



2WS
COMERCIALIZADORA Y
OPERADORA

2WS COMERCIALIZADORA Y OPERADORA "MAKING FAIR BUSINESS"

Our Mission:

To provide the world society with first quality products and services through the generation of fair businesses for producers, employees, clients, and stakeholders.

Our Vision:

We want to satisfy the food and service needs of the global society fairly and transparently with passion and respect for people and what we do.

Our Team Values:

We believe that without these values a company cannot be great:

- **Honesty**
- **Respect**
- **Equality**
- **Loyalty**
- **Commitment**

Our proposal:

By making fair business for everyone, we support honest work and the generation of new jobs. We work hard to achieve global clients receive first quality products and services at an equitable price. Through the "Win-Win" philosophy, we seek to position ourselves in national and international markets, proudly representing Mexico.

Call us: +52 1 56 1523 1314
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Semblance:

2WS was conceived in 2018 with the joint effort of an optimistic and dreamy young team. 2WS was originally focused on the local supply of electronic supplies, stationary shop articles, cleaning articles and the procurement of maintenance services. After seeing closely, the magnificence of the Mexican countryside and the injustices in the price paid for fruit and vegetables to producers and rural people, it was clear for 2WS' founders that the company must focus everybody's efforts and knowledge to push the development of the Mexican Primary Sector by helping producers to sell and allocate their products in national and international markets at fair price.

Expertise:

2WS' Management Team has worked in the trading sector for more than 30 years (in conjunction) transacting many commodities, metals, minerals, hydrocarbons, grains, fruits, and vegetables worldwide.

We integrate the talent of clever and experienced people who dedicate all their energy and skills on each delivery assuring successful transactions among different countries.

With the right contacts and the extensive knowledge, we work with, we can handle the logistics by any mode of transport necessary to deliver the best products fresh and on time.

Through the establishment of a solid logistics network created by international synergies with customs brokers, shipping agents, transport companies, insurance brokers, etc., we have the capability and experience to transport our products by land, sea or air, allowing us to distribute products to almost anywhere in the world while maintaining the quality and freshness of them.

2WS is currently exporting to different continents: America, Europe, and Asia.

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2WS COMERCIALIZADORA Y OPERADORA "MAKING FAIR BUSINESS" CATALOGUE OF PRODUCTS

Our products

2WS founders have traveled through Mexico seeking for the best quality products from the countryside. Our producers networking in different states of the country allow us to guarantee our customers that they will receive first quality products at fair price.

We work directly with land producers, agronomist, packers, shipping agents, etc. avoiding the cost of intermediaries. We give value to what it is important: the fruits, the vegetables and the procedures to get the best quality every single season therefore, we frequently visit our network's orchards to guarantee we will honor all the deals we make.

Our Offer

2WS has access to a long list of fruits and vegetables in different presentations: fresh, frozen, and canned.

The catalogue we are presenting is a sample of the products we can take to your table.


Call us, it will be a pleasure to do business with you.

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FROZEN AVOCADO PULP DATA SHEET



(PRODUCT DESCRIPTION)

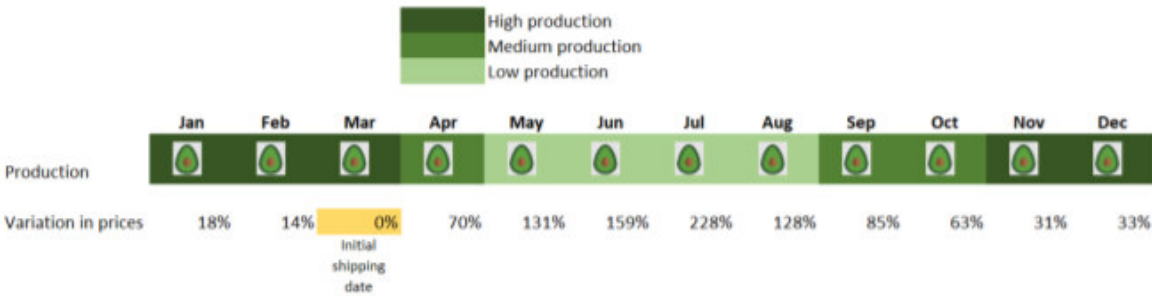
| | |
|---|---|
| Product | Avocado Pulp |
| Variety | Hass Avocado |
| Description | Nature properly ripen, Hass avocados are blended with stabilizers and antioxidants to obtain an authentic Avocado Pulp with a smooth texture, avocado chunks, odor and flavor characteristic to avocado pulp. It can be used as a basis for making guacamole, dressing, as raw material for the manufacture of other products such as sauces, ice cream and beverages, etc. |
| Ingredients | Hass avocado, water, ascorbic acid, sodium alginate, xanthan gum and citric acid. |
| Origin | Mexico |
| Life and storage of the product | <ul style="list-style-type: none"> • Frozen product at -18°C (0°F), 2 years • Sealed refrigerated product at 7°C (45°F), 43-45 days • Opened refrigerated product at 7°C (45°F), 3-5 days |
| Temperature for transportation | <ul style="list-style-type: none"> • -18°C (0°F) |
| Presentation and Weight | Bags of 1 and 2 kilograms 10 bags per box 108 boxes per pallet 1,150 kg aprox. As gross weight per pallet |
| Shipments | Maximum 23 tons per shipment. |
| Product sample export presentation |  |



