

The background of the entire image is a close-up, slightly blurred photograph of a cornfield. Green corn stalks with long, pointed leaves and some developing ears of corn are visible. Overlaid on this background is a semi-transparent circular graphic. Inside this circle, the word "YAJNAL" is written in a bold, orange, sans-serif font. The word is split into two lines: "YAJ" on the top line and "NAL" on the bottom line. The letters are enclosed within a green circular frame that has a slight 3D effect, with a darker green arc on the left and a lighter green arc on the right. Surrounding the central "YAJNAL" text are eight yellow, 3D-style oval shapes that resemble corn cobs, arranged in a circular pattern around the central logo.

YAJ
NAL

° LOVE OF CORN °

www.yajnal.com.mx



YAJ

LOVE, APPRECIATION, LOVED THING



NAL

CORN, COB, CORN PLANT

◦ YAJ NAL ◦

We are a legally established family business that is dedicated to producing, preserving, transforming and marketing native corn and its derivatives through agroecological practices that generate sustainability in the production process and turn them into products that are not only pleasant to the palate, but also convey the whole story behind them.

At Yaj Nal we work to revolutionize the food and nutritional consumption strategy worldwide.



MISSION

Be agents of change and offer comprehensive and intelligent solutions in the different stages of production, transformation and consumption of human food and nutritional activity.



VISION

- * In the medium term of time it is to establish ourselves as a national reference in agri-food matters and input mobility.
- * At a global level we aspire to be a source of recognition, consultation and solutions for food and nutritional problems.
- * At the local and regional level it is very important for us to positively impact the community of producers, to be an agent of social transformation that promotes the development and well-being of the corn towns.

A close-up photograph of a corn cob with black kernels, partially covered by dry, yellowish-brown corn husks. The background is a blurred field of similar corn plants. Overlaid on the right side is a large, light yellow circle with a thin white outline. Inside this circle, the text "OUR PRODUCTS" is written in a bold, orange, sans-serif font. The word "OUR" is on the top line, flanked by two small green circles, and "PRODUCTS" is on the line below it.

◦ **OUR** ◦
PRODUCTS

◦ CORN GRAIN ◦

(white and pigmented)

It is the most consumed crop in Mexico and Latin America. At Yaj Nal we promote the defense, preservation and planting of native corn under a model of sustainable and growing productivity in order to obtain corn grains of the highest quality.



WHITE CHALQUEÑO CORN.

It is produced in the high valleys of the State of Mexico, between 2500 to 2700 meters above sea level.

Free of genetically modified organisms and produced with agroecological techniques.

Ideal for making white tortillas with a soft texture.



BLACK CONICAL CORN.

It is produced in the high valleys of the State of Mexico, between 2500 to 2700 meters above sea level.

Free of genetically modified organisms and produced with agroecological techniques.

Ideal for the consumption of blue tortillas with an unmistakable aroma and flavor.

This is a corn with natural pigments that contains natural antioxidants called anthocyanins, which improve and help maintain good health.



YELLOW CONICAL CORN.

It is produced in the high valleys of the State of Mexico, between 2500 to 2700 meters above sea level.

Free of genetically modified organisms and produced with agroecological techniques.

Ideal for human consumption, the tortillas made with this corn retain their yellow color and are characterized by their high content of beta-carotene, nutrients that protect our skin and are involved in the correct functioning of the nervous system.



RED CONICAL CORN.

It is produced in the high valleys of the State of Mexico, between 2500 to 2700 meters above sea level.

Free of genetically modified organisms and produced with agroecological techniques.

Ideal for making pink tortillas with a unique flavor.

The pigments in this corn are natural and have a favorable antioxidant effect on our body.



PURPLE CONICAL CORN.

It is produced in the high valleys of the State of Mexico, between 2500 to 2700 meters above sea level.

Free of genetically modified organisms and produced with agroecological techniques.

It is one of the most special corns in Mexico because there is little production. This is due to the rigorous attention that its production requires, to maintain its characteristic color and properties. It is considered a nutraceutical food because the concentration of anthocyanins can prevent the appearance of cancer cells.



WHITE COLOR CACAHUACINTLE CORN.

It is produced in the Toluca Valley, State of Mexico.

Free of genetically modified organisms and produced with agroecological techniques.

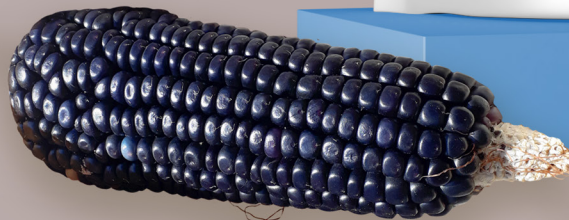
It is a corn that is used to make tamales and pozole, special food of Mexican cuisine.



NIXTAMALIZED CORN FLOUR
(WHITE, BLUE AND YELLOW)

A flour made with 100% natural native corn from the region, without additives or preservatives.

Manufactured through a careful nixtamalization and grinding process that allows obtaining maximum bioavailability of nutrients and elements of great value for human health. Ideal for tortillas and favorite snacks.



Lovera & Collins

A **single malt** Whiskey made with purple corn from the high valleys of the State of Mexico, produced with agroecological techniques that contains a significant amount of pigments and antioxidants that are involved in the restoration of human metabolic processes.

Rested in white american oak barrels to achieve a semi-sweet flavor, with vanilla aroma and a touch of toasted corn.



Lovera & Collins



Single Malt

Mexican Whisky

Made with
Native Mexican Corn

Cont. 750 ml

50% alc. vol.



LEGAL REPRESENTATIVE

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