



Ahuacatlán Corporate Presentation

February 2018

STRICTLY PRIVATE & CONFIDENTIAL



Why Avocado Oil?

Avocado oil is the most **versatile and healthy** cooking oil in the market, making it ideal for everyday use

- **Neutral Flavor:** Maintains the original flavors of cooked foods
- **Odorless:** Does not release any smell
- **Unique:** Highest Smoke Point of all vegetable oils (260°C)
- **Antioxidant:** Rich in antioxidants and vitamins A, B, D and E. It contains up to 2.4% of protein
- **Healthy Fat:** Rich in monounsaturated acids (96% oleic) and polyunsaturated (98% linoleic), both essential for the body
- **Betasitosterol:** Reduces the cholesterol concentration in the blood
- **Super Food:** Associated benefits¹:
 - ✓ Overweight control
 - ✓ Coronary risks and levels of triglycerides
 - ✓ High blood pressure
 - ✓ Bad cholesterol absorption
 - ✓ Diabetes treatment
 - ✓ Varicose vein control and prevention
 - ✓ Prostate problems
 - ✓ Prevention of different types of cancer
 - ✓ Free radical elimination
 - ✓ Skin protection
 - ✓ Cellulite and aging
 - ✓ Tissue regeneration
 - ✓ Psoriasis, eczemas and hair loss
 - ✓ Visual problems and infections
 - ✓ Nervous system
 - ✓ Depression states.
 - ✓ Fights off constipation

¹ Source: www.e-gnosis.udg.mx; www.medicine.osu.edu

Avocado Global Production



Mexico is the **epicenter of global avocado production (70%)**

Ahuacatlán has a 40% market share in Mexican Avocado Oil production.



ASIA

COSTCO TAIWAN
COSTCO KOREA
COSTCO AUSTRALIA
COSTCO JAPON
AVOCADO GLOBAL

CANADA

EUROPE

MEX GROCER

MEXICO

WALMART
SORIANA
CHEDRAUI
SUPERAMA
COSTCO
LIVERPOOL
CITY MARKET
HEB
FRESKO

USA

STORINO
COSTCO
WORLD MARKET
WINCO FOODS
SPROUTS
GIOVANNIS
DUCK AND DECANTER
MONTERREY
SUPERSTITION RANCH
PIKE PLACE FISK MARKET



Avocado Oil Properties and Characteristics

Ahuacatlán produces among the **richest avocado oil in the market**

Properties	Unrefined Avocado Oil (Crude)	Refined Avocado Oil (RBWD) ¹	Ahuacatlán Avocado Oil (RBWD) ¹
Color	Green	Pale yellow	Pale yellow
Taste	Grassy, nutty flavor	Neutral flavor	Neutral flavor, clean tasting with a “buttery” texture
Shelf Life	< 6 months when opened	2 years	3 years
Odor	Emits an unpleasant odor when cooking	No odor	No odor
Quality	Varies greatly	Consistent in quality	Consistent in quality
Smoke Point	450° F	500° F	539.5 ° F (double deodorization). EMSL Lab Test²
Oil Clarity	Not transparent	Transparent at room temperature, cloudy when cold, wax at bottom of bottle	Amazing clarity at room and cold temperatures, no wax (Advance Winterization Techniques)
Uses	More of a garnishing oil than a cooking one	Cooking and baking oil, salad dressings	Cooking and baking oil, salad dressing

³ ¹ RBWD: Refined, Bleached, Winterized and Deodorized. ² EMSL Lab Test: Outside Lab Test by [EMSLAnalytical, Inc.](http://EMSLAnalytical,Inc) Type of Test: Smoke Point. Conducted on 10/7/2014. EMSL Case No. 361401928.



Ahuacatlán Avocado Oil Production

The **pioneer in avocado oil** market.

Ahuacatlán production

- Ahuacatlán is one of the first producers of avocado oil in the world
- Current capacity stands at **500,000 liters per month**
- **6,000,000 liters per year** Sufficient production capacity to meet demand worldwide

International Certifications

- BRC
- Non-GMO
- Halal
- Kosher OU
- Only Avocado Oil – **NO crossed-contamination RISKS**





Ahuacatlán Products

Ahuacatlán has a diverse product offering in terms of sizes and flavours



Natural

1L, 750ml,
500ml, 250ml



Garlic

250ml



Onion

250ml



Chipotle

250ml



Lime

250ml



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