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Apatzingán Michoacán

ABOUT

Frutex is a company dedicated to the production and export of high-quality handle. Mainly for distant markets such as Asia and Europe. We have the experience of 30 years in the business, that gives us the confidence to put your product in the destination either air or sea arriving with adequate quality and maturity to give a pleasant experience of beauty and taste in our fruit.



PRODUCTION PROCESS

STEP 1:

The fruit is selected and cut with the utmost care and cutting each team is supervised by an expert in selection and post-harvest handling of the fruit







STEP 2:





After putting fruit in boxes carefully cleaned by hand one by one and is put on these platforms for running off the latex and so have no burn spots.

STEP 3:

The fruit is discharged into the packaging and fruits that meet the characteristics required for export to Japan are selected. A turn is manually cleaned every fruit avoiding the damage and pollution of the machines.





STEP 4:

The fruit is dipped in hot water for 75 minutes if you weigh less than 500 grams. 90 minutes if the handle weighs more than 500 grams and less than 700 grams. And 110 minutes if you weigh more than 700 grams and less than a kilo. This is the weight of each piece. Temperatures are monitored and recorded by a supervised by a certified inspector system.





STEP 5:

After heating in the hydrothermal fruit passes a tub with cold water to remove heat. After that move to another area of rest for a few hours. Then it became the most important part of the selection of sizes and packing fruit. This is called packing area.







STEP 6:







At this stage of the process and the quality of the finished product ready to be shipped is reviewed. I personally oversaw eyes along with other experts.

STEP 7:

Visits and talks with customers and buyers to measure the level of satisfaction of consumers and sellers.









