

OVĀVO

FREEZE-DRIED PURE NZ AVOCADO



invita
INGREDIENTS FOR LIFE

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OVĀVO avocados come from the northernmost tip of New Zealand, one of the most pristine and remote growing environments on the planet.

With 200 ha. of orchard producing circa 10 million avocados p/a, quality is paramount. Industry leading orchard management practices, including integrated pest management systems to minimise insecticide use, and a focus on calcium management, help ensure highest fruit quality. Global Gap and GRASP compliant.

Parent company Vulpes is a family backed investment office based out of Singapore, established in 2011 by Stephen Diggle. Their portfolio of global investments span health science, disruptive technologies, property & agriculture. In New Zealand, Vulpes has Kiwifruit and Avocado assets including OVĀVO and King Avocado.

► [Watch OVĀVO story](#)



OVĀVO POWDER



Hass avocado flesh is dehydrated into a concentrated, clean label freeze-dried powder for secondary processing, retaining all the organoleptic characteristics including flavour, colour, aroma and nutrients.

Gentle processing techniques, with no heat or solvent extraction ensure the highest quality powder. Light green in shade with moderately earthy afternotes, a slight acidic smell, and a creamy and mouthcoating texture which is amplified in combination with other foods.

OVĀVO is highly soluble in fat & oil, and can be reconstituted by adding 65 – 85 ml of cold water to 30 grams of powder (2 tbsp), equivalent to 1 average sized New Zealand Hass avocado.

We prefer not to mill the powder to minimise handling / cell disruption, with any chunks present breaking down easily. A smaller more homogenous particle size of 1mm is also available where dissolution needs to be quicker. ► [Powder Specification Sheet](#)

APPLICATIONS



Avocados are an incredibly versatile complement to a wide range of ingredients: in taste, texture and functionality.

We have found OVĀVO to improve softness (baking), creaminess (chocolate), thickness & satiety (drinks), melting rates (ice cream), colour, and as a healthy plant-based substitute to butter and dairy powders.

► [Foods That Match Well With Avocados](#)

This functionality extends across multiple food processing systems (including baking, pasteurisation, extrusion) where prototypes have been developed for ice cream, chocolate truffles, muesli bar, shortbread, corn snacks, tortilla, breakfast drinks, dips & spreads. ► [Recipe Prototypes](#)

Addition rates tend to vary between 1 - 5%, therefore cost per serve remain relatively low.

CONSUMER TRENDS



Avocados connect to many of the major consumer growth trends within food, nutrition & health - trends which strongly influence sustainable product development.

The most successful brands & ingredients connect to multiple trends and avocado has an enviable halo in this regard, alongside some of the most profitable superfoods of the 21st century.

Interest in avocados has sky-rocketed globally, fuelled by their health benefits, versatility & taste, making them one of the most popular foods on social media.

Food & drink innovation using avocado is now also on the rise, across a wide cross-section of categories and meal occasions – offering point of difference innovation with mainstream appeal. Clear signs for the future prospects of avocado as the next big growth ingredient.

► [New Nutrition Business White Paper](#)

STORAGE & CERTIFICATION



Stored at room temperature, OVĀVO has an optimal shelf life of 12 months, with shelf-life trials in progress to validate 24+ months.

The powder is not very hygroscopic and doesn't absorb moisture immediately however, once opened, will need to be refrigerated and used within 3 months.

OVĀVO is packed into heat sealed, foil laminate, resealable pouches, available in 900g and 4kg pouch sizes.

Classified as a raw ingredient with no common allergens, OVĀVO is manufactured under GMP & HACCP certification and is Halal and Kosher compliant.

POWDER VS OIL



There are a number of health and functional benefits of using avocado powder over oil. These include the high fibre content with associated health & satiety benefits, and sensory factors including taste, colour and mouth feel.

As an oil, long chain unsaturated fatty acids are more exposed to oxidative stress & chemical changes under warm environments compared to powder. Oxidised oils are not good for long term health, having been found to contain unwanted components such as trans fatty acids produced by high temperature processing, as well as MCPD and GE esters found in highly processed oils. Oil is also limited in applications, and quality can vary, increasingly found to be adulterated with cheaper, lower-quality oils.

The low water activity and stability of avocado powder also makes it an attractive alternative to avocado puree, which is also limited in applications and is much more prone to enzymatic browning.

► [See Fatty Acid Comparison vs Commonly Used Oils](#)

SUSTAINABILITY



OVĀVO is made from upcycled process grade avocados – those that are too small or not cosmetically 'pretty' enough for retail sale – perfectly good avocados that should not be going to waste.

With an ambient shelf life of 12+ months, there is little wastage associated with OVĀVO. Storage & transportation is also more environmentally friendly, with 2 tablespoons of OVĀVO powder having all the nutritional goodness of a whole avocado.

The water used to grow OVĀVO avocados isn't at the expense of the land or people around us - abundant from the sky and supplemented by a pristine, self-replenishing water aquifer – avocados you can feel good about eating.

OVĀVO is currently in the process of applying for B Corp certification.

Our team of food scientists are on-hand to answer any questions you have about OVĀVO powder, or for help customising to your specific requirements in secondary processing. ► [Request sample](#)

NUTRITION & HEALTH

Avocados are one of the most nutrient-dense foods you can eat – the only fruit containing protein, carbohydrates & fat

They are among the richest in fibre, folate, vitamin E, magnesium & potassium of any fruit, and are loaded with healthy monounsaturated fats including oleic (43%), palmitic (12%) and linoleic (8%).

► [OVĀVO Nutrient Comparison](#)

There are a number of possible nutrient content claims that can be made for OVĀVO under FSANZ regulations, including:

- ✓ Dietary fibre
- ✓ Vitamin B3
- ✓ Vitamin B5
- ✓ Vitamin B6
- ✓ Vitamin C
- ✓ Vitamin E
- ✓ Copper
- ✓ Potassium
- ✓ Folate

A wide range of positive health benefits are linked to avocado consumption, including:

- ✓ Digestive health
- ✓ Brain & nervous system
- ✓ Energy & metabolism (including tiredness & fatigue)
- ✓ Joint health
- ✓ Growth & development in children
- ✓ Heart & circulation
- ✓ Immune function & inflammation
- ✓ Hormonal function
- ✓ Skin & eye health
- ✓ Cell & tissue growth management
- ✓ Bone health
- ✓ Antioxidant
- ✓ Weight management

► [Avocado Health Benefits](#)
► [Plant Food Research White Paper](#)