



ATHENNAS

Where Trust Meets Partnership

FROZEN FRUITS & VEGETABLES PORTFOLIO



Our Story

Connecting trusted producers with U.S. food markets.

Founded in 2022, **ATHENNAS FL**, a subsidiary of **ATHENNAS USA**, connects U.S. foodservice, retail, and industrial customers with trusted growers and processors across Mexico and Latin America.

*More than a traditional importer and distributor, ATHENNAS operates as an **Integrated Strategic Sourcing & Supply Chain Company**, combining supplier development, sourcing, quality oversight, logistics coordination, and commercial support.*

How We Create Value

ALIGNMENT

We work closely with growers, processors, and supply-chain partners so **quality, food safety, and supply-chain excellence** are aligned with each customer's requirements.

CUSTOMER-FOCUSED EXECUTION

From sourcing through delivery, our role is to **coordinate the critical elements of the supply chain and create a dependable**, responsive solution for each customer.

Our Commitment

Through strategic partnerships with established Mexican processors, ATHENNAS provides access to a comprehensive portfolio of IQF fruits and vegetables, frozen fruit pulps and purées (aseptic and pasteurized), and frozen prepared foods, combining Mexico's production capabilities with the proximity, flexibility, and logistical advantages of serving the U.S. market.

By transforming nature's finest ingredients into premium frozen food solutions, we strive to deliver the quality, consistency, reliability, and flexibility our customers expect in every shipment.

End-to-End Discipline

Quality, food safety, traceability, and cold-chain integrity throughout every stage of the process.



Sourcing

Approved & qualified growers



GMP

Good Manufacturing Practices



HACCP

Food Safety Management Program



Traceability

Visibility across the supply chain



Cold-Chain

Integrity in handling & transport



Certified

Third-party audited facilities



Frozen Strawberry

Product Overview

Premium-quality strawberry harvested at optimum maturity and processed shortly after harvest to preserve natural flavor, color, texture and nutritional value. Produced under strict food safety and quality management systems and immediately frozen following Good Manufacturing Practices (GMP) to lock in peak flavor, color, and nutritional value.

General Information

Country of Origin	Mexico
Ingredients	100% Conventional Strawberry - Grade 80/20
GMO Status	Non-GMO
Allergens	Allergen-Free
Formats Available	IQF, Block Frozen, Aseptic Puree, Frozen/Pasteurized Puree
Storage	Keep Frozen at -18°C (0°F) or below

Presentations Available

- IQF/Block
- Whole (Small/Medium/Large)
 - Slices
 - Field Run
- Purees (with/without sugar)
- Aseptic
 - Frozen/Pasteurized

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum
Puree	Bucket or Drum



Frozen Raspberry

Product Overview

Fresh-selected, hand-harvested raspberries are washed, inspected and individually quick-frozen under GMP standards, capturing peak tartness, deep color, and delicate texture that distinguish premium Mexican raspberries.

General Information

Country of Origin	Mexico
Ingredients	100% Conventional Raspberry - Grades 80/20 and 90/10
GMO Status	Non-GMO
Allergens	Allergen-Free
Formats Available	IQF, Block Frozen, Aseptic Puree, Frozen/Pasteurized Puree
Storage	Keep Frozen at -18°C (0°F) or below

Presentations Available

IQF/Block

- Whole
- Bits and Pieces
- Halls & Broken
- Field Run

Purees (with/without sugar)

- Aseptic
- Frozen/Pasteurized

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum
Puree	Bucket or Drum



Frozen Blackberry

Product Overview

Premium-quality blackberries processed shortly after harvest to preserve natural flavor, color, texture and nutritional value are washed inspected, graded, and frozen under GMP protocols to ensure consistency and year-round availability.

General Information

Country of Origin	Mexico
Ingredients	100% Conventional Blackberry
GMO Status	Non-GMO
Allergens	Allergen-Free
Formats Available	IQF, Block Frozen, Aseptic Puree, Frozen/Pasteurized Puree
Storage	Keep Frozen at -18°C (0°F) or below

Presentations Available

IQF/Block

- Whole (Grade A and B)

Purees (with/without sugar)

- Aseptic
- Frozen/Pasteurized

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum
Puree	Bucket or Drum



Frozen Blueberry

Product Overview

Fresh-harvested blueberries are carefully sorted, washed, air-dried, and processed using IQF technology to preserve natural flavor, color, texture and nutritional value. Each lot is inspected for quality attributes, including size, firmness, color consistency before freezing, locking in the characteristic deep-blue bloom, balanced sweetness, and nutritional integrity.

General Information

Country of Origin	Mexico
Ingredients	100% Conventional Blueberries – Biloxi, Atlas, Madeira, Jumbo
GMO Status	Non-GMO
Allergens	Allergen-Free
Formats Available	IQF, Block Frozen, Aseptic Puree, Frozen/Pasteurized Puree
Storage	Keep Frozen at -18°C (0°F) or below

Presentations Available

- IQF/Block
- Whole (Small/Medium/Large/Jumbo)
 - Field Run
- Purees (with/without sugar)
- Aseptic
 - Frozen/Pasteurized

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum
Puree	Bucket or Drum



Frozen Mixed Berries

Product Overview

Each berry variety is individually processed: washed, sorted and IQF-frozen to its own optimal protocol, then blended to the customer's specified ratio in a single certified lot. All component fruits are frozen to individual product specs before blending, ensuring no cross-contamination of texture or moisture between varieties in the finished mix. Blending takes place in a temperature-controlled environment to preserve the integrity of each component before final packaging.

