



Empresa Agroindustrial Ceballos (**EAIC**) is a state company located in the municipality and province of Ciego de Ávila, at the very centre of the main island of the Republic of Cuba.

EAIC merged as the unification of Empresa de Cítricos Ciego de Ávila, formerly a producer of fresh citrus (mainly orange and grapefruit) and the manufacturer Combinado de Ceballos.

EAIC has about 11 000 ha of soils and 5 000 workers. At the beginning of 2000 the company was heavily affected by the citrus greening (HLB), losing more than 80% of its production of citrus. As a consequence of that, they were forced to diversify their products. EAIC then planted mangoes, guavas, pineapples and some other fresh fruits and vegetables.

Now a day, EAIC is a leading company in the production of several items such as: Fresh mangoes, fresh guavas, fresh limes, pineapples, avocados, chili habanero and some other vegetables.

Production of industrial products take place in a modern factory has the highest technology for the processing of fruits, vegetables and tubers. Among the products it has Frozen Concentrate Grapefruit Juice, Mango Puree and Concentrate, Guava Puree and some other pastes, jams and marmalades.

Agricultural production is certified by GlobalGAP.

The industry is certified by ISO 9001:2008 and other national certifications.



**Mango puree and mango concentrated:** It is obtained from the edible part of whole mangoes, ripe, clean, without bark or seed, which are reduced to puree and sifted to remove undesirable particles from the product. Citric acid is added as an acidity regulator and ascorbic acid as an antioxidant. It does not contain preservatives, dyes or artificial flavors.

**Varieties:** Haden, Super Haden and other indigenous varieties.

**Quality characteristics:** The puree has orange color; its intensity varies according to the varieties from which it comes. Uniform, homogeneous, with marked brightness. Brix 14 min for puree and 28 – 30 for concentrated.

**Packaging:** Steel drums coated inside with food-grade paint, hermetic seal, with belt, containing polyethylene bag and aseptic bag of 55-gallons, net weight of 200 kg.

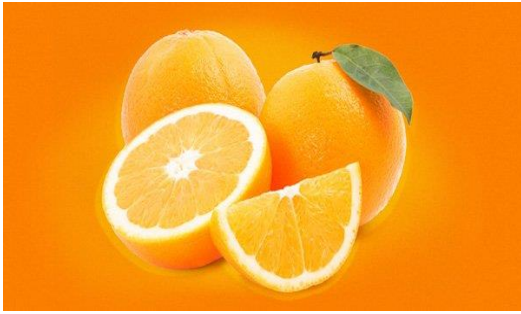


**Guava puree and guava concentrated:** It is obtained from the edible part of ripe, clean guavas, which are reduced to puree and sifted to remove from the product remains of skins, seeds, or other undesirable particles. Citric acid is added as an acidity regulator and ascorbic acid as an antioxidant. It does not contain preservatives, dyes or artificial flavors.

**Variety:** Red dwarf variety cultivated in the country.

**Quality characteristics:** The puree has tones from light pink to intense, uniform, homogeneous, with brightness. Brix 8 min. for puree and 18 – 20 for concentrated.

**Packaging:** Steel drums coated inside with food-grade paint, hermetic seal, with belt, containing polyethylene bag and aseptic bag of 55-gallons, net weight of 200 kg.



**Frozen concentrated grapefruit juice:** Juice obtained from the edible part of ripe, clean and carefully selected white grapefruits, which has been filtered to eliminate undesirable particles from the finished product.

**Variety:** White Marsh Seedless.

**Quality characteristics:** The reconstituted juice has a light yellow color, homogeneous, with uniform turbidity. Natural, fresh, citrus aroma. Smell and defined grapefruit flavor with a predominance of bitter notes. Fluid, with a slight bitter aftertaste. Brix  $58 \pm 0.5$ .

**Packaging:** Steel drums coated inside with food-grade paint, hermetically sealed, with belt, containing: Double 55-gallons polyethylene bag, net weight 250 kg.