



BioFood

Wild Amazon Superfoods from Bolivia

Corporate Export Catalog

www.biofood.com.bo

BioFood

Wild Amazon Superfoods from Bolivia

**Premium Wild-Harvested
Ingredients from the
Bolivian Amazon**

Organic • Sustainable • Traceable • Export Ready

Featured Products:

**Freeze-Dried Açaí Powder • Frozen Açaí Pulp • Camu Camu •
Copoazú • Functional Beverage Mixes • Ice Cream Solutions**



About BioFood

BioFood SRL is a Bolivian company specialized in the sustainable sourcing, processing, development and export of premium Amazonian superfoods. Founded in 2018, BioFood works directly with indigenous communities and local producers to create high-value products

while promoting forest conservation and sustainable economic development. Our operations connect the biodiversity of the Bolivian Amazon with international markets seeking premium, traceable and environmentally responsible ingredients.

Our Mission

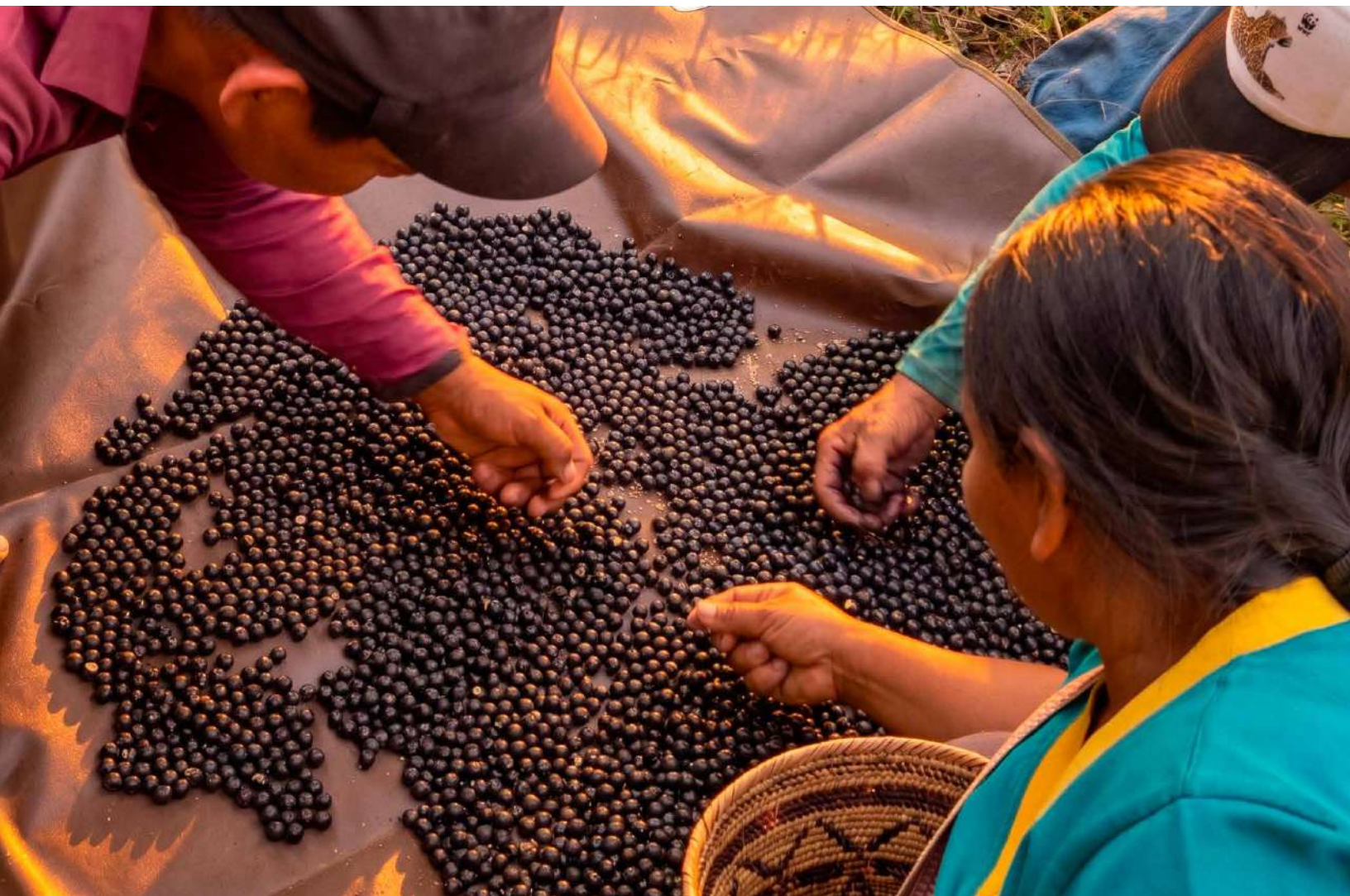
To develop sustainable value chains for Amazonian products that generate economic opportunities while preserving biodiversity and supporting local communities.

Our Vision

To become the leading international supplier of premium wild-harvested Amazonian superfoods from Bolivia.

Our Competitive Advantages

- Wild Harvested Resources
- Organic Certified Production
- HACCP Certified Operations
- Sustainable Forest-Based Supply Chains
- Indigenous Community Partnerships
- Full Product Traceability
- International Export Experience
- Freeze-Dried Processing Technology
- Social and Environmental Impact
- Reliable Year-to-Year Supply Programs



BioFood



THE BOLIVIAN AÇAÍ DIFFERENCE

BioFood

The World's Wildest Açaí

BioFood specializes in wild-harvested Açaí (*Euterpe precatoria*), a unique Amazonian species naturally growing in Bolivia's tropical forests.

