



FREEZE-DRIED PURE NZ AVOCADO

OVĀVO harnesses the popularity of fresh avocados, into an ambient stable ingredient for food & beverage manufactures, looking to develop better performing products with point of difference and market appeal.



Please visit OVĀVO.NZ for further information and to request a sample.

OVĀVO POWDER



OVĀVO is 100% New Zealand Hass Avocado flesh, dehydrated into a concentrated, clean label freeze-dried powder for secondary processing. Gentle processing techniques help retain the organoleptic characteristics of avocado including flavour, colour, aroma and nutrients.

COLOUR – Golden light green, free flowing granular powder.

SMELL – Slightly oily aroma, with savoury & salty back-notes.

TEXTURE – Slightly grainy texture, with non-uniform particle size. Powder is not milled, larger chunks crumble to touch. Provides creamy, mouthcoating texture in combination with other ingredients.

TASTE – Slightly bitter, fatty flavour with moderately earthy, nutty afternotes typical of avocado.

RECONSTITUTION – Highly soluble in fat & oil, and emulsifies into a smooth, stable solution when added to water. Concentrations can be prepared from dilute to super concentrated, with 28g of powder + 75ml water equivalent to one avocado.

► [Powder Specification Sheet](#)

OVĀVO PIECES



Development of avocado 'pieces' is planned for launch in early 2023, ideal for applications such as snacking and cereal, with potential recipes including:

Blackcurrant & avocado; Strawberry, citrus & avocado; Pear, manuka honey & avocado; Gold kiwifruit & avocado; Mango, pineapple, banana & avocado; Passionfruit, chia & avocado.

HEALTH & CONSUMER TRENDS



Global interest in avocados has sky-rocketed, as one of the most versatile and nutritionally dense foods. The only fruit containing protein, carbohydrates & fat, and among the richest in fibre, folate, vitamin E, magnesium & potassium.

OVĀVO is low in saturated fat and loaded with healthy monounsaturated fatty acids including oleic (68%), palmitic (12%) & linoleic (12%), making it an excellent source of fat for product development.

Connecting to many of the major consumer growth trends within food, nutrition & 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](#)

APPLICATIONS



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

A functionally superior substitute to butter and plant-based oils, and a versatile complement to a wide range of ingredients and food processing systems, with suitable applications including:

- ✓ **Snacking:** Muesli bars, snack balls, bites, clusters, crackers, bread sticks, chocolate, brownies, crisps & extruded snacks
- ✓ **Bakery:** Cookies, muffins, cakes, tortilla wraps, bread, bagels, donuts, scones, scrolls.
- ✓ **Drinks:** Plant/milk-based drinks, smoothies, sports drinks, meal replacement drinks.
- ✓ **Perishables:** Ice-cream, yoghurt, mousse, puddings, spreads, sauces, dips, condiments, cheese.
- ✓ **Other:** Ready meals, baby food, cereal, pasta, supplements, tea, pet food, cosmetic.

Optimal addition rates vary between 1-5%, making cost per serve relatively low.

► [Link to Healthy Fat profile](#)

STORAGE & ALLERGENS



OVĀVO is packed into nitrogen flushed resealable pouches, available in 750g and 4kg pack sizes.

Stored at room temperature, with an optimal shelf life of 12 months, or 18 months if kept refrigerated. The powder is nonhygroscopic, not absorbing moisture immediately however, once opened, will need to be refrigerated and used within 6 months.

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 orchards are located at the northernmost tip of New Zealand, one of the most pristine and remote growing environments on the planet.

B Corp certification (pending) attests to our commitment towards creating positive outcomes for our people, communities, and planet. Avocados you can feel good about eating.

► [Watch OVĀVO story](#)