



ABOUT US

Red V Foods Corp. is the leading distributor and manufacturer of coconut products in the United States. We specialize in USDA-certified organic, non-GMO premium coconut products, sourcing the best and highest quality raw ingredients from across the globe, while delivering outstanding results through our superior supply chain.

Red V Foods is a subsidiary of Axelum Resources Corp. in the Philippines, a pioneer in the production of the world's finest coconut food products. Axelum Resources Corp. (PSE: AXLM), is a listed company in the Philippine Stock Exchange, primarily engaged in the business of manufacturing, exporting and retailing of globally in-demand premium coconut products.

We are headquartered in a 110,000 sq. ft. manufacturing and distribution facility located in the Metro Atlanta area. This accessible location enables Red V Foods to service markets across the USA and Canada, as well as parts of South America.

Red V Foods also has the flexibility to pack in various sizes, in customer specific designs and requirements.





OUR PRODUCTS

PRODUCTS AVAILABLE IN **BULK**, **FOOD SERVICE**, AND **RETAIL**.

MOST ITEMS AVAILABLE IN ORGANIC.



DESICCATED COCONUT

Red V's Desiccated Coconut is the shredded and dried white meat of fresh and mature coconuts. It has the natural taste, flavor, and aroma of fresh, wholesome coconut. From culinary to confectionery, this versatile ingredient works wonders with a fresh coconut flavor, texture, and aroma.







Utilized in many baked products and cereal or granola applications. Often used in cookies, biscuits, candies, and other baked products.

GRANULATED CUTS



MEDIUM



FINE (MACAROON)



EXTRA FINE



NATURAL

SPECIAL CUTS



FLAKE



FANCY SHRED



REGULAR CHIPS



MEDIUM CHIPS

Available in



INDUSTRIAL



25 lb and 50 lb



in multiwall kraft paper bag with inner polyethylene liner FOOD SERVICE



1 lb, 2 lb, 10 lb





RETAIL



5 oz, 7 oz, 14 oz



👸 bag

SWEETENED COCONUT

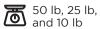
Red V's Sweetened Coconut is proudly manufactured in Buford, Georgia, using our famous desiccated coconut. By mixing it with quality ingredients to sweeten the coconut, the natural flavor and aroma of coconut remain evident in this moist and tender product, blended to customers' specific needs.



Sweetened Coconut is used as a topping on cakes, pies and pastries. It's also popular as a confectionery filling, and as an ingredient in popular delicacies such as deep fried coconut shrimp and baked coconut chicken.



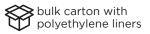
INDUSTRIAL





FOOD SERVICE











in cartons

RETAIL





TOASTED COCONUT

Red V's Toasted Coconut Products are the toasted versions of our desiccated coconut. The toasted coconut is golden in color with a naturally sweet and toasted flavor. They are made from the finest fresh coconuts available.









Toasted Coconut is used as decorative cake topping, where a distinct toasted flavor and a crunchy mouth-feel are desired. Used as a breading, it has wonderful savory applications as well. Toasted Coconut makes an ideal topping on cakes, ice cream and pastries.

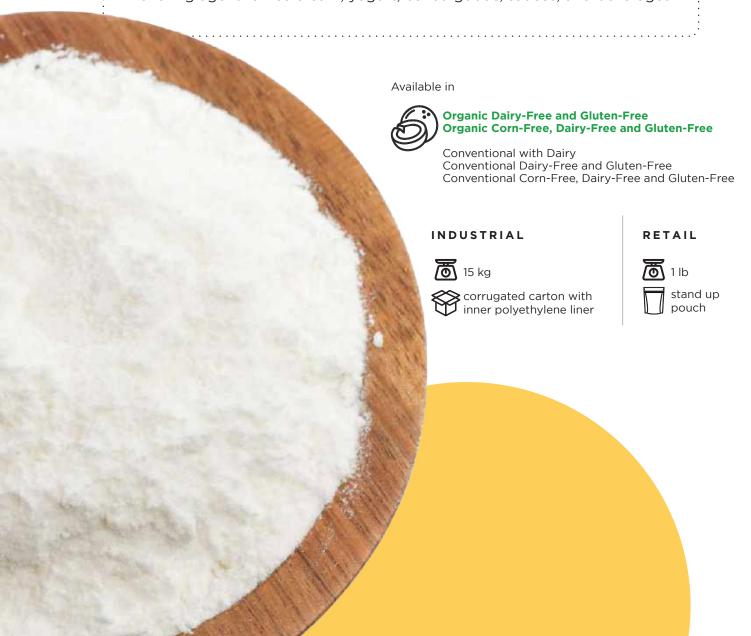


COCONUT MILK POWDER

Red V's Coconut Milk Powder is a unique product, developed and perfected to address the specific needs of manufacturers, chefs, and even busy homemakers. Our Coconut Milk Powder is spray-dried coconut milk that is shelf stable and easy to use, making it a convenient ingredient to keep on hand.