General Information

Country of Origin	Mexico
Ingredients	Conventional Berry Blend (Strawberry, Raspberry, BlackBerry, Blueberry)
Blending Ratios	Standard ratio: 25% each; Custom ratio upon request (% by weight)
GMO Status	Non-GMO
Allergens	Allergen-Free
Format	IQF, Block Frozen, Aseptic Puree, Frozen/Pasteurized Puree
Storage Conditions	Keep Frozen at -18°C (0°F) or below

Presentations Available

IQF/Block

- Whole
- Crushed

Purees (with/without sugar)

- Aseptic
- Frozen/Pasteurized

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum
Puree	Bucket or Drum



Frozen Avocado

Product Overview

Premium Hass avocados are harvested at optimal maturity and carefully selected, washed, peeled, and de-stoned. Depending on the final product, the avocado is either cut to specification and individually quick frozen (IQF), or processed into a smooth, micronized purée and frozen. Processing and formulation are designed to help preserve the avocado's natural color, flavor, creamy texture, and nutritional characteristics. Ideal for foodservice and industrial applications, including guacamole, dips, sauces, dressings, smoothies, and prepared foods.

General Information

Country of Origin	Mexico
Ingredients	Avocado (additional ingredients may apply depending on formulation)
Variety	Hass
GMO Status	Non-GMO
Allergens	Allergen-Free
Formats Available	IQF, Purée
Storage Conditions	Keep Frozen at -18°C (0°F) or below

Presentations Available

- Purees
- Frozen/Micronized (with and without preservatives)
 - Guacamole (subject to formulation and customer recipe)

Packaging Options

IQF	Bag
Puree	Bag, Bucket or Drum



Frozen Mango

Product Overview

Fresh-selected, tree-ripened mangoes are washed, peeled, de-stoned, cut to specification, and immediately frozen under GMP protocols, preserving the natural sweetness, aroma, and vibrant color of premium Mexican mangoes

General Information

Country of Origin	Mexico
Varieties	Tommy Atkins, Manila, Ataulfo, Keith, Kent, or custom blends
GMO Status	Non-GMO
Allergens	Allergen-Free
Formats Available	IQF, Block Frozen, Aseptic Puree, Frozen/Pasteurized Puree
Storage	Keep Frozen at -18°C (0°F) or below

Presentations Available

- IQF/Block
 - Bits & Pieces
 - Chunks
 - Cubes
- Purees (with/without sugar)
 - Aseptic
 - Frozen/Pasteurized

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum
Puree	Bucket or Drum



Frozen Pineapple

Product Overview

Fresh pineapples are stemmed, cored, washed, inspected, and cut to specification before immediately freezing under GMP protocols, delivering consistent sweetness, golden color, and firm texture in every lot.

General Information

Country of Origin	Mexico
Varieties	MD2 (Honeydew), Cayenne Pineapple, Conventional Pineapple
GMO Status	Non-GMO
Allergens	Allergen-Free
Formats Available	IQF, Block Frozen, Aseptic Puree, Frozen/Pasteurized Puree
Storage	Keep Frozen at -18°C (0°F) or below

Presentations Available

IQF/Block

- Bits & Pieces
- Chunks
- Cubes

Purees (with/without sugar)

- Aseptic
- Frozen/Pasteurized

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum
Puree	Bucket or Drum



Frozen Broccoli

Product Overview

Fresh-harvested broccoli is trimmed, washed, disinfected, immediately cooled in ice water, and individually quick-frozen under GMP standards. Blanching temperature and dwell time are tightly controlled to deliver consistent bright-green color, firm bite, and retention of glucosinolates and vitamin C.

General Information

Country of Origin	Mexico
Varieties	Calabrese, Gitano or Amadeus
GMO Status	Non-GMO
Allergens	Allergen-Free
Format	IQF, Block Frozen, Frozen/Pasteurized Puree
Storage Conditions	Keep Frozen at -18°C (0°F) or below

Presentations Available

- IQF/Block
- Florets – Small/Medium
 - Tails
- Purees (with/without sugar)
- Frozen/Pasteurized

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum
Puree	Bucket or Drum



Frozen Cauliflower

Product Overview

Fresh cauliflower heads are trimmed, core-removed, cut to specification, washed, blanched, cooled, and IQF-frozen under GMP standards. Blanching parameters are calibrated to maintain the characteristic white-ivory curd color, firm texture, and mild flavor profile demanded by retail and foodservice buyers.

