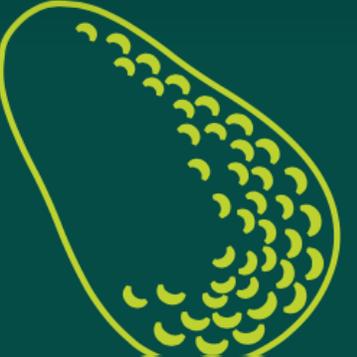




Highland
**FRESH
FOODS**

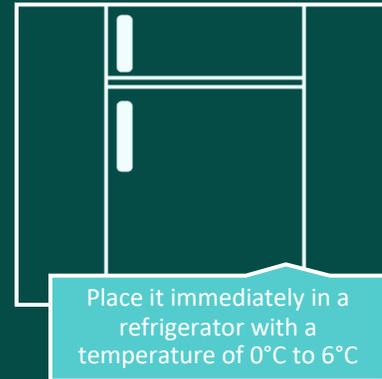
HANDLING PROTOCOL

FROZEN PRODUCTS



How you should handle your product

- If you want to keep your product frozen, it must be at -18°C
- It's a delicate product, so your team at your facility should handle it carefully without dropping it.
- To thaw and serve, follow this steps:



Not to do's



The frozen product should NOT be at temperatures above -18°C



Do NOT drop the boxes or product to the floor, you could damage the packing.



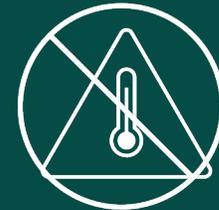
Do NOT use hot or boiling water to defrost the product.



Do NOT defrost the product in water



Do NOT use any other method to defrost the product.

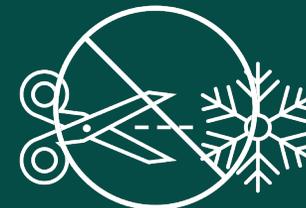


Aftwer thaw, do NOT keep the product at temperatures over 6°C

Do NOT serve the product with out mixing



Do NOT re-freeze the product after it was defrost.



Remember...

- You must follow these steps to enjoy a 100% quality product!
- Our product is 100% natural, so once opened you should consume it entirely!



After opened you must consume the product, in the next 3 hours!



Once the product is thawed, you have 40 days to open and consume it.

Contact us



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