




PRODUCT DATA SHEET	
SESAME OIL	
Commercial name:	Extra Virgin Sesame Oil
Origin:	Mexico
Important facts:	Sesame oil is obtained by pressing the sesame seeds, and then filtering the liquid to remove undesired particles. This oil is not refined, thus it preserves the nutritional constituents of sesame seeds. Sesame oil has a long shelf life due to the high content of natural antioxidants and sesame lignans. It preserves the pleasant aroma and flavour of sesame seeds.
Mexican Tariff classification:	15131101
Characteristics:	<ul style="list-style-type: none"> • It primarily contains polyunsaturated and monounsaturated fats. • High content of sesame lingans, which is rich in antioxidants. These have been attributed numerous health benefits including blood cholesterol reduction, oxidative stress attenuation, lipid metabolism modification, anti-inflammatory effects, and vitamin-E enhancement. • Tocopherol and sesamol, vitamin-E precursors, are the main antioxidants in this oil.
Sample photo:	
Volume:	20 tn per month
Units available now:	1,788 bottles
Presentations:	250 ml bottles or 17.28lt drums

PRODUCT DATA SHEET	
AVOCADO OIL	
Common name:	Avocado Vegetable Oil
Scientific name:	<i>Persea Gratissima</i>
Commercial name:	Extra Virgin Avocado Oil
Origin:	Mexico
Important fact:	Avocado oil is made with avocado fruit harvested in Michoacan, Morelos, Puebla, State of Mexico and Jalisco. Mexico is the largest avocado fruit producer worldwide. It is extracted from pressing avocados and then filtering it. This oil has a strong avocado aroma, with a light green colour.
Tariff classification:	15131101
Characteristics:	<ul style="list-style-type: none"> • Green with a strong avocado aroma. • Very similar to olive oil. • Contributes to a healthy and balanced diet. • Excellent for salads, cooking proteins and baked goods. • It tastes best and is more nutritious when consumed at room temperature.
Sample photo:	
Volumes:	100,000 units per month
Presentations:	250 ml bottles or 18.4kg drums

PRODUCT DATA SHEET	
CHIA SEED OIL	
Common name:	Extra Virgin Chia Oil
Origin:	Mexico
Important facts:	Chia Seed Oil contains significant amounts of Omega-3 essential fatty acids for your brain, heart, immune system and joints. Chia Oil also has a high content of antioxidants like polyphenols and carotenoids which protect your skin and cells.
Mexican Tariff classification:	15131101
Characteristics:	<ul style="list-style-type: none"> • Chia seed oil is a nutrient-rich oil with a golden color. It has a mild, clean, nutty flavor. • Chia oil is extracted from the tiny super-seed, Chia Seed (<i>Salvia hispanica</i>). • Chia Oil contains unusually high amounts of antioxidants and phytonutrients. These amazing properties are found naturally within the seed to help protect it from oxidative stress. • Antioxidants in the chia seeds and chia seed oil are known to have anti-aging benefits
Sample photo:	
Volume:	20 tn per month
Presentation:	250ml bottles

PRODUCT DATA SHEET

PEANUT OIL

Commercial name:	Peanut Oil
Origin:	Mexico
Important facts:	Peanut oil is one of the healthiest oils there are. It is a vegetable oil that is naturally trans-fat free, cholesterol free, and low in saturated fats. Peanut oil is high in unsaturated fats, especially monounsaturated fat, just like olive oil. It is also a source of antioxidants, vitamin E and phytosterols, which benefit heart-health. Peanut oil is also a perfect choice for healthier frying because it can be heated to a higher temperature than other oils, and this results in lower oil pick up in the food. Made in Chihuahua, Mexico.
Mexican Tariff classification:	15131101
Characteristics:	<ul style="list-style-type: none"> • Peanut oil is high in energy; 100 g oil provides 884 calories. • Peanut oil composes a very good lipid profile. It has saturated, monounsaturated and polyunsaturated (SFA: MUFA: PUFA= 18: 49: 33) fats in healthy proportions. • Stable cooking oil. • Prolonged shelf life.
Sample photo:	
Volume:	100 tn per month
Presentation:	250 ml bottles or 17.28lt drums