



Our Quality Commitment:

We are third generation family entrepreneurs with over 70 years' experience in pharma business servicing both top quality human and animal drug Labs in the globe.

Our mother company West Mexico has a business partnership with West Pharmaceutical Services (www.westpharma.com). (WST) This partnership has given us not only global market leadership and deep experience on pharmaceutical processes and molecule studies, but a strong foundation in "Total Risk Mitigation, Quality by Design, among the use of the best BPM'S on high tech manufacturing facilities.

This is the way our manufacturing facility was designed & born from scratch with the highest technology available with a strong Jicama supply chain and, "no add on's" on our Quality Assurance Program, not only on the lab but into each step of our unique production processes.

We worked for over 7 years to understand the Jicama molecule structure behavior and control the pour syneresis that happens while the shelf life takes place at the package sitting at the retail shelf, this was possible by the use of our own proprietary technology and lab studies in order to achieve **22 days** of Shelf Life (EMMA Lab Certified) without the use of a desiccant normally called "**Pour Diaper**" that our competitors need to use in their packages by using old technologies, that doesn't look good, stinks with time and may compromise the total shelf life of the product.

Xica is an innovative company on a mission to promote Innovative Healthy Products by offering high quality, fresh, organic and exotic Jicama recipes. Crafted in a state-of-the-art owned food processing facility located in Apodaca in the state of Nuevo Leon Monterrey our facility has the highest food processing technology and follows the most rigorous quality standards that today's food industry demands.

Our strength to ensure the integrity of our food products is possible by the use of a strong cold chain at the plant and during the supply chain needed to place the products to their final destination worldwide, and all products are packed in recyclable, creatively designed containers by the use of science and our own expertise, including easy-open seals to extend shelf life and preserve the health of our planet. Our product portfolio features a wide variety of Jicama combinations and other fruits, offered in grab-and-go containers for retail consumers, as well as many sustainable options for foodservice and wholesale.

Xica products are 100% fresh and free of artificial and natural chemicals and the complete product line is "Diaper free", among the competition, we clean our products with pharma grade water and quality air into the production area, and the use of other proprietary techniques in order to offer the consumer the best possible fresh Jicama products available today.

This is our commitment on each and every shipment we make with pride and care every day of the week and is available for your retail stores, restaurants, hotels, gyms, wellness centers, etc..

Discover our full line of products at www.eaturxica.com

A handwritten signature in blue ink, appearing to read "Enrique Mateos", written over a horizontal line.

Enrique Mateos Butcliffe
PAMA Trade Corp. CEO

XICA pronounced (SHE-KA)
from Nahuatl XICAMATL
which means Jicama

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