

## **PAC PROCESSING CO., INC., Launches Cinco de Mayo Caffeinated Avocado Oil Mayonnaise**



Avocado Lover

# Cinco de Mayo Mayonnaise

AVOCADO OIL

710ml  
24 fl. oz

Patent Number

4,444,763

ORGANIC MAYONNAISE



**Temecula, California Apr 12, 2023 ([IssueWire.com](https://www.issuewire.com))** - PAC PROCESSING CO., INC. is excited to announce the launch of their latest product, Cinco de Mayo Caffeinated Avocado Oil Mayonnaise. This unique and delicious mayonnaise is made with AVOCADOZ Extra Premium Avocado Oil, which is cold-pressed and unrefined, retaining the natural green color and flavor of the avocado.

The Cinco de Mayo Caffeinated Avocado Oil Mayonnaise is perfect for avocado lovers looking to add a little kick to their dishes. It is great for making an authentic Caesar Cardini salad or for adding flavor to Mexican Ceviche de Pescado. This new product is made with a patented process invented by Richard H. Davis ensures optimum yield with minimal chemical change to the oil.

Davis, who invented Avocado Oil Mayonnaise in the 1980s while working on a Freeze-Dried Guacamole and a High Pressure Processed Guacamole for McCormick & Company, has developed a process for extracting avocado oil from avocados that are now patented (Patent # 4,444,763). The raw oil is extracted from ripe avocados through maceration, heating, the addition of herbaceous siliceous material, and pressure extraction. In addition, Davis developed a roasted coffee substitute made from the leftover avocado seeds.

The California Avocado Growers Exchange (CALAVO) was instrumental in helping establish the state as a major producer of avocados. The state has a long history of avocado production, and the organization was founded in 1924 to promote and market the avocado industry in California. Ichiro Mashita, a Los Angeles sushi chef in Little Tokyo invented the CALAVO inspired California Avocado Sushi Roll in the early 1960s. In the 1920s, British author Somerset Maugham claimed to have invented avocado ice cream at his villa on the French Riviera. Bill Granger from Sydney Australia claims that he was the first to invent and serve avocado toast at his cafe Bills, in 1993.

Cinco de Mayo Caffeinated Avocado Oil Mayonnaise is now available in 7/16 oz portion packets and in 710ml 24 fl. oz wide-mouth plastic jars made of polyethylene terephthalate (PET). For more information on the extraction of avocado oil from avocados, visit <https://patents.justia.com/patent/4444763>.

PAC PROCESSING CO., INC. is proud to offer this unique and flavorful mayonnaise, perfect for any occasion, and especially fitting for Cinco de Mayo celebrations. For more information, please contact us at (858) 333-4098 or visit our website at <https://pacprocessing.webnode.com>.

† These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease.

<https://youtu.be/PH8RRIGGomA>

## Media Contact

Richard H. Davis

CALAVO@jjnan.com

(858) 333-4098

Source : PAC PROCESSING CO., INC.

[See on IssueWire](#)