

Perceiavoeado evenuine

Use frozen slices to fight waste

Consistent & great quality

No wasted food, no wasted money, no wasted time.

Versatile

From rainbow bowls to burgers.



Try our Avocado, perfect every time.

Consistent quality

Thanks to their natural qualities and health benefits, the popularity of Avocado continues to grow with consumers. Santa Maria offers the highest quality avocado slices that add taste, texture and colour to any dish.



4752 AVOCADO SLICES 500 G X 6

Try these

Perfectly ripe Hass avocados that are sliced and frozen immediately after harvest.

Stay fresh These avocados keep their colour and their glow during the whole of service.

Great quality The slices are in perfect condition every time – whenever you need them.

Ready to use In an easy to use transparent pouch, easy to store and serve.

Versatile Multi usage across your menu.

How to use the avocado slices

Thanks to their natural qualities, the avocado slices add taste, texture and colour to fresh salads, comforting desserts or anything in between.

Give the bag a little shake

As you pick up the bag from the freezer, give it a little shake to separate the avocado slices from each other. Then use as many as you like.

Defrost in the fridge

We recommend you defrost the slices carefully by putting them in the fridge overnight.

Rainbow Bowl

Health is a key trend and you can use our Avocado slices to tap into it. This rainbow bowl is topped off with our ready-to-eat avocados.

Mix a smoothie

The slices are perfect in smoothies and shakes. In this recipe, we have mixed the avocados with bananas, spinach, and apple juice. You can add some cacao and chili to give it an extra kick!.

Chicken Avocado Burger

Burgers are a classic on any menu, why not add our avocados to level up your existing burger range, or try one of our recipes. For example, you can't go wrong with this premium Chicken Avocado Burger.

Avocado Quesadillas

Do you want something quick and convenient? Why not try our Avocados on a Quesadilla simply grill between two tortillas with some cheese. A great dish on any menu.

Simply let them shine

Let the slices be the stars either on a slice of toast or a sandwich. Keep it simple with avocado, a pinch of salt, and maybe some chili flakes – or go a little crazier with poached egg and chives.





Avo Smoothie

Chicken Avocado Burger





All recipes available at www.santamariaworld.com/uk/foodservice/

FLAVOURS FOR PROFESSIONALS.

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