

[www.yellowseed.com.co](http://www.yellowseed.com.co)



**YELLOW**  
**Seed**

**Food & Goods Trading Co.**



Colombia:

+57 3003780026 (ES)



EUA

+57 313 8016324 (EN & ES)



Europa:

+34 691 32 22 90 (EN,DE & ES)

# About Us

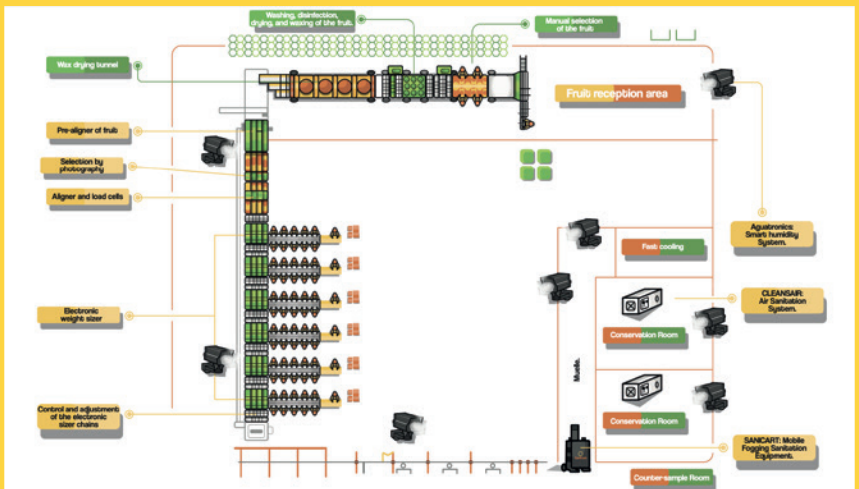


## At Yellow Seed

At Yellow seed, we take pride in our history rooted in the heart of the Magdalena Department, Colombia. Our commitment to the community and the economic development of the region is reflected in every mango we cultivate. With strategic alliances with local farmers and globally recognized certifications, we ensure that our mangoes reach international markets with the highest quality and food safety standards.



# Our Packing Plant



Our packing plant, located in Santa Marta, Magdalena, is the epicenter of our operation. Equipped with state-of-the-art technology, each mango undergoes rigorous selection, washing, and classification processes to ensure its freshness and quality. With refrigeration chambers and pre-cooling systems, we optimize the freshness of our mangoes before packaging, ensuring an exceptional sensory experience with every bite.

# Commitment to Quality and Food Safety:

At Yellow Seed, quality and food safety are our top priorities. We hold internationally recognized certifications such as Global Gap, ensuring our responsible and sustainable agricultural practices. Additionally, we strictly adhere to the regulations of the Colombian Agricultural Institute (ICA) and Hazard Analysis and Critical Control Points (HACCP) practices, ensuring that each sugar mango meets the highest safety and quality standards.

Our organization has successfully established seamless and efficient relationships with 19 producers situated in the Magdalena region. We provide them with comprehensive technical and agronomic support to ensure that they can consistently produce high-quality products. Our ultimate goal is to standardize this partnership, which has proved to be highly advantageous for all parties involved.



# LOGISTAL ROUTE: Transit through USA

1



Harvesting



2



Packing, Pre-cooling  
& Cooling



3



Santa Marta /  
Cartagena Port



4



Arrival to US Port



5



Irradiation

# Logistical Routes

Departure	Port of Arrival	Days in transit	Irradiation
Cartagena	Savannah	6	Gulfport, MS McAllen, TX
	Houston	8	Gulfport, MS McAllen, TX
	Houston	9	Gulfport, MS McAllen, TX
Santa Marta	Savannah	6	Gulfport, MS McAllen, TX



# LOGISTAL ROUTE: Transit through EU/CAN

1



Harvesting



2



Packing, Pre-cooling  
& Cooling



3



Santa Marta /  
Cartagena Port



4



Arrival to Port

# Logistical Routes

Departure	Port of Arrival	Country	Days in transit
Cartagena	Malaga	Spain	13
	Rotterdam	Netherlands	13
	Hamburgo	Germany	14
	London Gateway	Uk	15
	Hamburgo	Germany	17
	Flushing	Netherlands	18
	Toronto	Canada	16

Departure	Port of Arrival	Country	Days in transit
Santa Marta	Southampton	UK	11
	Amberes	Belgium	12
	Rotterdam	Netherlands	13
	Algeciras	Spain	16





# Our Mangoes

Rich source of essential vitamins and minerals

High in Vitamins C and A, which support immune function, eye health, and skin health

Contains polyphenols that help combat oxidative stress

As an excellent source of dietary fiber, it aids digestion and promotes intestinal health

Its high potassium content is essential for blood pressure control

Its natural carbohydrates, sugars, and B vitamins can offer a healthy energy boost

# SUGAR MANGO



Scientific name	Mangifera indica L
Family	Anacardiáceas
Origin	Magdalena - Colombia
Temp. of Conservation	12°C Avg
Sweet flavor with a Brix	20-22°Brix

## TEXTURE AND FLAVOR

- Succulent pulp, low fibrosity, and juicy fruit.
- Edible skin and fragrant aroma.

## Packaging Specifications

Calibers	Grams	Unit
Small	90 - 130	19 a 21
Medium	131 - 190	13 a 15
Large	191 - 250	9 a 11

- 2 kg (4,4lb) cardboard boxes
- Between 9 and 21 sugar mangoes per box (depending on the caliber)

390 Boxes/ Pallet  
20 pallets per 40" Container  
7,800 Boxes per Container

330 Boxes/ Pallet  
20 pallets per 40" Container  
6,600 Boxes per Container

## CONVENIENCE

- Bite-sized, easy to carry and consume on the go.
- Ideal for lunchboxes or as a snack at work.

## Availability

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dic

# MANGO TOMMY OR KEIT



Scientific name	Mangifera indica L
Family	Anacardiáceas
Origin	Magdalena - Colombia
Temp. of Conservation	9 to 11°C Avg
Sweet flavor with a Brix	14-18°Brix

## TEXTURE AND FLAVOR

- Succulent pulp and medium fibrosity.
- Edible skin.

## Packaging Specifications

Calibers	Grams
5	784-894
6	673-784
7	593-673
8	503-593
9	452-503
10	388-452
11	338-388
12	286-338

- 4 kg (8,8lb) cardboard boxes
- 252 Boxes/ Pallet  
20 pallets per 40" Container  
5,040 Boxes per Container

### Tommy

Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dic

### Keit


Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dic



## Delivering Excellence in Mangoes

The capacity of Yellowseed packing plant allows for the processing and packaging of approximately 250 containers per year of sugar mangoes and 120 containers of Tommy Atkins mangoes.

With our efficient production processes and state-of-the-art equipment, we ensure that each container is filled with premium-quality mangoes that meet the highest standards of freshness and taste. Whether you're looking for the sweet flavor of sugar mangoes or the robust taste of Tommy Atkins mangoes, Yellowseed has the capacity to deliver excellence in every shipment.



**With every mango that leaves, we carry a piece of this land and its people to the world. Together, we are building something greater than ourselves: a legacy of flavor, quality, and hope for Magdalena.**

[www.yellowseed.com.co](http://www.yellowseed.com.co)



**YELLOW**  
**Seed**

**Food & Goods Trading Co.**



Colombia:

+57 3003780026 (ES)



EUA

+57 313 8016324 (EN & ES)



Europa:

+34 691 32 22 90 (EN,DE & ES)