a dark green, but as they mature, they will turn a deep, purplish black. These avocados are also known for their creamy texture and nutty flavor. To tell if a Hass avocado is ripe, simply press it gently and if it yields slightly to the pressure, it is ready to be eaten. If the avocado does not yield, it needs a few more days to fully ripen.





US - Size	CAN & EU - Size	Weight in Grams			
32s	12	330+ gr			
36s	14	300 - 330 gr			
40s	16	264 - 300 gr			
48s	18	205 - 265 gr			
60s	22	170 - 205 gr			
70s	24	150 - 170 gr			
80s	26	120 - 150 gr			





25 lbs



80 boxes



oxes 20 pallets



Year Around



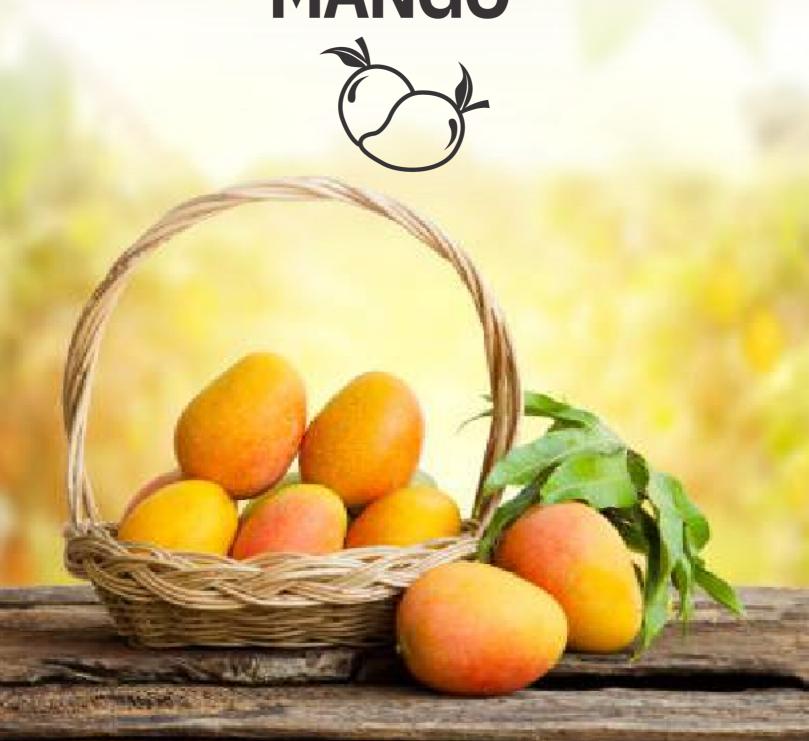
We Grow



3-13 C (38-55 F)



# **MANGO**





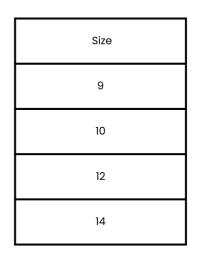


# **MAGO-KEITT**

Product of Mexico

- 204 666 9707
- 1063 Sherwin Rd Winnipeg





Our farming and packing practices are food-safety certified.

Characteristics:

Skin Color: Mix color green, yellow, and some times a pink spot is visible.

Pulp: Firm, juicy flesh with little to no

fiber threads.

### Packaging & Fromat



9 lbs

Seasonal













Availability



Low



Medium











































# **MAGO-ATAULFO**

Product of Mexico

- 204 666 9707
- 1063 Sherwin Rd Winnipeg

Our farming and packing practices are food-safety certified.

Characteristics:

Skin Color: Vibrant yellow when ripe

Pulp: Sooth and golden yellow, with no

fiber and sweet taste



Size
16
20
24

### Packaging & Fromat



9 lbs



252 boxes

22 pallets







Availability



Low



Medium







































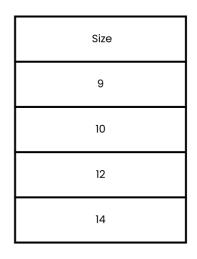


# **MAGO-TOMMY**

Product of Mexico

- 204 666 9707
- 1063 Sherwin Rd Winnipeg





Our farming and packing practices are food-safety certified.

Characteristics:

Skin Color: Mix color green, yelloworange, and a dark red spot.

Pulp: Firm, flesh with fiber threads. And it may not show visual cues when ripe.

### Packaging & Fromat



9 lbs

Seasonal



22 pallets

252 boxes



Availability



Low



Medium







































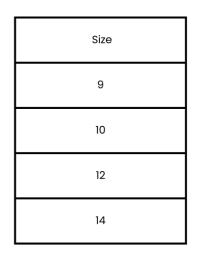


# **MAGO-KENT**

Product of Mexico

- 204 666 9707
- 1063 Sherwin Rd Winnipeg





Our farming and packing practices are food-safety certified.

Characteristics:

Skin Color: Mix color green, light yellow. Green still dominant when ripe.

Pulp: Tender with little fiber threads. And it may not show yellow spots when ripe.

### Packaging & Fromat



9 lbs







252 boxes

22 pallets









**Availability** 



Low



Medium







































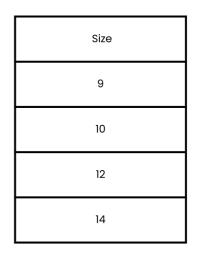


# **MAGO-HADEN**

Product of Mexico

- 204 666 9707
- 1063 Sherwin Rd Winnipeg





Our farming and packing practices are food-safety certified.