FRESH HASS AVOCADO DATA SHEET



(PRODUCT DESCRIPTION)

| Product | Avocado | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--|-------|------|------|------|--------|--------|--------|--------|--------|-----|-----|-----|-----|------------|------|------|------|------|------|--------|--------|--------|--------|--------|-----|-----|---------------------|-----|-----|----|-----|------|------|------|------|-----|-----|-----|-----|
| Variety | Hass | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Description | <p>*Color: Dark green skin with a yellowish or white- green pulp, and a big brown seed. When ripe skin color can change from green to a blackpurple tone.</p> <p>* Shape: Ovoid.</p> <p>* Flavor: No odd flavors. Pleasant to taste.</p> <p>* Green thick-skinned fruit. When ripe, the pulp has a buttery. Rich in healthy fats.</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Caliber | 40 (265-300gr), 48 (205-265gr) & 60 (170-205gr) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Physicochemical Characteristics | Dry matter %: minimum 21.5%, maximum 28%. Oil percentage oscillates between 20% - 23% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Origin | Mexico | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Temperature for transportation | Avocado in a green state (depending on transport time): 5 - 13 °C. Ripe avocado 2 - 4 °C. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Presentation and Weight | Container 40" Reefer 80 boxes per pallet/ 1,760 boxes per container/ 22 pallets total Total Net Weight: 19,888 kgs aprox. Total Gross Weight: 20,150 kgs | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Packaging | Boxes of 25 lbs Dimensions: 43 x 32.5 x 18.20 cm | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Weight per box | 25 lbs/ 11.3 kgs | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Shipments | Maximum 23 tons per shipment. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Temporality and variation in prices |  <p>Legend: High production Medium production Low production</p> <table border="1"> <thead> <tr> <th>Month</th> <th>Jan</th> <th>Feb</th> <th>Mar</th> <th>Apr</th> <th>May</th> <th>Jun</th> <th>Jul</th> <th>Aug</th> <th>Sep</th> <th>Oct</th> <th>Nov</th> <th>Dec</th> </tr> </thead> <tbody> <tr> <td>Production</td> <td>High</td> <td>High</td> <td>High</td> <td>High</td> <td>High</td> <td>Medium</td> <td>Medium</td> <td>Medium</td> <td>Medium</td> <td>Medium</td> <td>Low</td> <td>Low</td> </tr> <tr> <td>Variation in prices</td> <td>18%</td> <td>14%</td> <td>0%</td> <td>70%</td> <td>131%</td> <td>159%</td> <td>228%</td> <td>128%</td> <td>85%</td> <td>63%</td> <td>31%</td> <td>33%</td> </tr> </tbody> </table> <p>Initial shipping date: March</p> | Month | Jan | Feb | Mar | Apr | May | Jun | Jul | Aug | Sep | Oct | Nov | Dec | Production | High | High | High | High | High | Medium | Medium | Medium | Medium | Medium | Low | Low | Variation in prices | 18% | 14% | 0% | 70% | 131% | 159% | 228% | 128% | 85% | 63% | 31% | 33% |
| Month | Jan | Feb | Mar | Apr | May | Jun | Jul | Aug | Sep | Oct | Nov | Dec | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Production | High | High | High | High | High | Medium | Medium | Medium | Medium | Medium | Low | Low | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Variation in prices | 18% | 14% | 0% | 70% | 131% | 159% | 228% | 128% | 85% | 63% | 31% | 33% | | | | | | | | | | | | | | | | | | | | | | | | | | | | |



CHICKPEAS DATA SHEET



(PRODUCT DESCRIPTION)


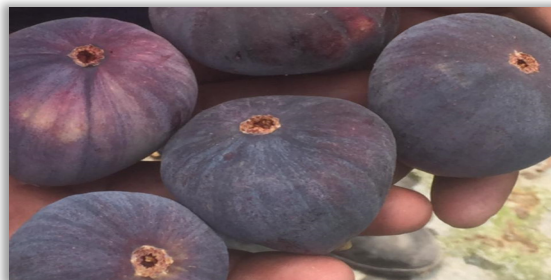
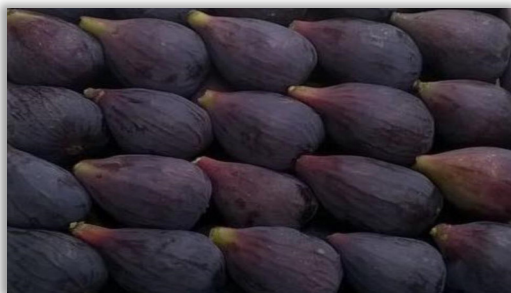

