

OUR FRESH PRODUCTS PROCESSING JOURNEY

1. Partner Farm Selection

We carefully vet farms and providers to ensure they meet our strict quality criteria, quality criteria:

Global GAP,
HACCP, ISO 22000
sustainable practices,
and food safety
standards.



2. Optimal Harvest Timing

Products are collected at peak freshness using precise timing to maximize flavor, nutrition, and shelf life. Index: Brix / maturity level



3. Cold Chain Storage

Immediate transfer to refrigerated warehouses maintains the cold chain and preserves product quality.

Temp: 0–5°C
Humidity: 85–95%



4. Cleaning, Processing & Quality Control

Thorough washing, sorting, impurity removal while maintaining natural integrity. Full QC inspection (pesticide residue, microbial, visual grading) at this stage.



5. Packaging Excellence

Products are packaged using industry-leading materials and methods to ensure protection during transit.

Material: Food-grade (FDA / EU)
Method: MAP / Vacuum



6. Global Export

Final shipment to international destinations via optimized logistics routes for fastest delivery.

Standards: ISO 22000
Temp: 2–8°C

