



NATAVO AVOCADO MEDIA KIT

The World's First Non-Browning Avocado

100% Natural | Built for Scale

Company: Naturo Technologies Product
Product Brand: Natavo Avocado





ABOUT NATAVO AVOCADO AND THE INNOVATION

Natavo Avocado is the world's first 100% natural, non-browning avocado, developed to overcome the limitations of using fresh avocado in food production and food service.

The patented Natavo™ process naturally deactivates the browning enzyme, with no additives or preservatives. This allows avocado to remain fresh, green and appealing for up to 10 days after thawing, while retaining the taste and texture of fresh avocado.

Natavo Avocado enables food manufacturers and restaurant chains to use avocado in new and creative applications that were previously difficult due to browning and inconsistency.

Natavo Avocado is produced in BRC-certified facilities in Mexico and South Africa, ensuring the highest standards of food safety, consistency and suitability for large-scale food applications.

Natavo Avocado is available in the UK via our partners, Food Team International, a specialist ingredients supplier with highly sought-after expertise in intelligent food solutions.

Contact: sales@foodteam.com

natavo
natural avocado

www.natavoavocado.com

GLOBAL SCALE & SUPPLY



Natavo Avocado is designed to support high-volume food businesses operating across multiple regions and markets. Production takes place in two BRC certified facilities located in Mexico and South Africa, providing year-round supply, risk mitigation and consistent product performance.

This dual-origin manufacturing model allows customers to scale production and expand into new markets without changing product specifications. Mexico is FDA approved and OU Kosher certified.

Today, Natavo Avocado is supplied to customers in more than 15 countries worldwide.

MARKET RELEVANCE

Supporting Avocado Consistency and Innovation at Scale

As food businesses scale operations, ingredient consistency has become critical to maintaining product quality, visual appeal and operational Efficiency.

Avocado is one of the most challenging ingredients to use at scale due to natural variability and rapid browning. Natavo Avocado removes this barrier, enabling reliable use across production lines, retail environments and food service operations.

Natavo Avocado supports innovation across sushi, salads, sandwiches, wraps and ready meals, where consistent appearance and performance are essential.



PRODUCT RANGE



Sliced Avocado

For sushi, sandwiches and wraps

20 x 500g | 10 x 1kg | 3 x 4kg

Diced Avocado

Uniform pieces for salads and poke bowls

20 x 500g | 10 x 1kg | 3 x 4kg

Avocado Chunks

Larger cuts for premium salads and food service

20 x 500g | 10 x 1kg | 3 x 4kg

Smashed Avocado

Smooth texture for spreads and fillings

20 x 500g | 10 x 1kg

INNOVATION & INDUSTRY CREDIBILITY



Natavo Avocado has been recognised by the global food industry as a breakthrough in avocado innovation, addressing long-standing challenges around browning, consistency and usability at scale.

The Natavo™ technology has previously been shortlisted for major international food innovation awards, including SIAL and The World Food Awards, reflecting its relevance to modern food manufacturing and food service.

Today, Natavo Avocado is used across multiple food categories, supporting applications where consistent appearance and performance are essential.

EDITORIAL COPY FOR MEDIA

Natavo Avocado Redefines How Avocado Is Used at Scale

Naturo Technologies, the company behind Natavo Avocado, has developed a world-first solution to one of the food industry's most challenging ingredients.

The patented Natavo™ process naturally prevents avocado browning, allowing it to remain fresh and visually appealing for up to 10 days after thawing, without additives or preservatives.

This innovation enables food manufacturers and food service operators to use avocado reliably across sushi, poke bowls, salads, sandwiches, wraps, Mexican dishes and ready meals, supporting consistent quality and new product development at scale.

Customers such as Casa Natural in Japan highlight Natavo Avocado as a reliable solution for delivering consistent avocado quality to their customers.

QUOTES FOR THE MEDIA

Ross Harris, Director, Naturo Technologies:

“Avocado is highly popular with consumers but extremely difficult for food businesses to use consistently at scale. Natavo Avocado was developed to remove that unpredictability and give customers confidence that avocado will perform reliably.”

“We are seeing manufacturers and restaurant chains reintroduce avocado into products and menus where it was previously impractical due to browning and inconsistency.”

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Mark Roscoe, Managing Director, Food Team International:

"We've supplied our portfolio of ingredients to UK food operators for over 20 years and we're incredibly proud to be partnering with Natavo Avocado to deliver a world first solution for one of the industry's most persistent challenges.

Food Team International specialise in offering alternative sourcing and intelligent food solutions to our growing network and Natavo's non browning, completely natural avocado is a genuine game-changer for the industry.

Natavo Avocado isn't just another innovation; it's a much-needed leap forward for sustainability, consistency, and profitability in food service and manufacturing businesses".

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