| | |
|---|--|
| Product | Chickpeas (<i>Cicer arietinum</i>) |
| Variety | Kabuli |
| Origin | Mexico, Sinaloa |
| Description | The Garbanzo Bean, also known as chickpeas, is an edible legume with high protein content and one of the earliest cultivated vegetables. |
| Product Specification | Broken and Splits: 1% Stained Green/Brown: 2.5% Warm Bitten: 0.5% Foreign Matters: 1% Weevils and Bugs dead: Free Total Damage: 3.5% Moisture: 13% |
| Life and storage of the product | <ul style="list-style-type: none"> • Date of Manufacture 2019 • Expiry Date: 2021 • Sealed refrigerated product at 18°C (64°F) |
| Temperature for transportation | <ul style="list-style-type: none"> • 18°C - 20°C (64°F - 68°F) preferably |
| Presentation and Weight | Polypropylene Bag of 25 and 50 kilograms |
| Shipments | Maximum 23 tons per shipment. |
| Product sample export presentation |  |

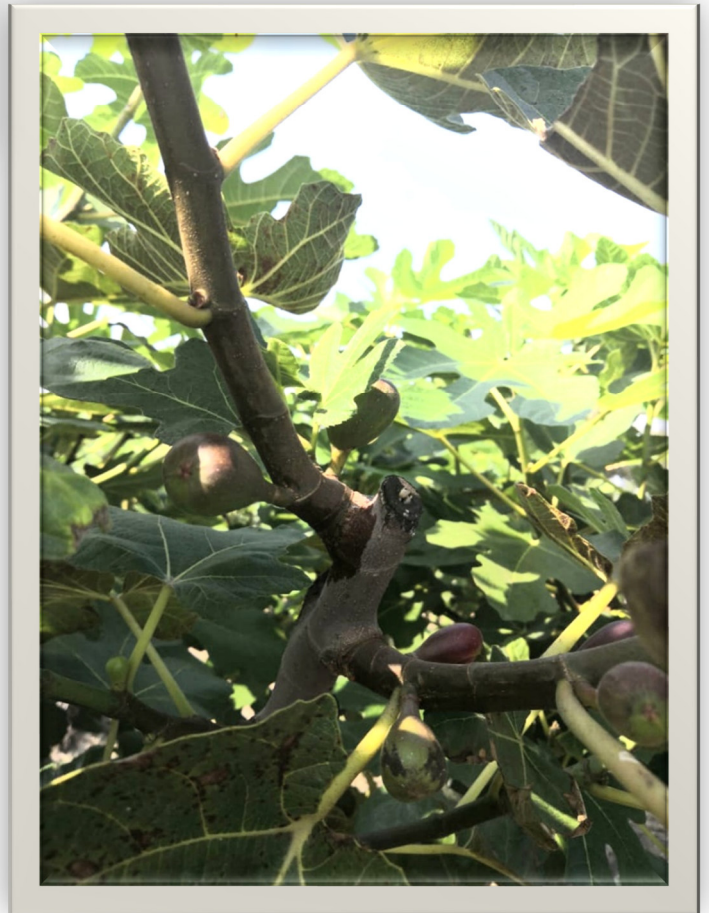


FIG DATA SHEET



(FRUIT DESCRIPTION)


| | |
|---|--|
| Product | FIG |
| Variety | Black Mission, Brown Turkey |
| Origin | México |
| Caliber | From 20 to 30gr |
| Diameter | 4.5 to 5.9cm |
| Maturation | It has a reddish-purple color, thick caliber and contains no residue. |
| Content in juice | % in weight <20% |
| Life of transit and storage of the product | From 3 to 4 weeks refrigerated |
| Temperature for transport | Temperature 0 - 3° C Relative humidity 80-90% |
| Certificate | SENASICA Certificate (SADER) |
| Presentation | 1 kg box |
| Shipments | 1-ton shipments/ 6 pallets per shipment/ 160 boxes per pallet. |
| Product sample export presentation |  |



RASPBERRY DATA SHEET



(FRUIT DESCRIPTION)

| | |
|---|---|
| Product | Raspberry |
| Variety | Rubus idaeus: Sevillana, Maravilla, Carmina, Ezperanza |
| Origin | México |
| Caliber | From 5 to 10gr |
| Diameter | 1.5 to 2.0cm |
| Maturation | It has a reddish color, homogeneous caliber, semi firm and contains no residue. |
| Content in juice | % in weight <60% |
| Life of transit and storage of the product | From 1 to 2 weeks refrigerated |
| Temperature for transport | Temperature: 0°C Relative humidity 90-95% |
| Certificate | SENASICA Certificate (SADER) |
| Presentation | 170gr (6oz), 340gr (12oz) box |
| Shipments | <ul style="list-style-type: none"> • 1-ton of 170gr boxes Clamshells per box = 12 Boxes per pallet = 240 • 1 ton of 340gr boxes Clamshells per box = 8 Boxes per pallet = 170 |
| Product sample export presentation |  |