Characteristics:

Skin Color: Dark red with yellow.

Pulp: Firm, flesh with little fiber threads. And small nut (seed) therefore, yields

more pulp

### Packaging & Fromat



9 lbs







22 pallets









**A**vailability



Low



Medium









































## Packing and Specs:

### Varieties:

Ataulfo, Tommy, Kent, Keitt

Sizes:

Tommy, Kent, Keitt: 9's, 10's, 12's

Ataulfo: 16's, 20's, 24's

Weight:

13.2 lbs (6 kgs)

Case dimensions:

### **Pallet Configuration:**

9 cases x 11 layers = 99 cases

Pallets per load:

20

Total cases per load:

1089

Packing & Storage:

40" x 41" pallet

Best stored at 48°F (9°C)

## Maritime Cargo Packing Specs:

### Varieties:

Tommy, Kent, Keitt: 9's, 10's, 12's, 14's

Ataulfo: 16's, 20's, 24's

Weight:

4 kilograms aprox

Case dimensions:

# Pallet Configuration: 21 x 12 = 252 cases

Pallets per load:

5.544

### Packing & Storage:

100 cm x 120 cm pallet Best Storage at 9°C











## LIME-PERSIAN

• Product of Mexico

**(** 204 - 666 - 9707

• 1063 Sherwin Rd Winnipeg

Our farming and packing practices are food-safety certified.

Characteristics:

**Skin Color:** thin and light green in color. It is slightly bumpy, yet still relatively smooth. When ripe, the skin can be slightly soft and will yield to gentle pressure.

**Pulp:** juicy and very acidic, with a slightly sweet and sour flavor. It is a bright green color and has a thick, textured rind

### Packaging & Fromat







40 lbs 56

56 boxes

20 pallets







00-49





175

Sizes

110

130

150





















# LEMON







Our lemons are a bright yellow color and have a smooth, thin skin. They are known for their tart, acidic flavor and are the perfect addition to many dishes. To tell if a lemon is ripe, look for one that is firm and heavy for its size. The riper a lemon is, the more yellow it will be and the more juice it will contain. Our lemons are always fresh and full of flavor, so you can be sure you are getting the best quality produce.

#### **CHARACTERISTICS OF THE PRODUCT:**

**Skin Color:** Bright yellow color when ripe.

Pulp: Tender and seedless, makes it a juicy lemon

#### **PRODUCT SIZES**

They can measure from 6 to 8 cm. (2.5 - 3 in )

### **SEASONALITY**

With the exceptional Mexican weather, we can produce Lemon this season



### **TEMPERATURE AND HUMIDITY:**

Generally, lemons are cured at 56° to 58° F (13.33°-14.4° C) and 85-90% rela ve humidity.

## Packaging & Fromat



40 lbs

56 boxes



20 pallets



Year Around We Grow



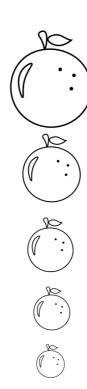
9C - 48F







Valencia oranges are one of the sweetest and juiciest oranges available. These oranges have a thin, smooth skin and a bright orange color. When ripe, they will be slightly soft to the touch and have a sweet, full-bodied flavor. To tell if a Valencia orange is ripe, look for one that is firm and has a vibrant orange color. Our Valencia oranges are always juicy and sweet, so you can be sure to get the best quality produce.



Size	Diameter CM	Diameter IN			
48s	8.6-9.1 cm	3.3-3.5 in			
56s	8.3-8.8 cm	3.2-3.4 in			
72s	7.5-7.9 cm	2.9-3.1 in			
88s	7-7.4 cm	2.7-2.9 in			
113s	6.4-6.8 cm	2.5-2.6 in			
138s	6-6.4 cm	2.3-2.5 in			
163s	5.5-5.9 cm	2.1-2.3 in			

#### **SEASONALITY**

With the excep onal Mexican weather, we can produce orange this season

#### **DISPLAY AND PACKING WEIGHT:**

- Packed in a 40 lbs cardboard box without PLU
- Packed in a 40 lbs cardboard box with PLU
- Packaging presenta on in 4 lb bags
- Packed in bags of 10x4 lbs in Bag Master Box
- Packaging material for fruit in a 40 lbs cardboard box
- Packaging material for fruit in Bag Master box in 10x4 lb bags







Tangerines are a sweet and tangy citrus fruit that are known for their thin, easy-to-peel skin. They have a bright orange color and are full of flavor. When ripe, these tangerines will be slightly soft to the touch and have a sweet-tangerine. To tell if a tangerine is ripe, look for one that is firm and heavy for its size. Our tangerines are always juicy and flavorful, so you can be sure to get the best quality produce.

### **CHARACTERISTICS OF THE PRODUCT:**

**Skin Col or:**Orange color skin **Pulp:**sweet and aroma c

### **PRODUCT SIZES**

Similar to orange but slightly smaller

### **SEASONALITY**

From Sonora Mexico can produce iin this season

CATE	CATEGORY:CITRUS DESCRIPTION: TANGERINE										
JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	ОСТ	NOV	DEC
<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>✓</b>	<b>/</b>	<b>√</b>	<b>√</b>	<b>✓</b>	<b>✓</b>

#### **TEMPERATURE:**

Can develop and produce well in a range of 10 to 40°C, being the optimum of 24 to 32°C, although they can tolerate extreme temperatures of 0 and 50°C, being orange and Mandarin the species that tolerate the cold the most.











FIG





# **STRAWBERRY**









