

HiPPiE ORGANiCS®

RASPBERRIES

FRESH CUTS

ASPARAGUS

BLUEBERRIES

FRENCH BEANS

BLACKBERRIES

BRUSSELS SPROUTS



ABOUT

Hippie Organics® is a grower of organic and NON GMO fresh fruits and vegetables. We use original artwork to convey our love of nature, healthy living, outdoor adventure, and planet conservation.

CONCEPT

Hippie Organics® was developed with three key concepts in mind: creativity, fun, and healthy living. We created a brand that reflects these ideas with unique artwork and labeling concepts that everyone can appreciate. We focus on having a label that is not just another piece of corporate branding, but rather a unique piece of art that every consumer can enjoy.



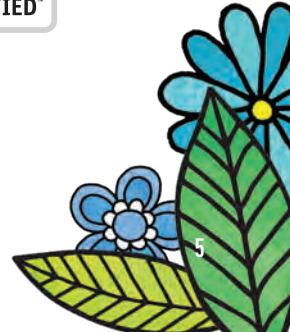


CERTiFiCATIONS

Hippie Organics® product is certified USDA organic and verified NON GMO.

MiSSION

Hippie Organics® mission is to inspire creativity at every level of the food chain; from the farm to the consumer. We believe that creativity is the heart of innovation. We foster forward thinking and believe that this will enable us to provide our customers with the highest quality, organically grown produce all the while respecting our planet.







OUR ORGANIC COMMODITIES

Blueberries

Blackberries

Raspberries

Asparagus

French Beans

Brussels Sprouts

Fresh Cut Mango





ORGANIC BLUEBERRIES

COUNTRY OF ORIGIN:
Peru, Chile, USA

VARIETIES:
Varies by region

AVAILABILITY:
Year-round

PACK SIZES:

- 6 oz (170 g)
- 1 dry pint (551 ml)
- 18 oz (510 g)

Bilingual Label



English-Only Label



PERU
CHILE
USA

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC



AVAILABILITY
CALENDAR



ORGANIC BLACKBERRIES

COUNTRY OF ORIGIN:
Mexico, USA

VARIETIES:
Osage, Ouachita, Traveler,
Tupy, Sweet Karoline®

AVAILABILITY:
October - July

PACK SIZES:

- 6 oz (170 g)
- 12 oz (340 g)

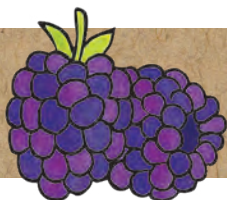
Bilingual Label



English-Only Label



Sweet Karoline® Label



MEXICO
USA

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

AVAILABILITY
CALENDAR



ORGANIC RASPBERRIES

COUNTRY OF ORIGIN:
Mexico

VARIETIES:
Adelita, Daniela® coming
2023

AVAILABILITY:
Year-round

SUN-RIPENED
TO PERFECTION!

Bilingual Label



English-Only Label



PACK SIZES:

- 6 oz (170 g)
- 12 oz (340 g)



MEXICO

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

— AVAILABLE — PEAK PRODUCTION

AVAILABILITY
CALENDAR



20

HIPPIE
ORGANICS®
ORGANIC ASPARAGUS
GROWN IN MEXICO
NON GMO

USDA
ORGANIC

PLU #4150
8 15887 01059 8

ORGANIC ASPARAGUS

COUNTRY OF ORIGIN:
Mexico

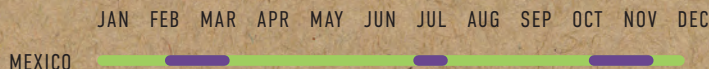
AVAILABILITY:
January - December



Ask us about our
fair-trade program

PACK SIZES:

- 11 lb box (1 lb bunches)
- 28 lb box (1 lb bunches)
- 12 x 2.25 lb bag
- 12 x 2.25 lb resealable bag
- Custom pack sizes available



AVAILABLE PEAK PRODUCTION

AVAILABILITY
CALENDAR



ORGANIC FRENCH BEANS

COUNTRY OF ORIGIN:

Mexico, Guatemala

VARIETIES:

Sapporo

AVAILABILITY:

Year-round

PACK SIZES:

- 10 x 1 lb bag
- 21 x 1.5 lb bag
- 20 x 2 lb bag
- Custom pack sizes available

OUR GUATEMALAN FARMS
ARE 100% EFI CERTIFIED



MEXICO
GUATEMALA

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC



AVAILABLE



PEAK PRODUCTION

AVAILABILITY
CALENDAR



ORGANIC BRUSSELS SPROUTS

COUNTRY OF ORIGIN:

Mexico

VARIETIES:

Gustos, Speedia, Brilliant

AVAILABILITY:

January - August

PACK SIZES:

- 16 x 1 lb microwavable bag
- 24 x 1 lb mesh bag
- 16 x 2 lb bag
- 10 lb bulk box
- Custom pack sizes available



MEXICO

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC



AVAILABLE



PEAK PRODUCTION

AVAILABILITY
CALENDAR



FRESH CUT ORGANIC MANGO

COUNTRY OF ORIGIN:

Mexico, Peru, Ecuador

VARIETIES:

Kent, Keitt, Tommy

AVAILABILITY:

Year-round

PACK SIZES:

- 1 lb (454 g)
- 2 lb (907 g)
- 3 lb (1.36 kg)
- Bulk
- Custom pack sizes available

Bilingual Label



English-Only Label



MEXICO
PERU
ECUADOR

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

AVAILABILITY
CALENDAR





INGREDIENTS:

- 1 bunch Hippy Organics Green Asparagus
- 10 Large Eggs
- 1/2 cup Milk
- 1/4 cup Ricotta Cheese
- 2 Tablespoons Extra Virgin Olive Oil, divided
- 2 teaspoons Sea Salt, divided
- 1/2 teaspoon Black Pepper, divided
- 1 teaspoon Apple Cider Vinegar

FEATURED RECIPE

ASPARAGUS FRITTATA

30 minutes, Serves 6

DIRECTIONS:

Preheat the oven to 375°F. Wash and dry and trim off the ends of the asparagus. Set 4 of the asparagus to the side. In a bowl whisk to combine the eggs, milk, 1 teaspoon of sea salt, and 1/4 teaspoon of freshly ground black pepper.

Heat a medium and oven safe skillet on medium-high heat then add the olive oil. Add the asparagus to the skillet and season with 1/2 teaspoon sea salt. Sauté for 3-4 minutes while stirring occasionally for a light char. Remove the asparagus from the skillet and turn the heat to medium.

Add the egg mixture to the skillet and allow to cook uncovered and undisturbed for 3-4 minutes, or until you see some air bubbles. Lay the asparagus over the top of the egg mixture and add dollops of ricotta cheese. Transfer to the preheated oven, bake the frittata at 375°F for 18-20 minutes or until fully set.

While the frittata bakes, make the shaved asparagus salad. Using a vegetable peeler, peel the remaining 4 asparagus until you have thin asparagus ribbons. Toss the shaved asparagus in a bowl with a bit of extra virgin olive oil, apple cider vinegar, 1/2 teaspoon sea salt, and 1/4 teaspoon of freshly ground black pepper. Serve the frittata warm with the shaved asparagus salad.



FRESH CUTS

BLUEBERRIES

FRENCH BEANS

Hippie Organics® visit: www.hippieorganics.com

Distributed by Alpine Fresh, Inc. (p) +1(305)-594-9117

BRUSSELS SPROUTS