Coconut Milk Powder is excellent for dry applications, confectionery items, and other situations where control of viscosity is critical. It is also used as a flavoring agent for ice cream, yogurt, baked goods, sauces, and beverages.



COCONUT **CREAM**

Red V's Coconut Cream is the pure extract of liquid from coconut meat. Combined with natural stabilizers and UHT-processing (ultra-high temperature), the freshness and natural flavor of the newly squeezed coconut milk are immaculately preserved. The UHT process technology produces coconut cream with superb flavor and smooth, silky texture.







This versatile product is frequently used in beverages and other liquid applications as it allows an even more convenient processing by eliminating the need to hydrate or dissolve a powdered product before use.

Available in



INDUSTRIAL & FOOD SERVICE



25 kg Conventional



aseptic bag in double walled corrugated carton



20 kg Organic



aseptic bag in double walled corrugated carton



200 kg



aseptic bag in drum

CANNED COCONUT MILK

Red V's Coconut Milk is the unadulterated natural extraction of fresh, mature coconut meat, preserving the coconut's freshness and its innate flavor and aroma. With 18% fat content, coconut milk is a smooth, luscious liquid that is creamy in color. More than just Piña Coladas, coconut milk is rapidly being adopted in endless recipes sweet and savory.



From bread pudding to ice cream and yogurts, sauces and confectionery options, Coconut Milk is also a great base for vegan and vegetarian diets.

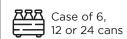
Available in



Organic Canned Coconut Milk (18% fat content)
Organic Lite Canned Coconut Milk (6% fat content)

Conventional Canned Coconut Milk (18% fat content) Natural Lite Canned Coconut Milk (6% fat content) FOOD SERVICE & RETAIL







COCONUT OIL

Red V's Organic Virgin Coconut Oil is 100% USDA-certified organic. Using only the freshest mature coconuts, our VCO is cold-pressed and left unrefined, unbleached, and non-deodorized. Gaining in popularity, VCO has become well-known for its numerous healthy attributes. It is also certified Kosher and Halal.

Cholesterol-free and void of any trans-fatty acid, **Organic Virgin Coconut Oil** is also naturally a very stable oil with a shelf life of 24 months. As it is unrefined, unbleached, and not deodorized, it retains the scent and flavor of coconuts.

Red V's Refined Coconut Oil is made by first drying coconut meat (copra) then pressing the oil from it. That oil is then filtered and bleached before it is treated with high heat in order to render it odorless and to kill any germs or spores present. The resultant product is RBD (refined, bleached, deodorized) or Refined Coconut Oil. It is unscented and excellent for cooking due to its high smoke point (400°F). Refined coconut oils do not have any coconut flavor or taste.

Virgin Coconut Oil is an ideal carrier oil for toiletry and aromatherapy applications. It is excellent for use on itchy, dry, sensitive skin. In the soap-making industry, its resistance to rancidity and its ability to produce a hard soap with a tall, fluffy lather make it highly sought-after.





Southern region of the Philippines to inspect and monitor farms to ensure that strict organic standards are followed.

We have achieved ISO 17025 accreditation for Axelum Laboratories. Something that elevates the quality and reliability of its laboratory work to the level of a third party laboratory.



























CONTACT US



1665 Heraeus Boulevard Buford, Georgia 30518 USA

**** +1 (770) 729-8983

+1 (770) 729-9428

www.redvfoods.com

RED V FOODS SALES TEAM

BOB WESCHREK

General Sales Manager bob@redvfoods.com PHONE: (770) 729-8983 ext. 1115

MOBILE: (678) 758-5131

DAVID McDANIEL

Retail National Accounts Manager david@redvfoods.com PHONE: (615) 431-0453 MOBILE: (615) 887-1161

FEDERICO PAZMIÑO

Central and South America Sales federico@redvfoods.com

ROBERT SANTIAGO

Sales Manager robert@redvfoods.com PHONE: (770) 729-8983 ext. 1114 MOBILE: (770) 827-9518

RYAN McARDLE

Sales Representative ryan@redvfoods.com MOBILE: (404) 925-4858

LISA REYES

eCommerce & Marketing lisareyes@redvfoods.com

RED V FOODS MANAGEMENT COMMITTEE

JENNIE LOCSIN General Manager jennie@redvfoods.com **BOB WESCHREK** General Sales Manager bob@redvfoods.com

ANN FULMER Assistant General Manager ann@redvfoods.com

ROBERT SANTIAGO

Sales Manager robert@redvfoods.com

VINCE DIAZ Plant Manager

vince@redvfoods.com

RED V FOODS CORPORATE OFFICERS

ROMEO CHAN Chairman

JENNIE LOCSIN VP & General Manager HENRY RAPEROGA President

BOB WESCHREK

ANN FULMER VP - Sales Treasurer

LISA REYES Secretary

IMELDA GOROSPE Senior Vice President