

# OVĀVO

## FREEZE-DRIED NZ AVOCADO



### SHELF-STABLE INGREDIENT FOR FOOD & BEVERAGE MANUFACTURING

- ✓ Natural goodness of avocado as a concentrated, shelf-stable ingredient (18 months).
- ✓ Connecting to the major growth trends driving successful product innovation.
- ✓ Healthy fat source, improving texture and mouthfeel.
- ✓ Upcycled, allergen free ingredient.
- ✓ Wide variety of product applications developed.

## OVĀVO POWDER

OVĀVO is New Zealand grown Hass Avocado pulp, dehydrated into a concentrated, clean label, freeze-dried powder.

Gentle processing techniques help retain the organoleptic and nutritional characteristics of avocado as a shelf-stable ingredient for secondary processing.

- ▶ [Powder Specification Sheet](#)

## HEALTH & CONSUMER TRENDS

Global interest in avocados has sky-rocketed, as one of the most versatile and nutritionally dense functional foods.

Connecting to many of the major consumer growth trends within food, nutrition and health – trends which strongly influence sustainable product development – there are clear signs for the future prospects of avocado as the next big growth ingredient.

- ▶ [New Nutrition Business White Paper](#)

## STORAGE & ALLERGENS

OVĀVO is packed into nitrogen flushed resealable pouches. Stored at room temperature with 18 month shelf-life.

OVĀVO is manufactured under GMP & HACCP, is non-GMO, Halal and Kosher certified, and has no common allergens.

## NEW ZEALAND GROWN

OVĀVO is upcycled from process grade avocados – those that are too small or not cosmetically 'pretty' enough for retail sale.

Our avocados come from the northernmost tip of New Zealand, one of the most pristine and remote growing environments on the planet. Avocados you can feel good about eating.

- ▶ [Watch OVĀVO story](#)

## APPLICATIONS

OVĀVO is high in healthy fats (70%), enabling better product development by improving texture and mouthfeel.

A functionally superior substitute to butter, and a versatile complement to a wide range of ingredients and food processing systems.

Applications include snacking, bakery, breakfast, dairy, treats, beverages and powder blends, with addition rates typically 1-5%.

- ▶ [Healthy Fat profile](#)



Please visit [OVAVO.NZ](http://OVAVO.NZ) for further information or contact [Healthy Food Ingredients](mailto:Healthy Food Ingredients) to request a sample [info@HFIfamily.com](mailto:info@HFIfamily.com) | 844-275-3443

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**OVĀVO**  
FREEZE-DRIED PURE NZ AVOCADO