General Information

Country of Origin	Mexico
Varieties	100% White Cauliflower
GMO Status	Non-GMO
Allergens	Allergen-Free
Format	IQF, Block Frozen, Frozen/Pasteurized Puree
Storage Conditions	Keep Frozen at -18°C (0°F) or below

Presentations Available

- IQF/Block
 - Florets
- Purees (with/without sugar)
 - Frozen/Pasteurized

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum
Puree	Bucket or Drum



Frozen Carrots

Product Overview

Fresh carrots are washed, mechanically peeled, trimmed, cut to specification, and blanched to deactivate oxidative enzymes, preserving the vibrant orange color, natural sweetness, and firm texture. After ice-water cooling, carrots are IQF-frozen and held at -18°C or below throughout the distribution chain.

General Information

Country of Origin	Mexico
Varieties	100% White Cauliflower
GMO Status	Non-GMO
Allergens	Allergen-Free
Format	IQF, Block Frozen, Frozen/Pasteurized Puree
Storage Conditions	Keep Frozen at -18°C (0°F) or below

Presentations Available

- IQF/Block
 - Florets
- Purees (with/without sugar)
 - Frozen/Pasteurized

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum
Puree	Bucket or Drum



Winter Mix

Product Overview

Broccoli and cauliflower are individually washed, trimmed, blanched, and IQF frozen using process parameters tailored to each vegetable's characteristics and protocol. The components are then blended under strictly controlled conditions to preserve optimal color, texture, flavor, and nutritional value. Quality inspections throughout production ensure vibrant green broccoli florets and clean white-to-ivory cauliflower florets, delivering a visually appealing and consistently performing blend.

General Information

Country of Origin	Mexico
Ingredients	Broccoli and Cauliflower
Blending Ratios	Standard ratio: 50% each (florets 3-5 cm); Custom ratio upon request (% by weight)
GMO Status	Non-GMO
Allergens	Allergen-Free
Format	IQF, Block Frozen
Storage Conditions	Keep Frozen at -18°C (0°F) or below

Presentations Available

- IQF/Block
- Florets

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum



California Mix

Product Overview

Broccoli and cauliflower are individually washed, trimmed, blanched, and IQF frozen using process parameters tailored to each vegetable's characteristics and protocol. The components are then blended under strictly controlled conditions to preserve optimal color, texture, flavor, and nutritional value. Quality inspections throughout production ensure vibrant green broccoli florets and clean white-to-ivory cauliflower florets, delivering a visually appealing and consistently performing blend.

General Information

Country of Origin	Mexico
Ingredients	Broccoli, Cauliflower and Carrot
Blending Ratios	Standard ratio: 33.3% each; Custom ratio upon request (% by weight)
GMO Status	Non-GMO
Allergens	Allergen-Free
Format	IQF, Block Frozen
Storage Conditions	Keep Frozen at -18°C (0°F) or below

Presentations Available

IQF/Block

- Broccoli & Cauliflower Florets and Carrot Coins/Dices

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum



Green Tomatillo

Product Overview

Fresh-harvested tomatillos are dehusked, washed, sorted by size and color uniformity, and immediately frozen under GMP protocols to maintain its characteristic bright green color, firm texture, and tangy flavor profile. Tomatillos destined for puree are blanched prior to processing to soften tissue, intensify the characteristic tart-herbal flavor, and ensure a smooth, homogeneous texture.

General Information

Country of Origin	Mexico
Ingredients	100% Conventional Tomatillo
Variety	Mexican Green Tomatillo
GMO Status	Non-GMO
Allergens	Allergen-Free
Formats Available	Puree
Storage Conditions	Keep Frozen at -18°C (0°F) or below

Presentations Available

- Purees
- Frozen/Pasteurized (with or without salt/unseasoned)

Packaging Options

Puree	Bag, Bucket or Drum
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Frozen Chayote

Product Overview

Premium chayote harvested at optimum maturity and processed shortly after harvest to preserve its natural color, texture, flavor, and nutritional value. Carefully selected, washed, trimmed, cut, blanched, and Individually Quick Frozen (IQF) under GMP standards. Ideal for foodservice, retail, industrial processing, soups, vegetable blends, and prepared meal applications.

General Information

Country of Origin	Mexico
Varieties	100% Conventional Chayote
GMO Status	Non-GMO
Allergens	Allergen-Free
Format	IQF, Block Frozen
Storage Conditions	Keep Frozen at -18°C (0°F) or below

Presentations Available

- IQF/Block
- Cubes
 - Chunks
 - Halves

Packaging Options

IQF	Bag, Carton Box or Bucket
Block Frozen	Bucket or Drum

PRODUCT CALENDAR

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
STRAWBERRY												
RASPBERRY												
BLACKBERRY												
BLUEBERRY												
MIX BERRIES												
AVOCADO												
MANGO												
PINEAPPLE												
BROCCOLI												
CAULIFLOWER												
CARROT												
WINTER MIX												
CALIFORNIA MIX												
GREEN TOMATILLO												
CHAYOTE												



CUSTOM CUTS, GRADES, BRIX LEVELS, AND PRIVATE-LABEL PACKAGING AVAILABLE UPON REQUEST.



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