Unlike plantation-grown açaí, Bolivian açaí is harvested from naturally occurring forests, contributing directly to forest conservation and biodiversity protection.



Why Bolivian Wild Açaí?

- Naturally occurring in pristine Amazon forests
- Harvested by indigenous communities
- High antioxidant content
- Sustainable and traceable supply chain
- Supports conservation of standing forests
- Premium freeze-dried quality

International Standards

BioFood operates under internationally recognized quality and food safety standards.

Available certifications and documentation include:

- Organic Certification (EU & USDA)
- HACCP Certification
- Phytosanitary Certificates
- Certificates of Origin
- Product Traceability Systems
- Laboratory Analysis
- Export Documentation Support



BioFood





Protecting Forests Through Economic Opportunity

BioFood works directly with indigenous and local communities across the Bolivian Amazon.

Every product contributes to:

- Forest conservation
- Sustainable livelihoods
- Indigenous community development
- Preservation of biodiversity

By creating value from standing forests, BioFood promotes a sustainable economic model that protects natural ecosystems while generating income for local populations.

BioFood

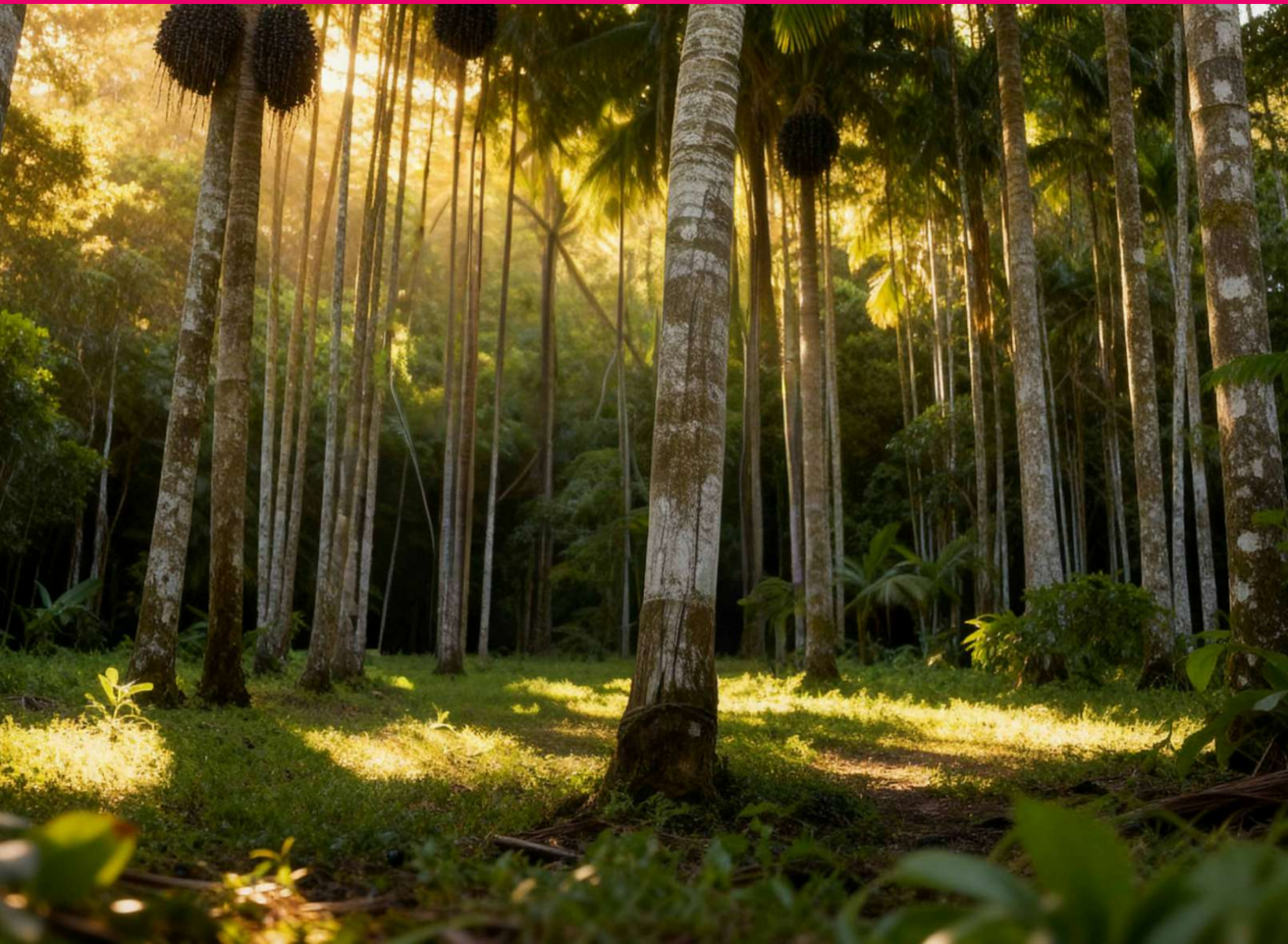


STRATEGIC PARTNERSHIPS FOR AMAZON DEVELOPMENT

BioFood

Building Long-Term Impact Through Collaboration

BioFood maintains long-term strategic relationships with international organizations committed to sustainable development, biodiversity conservation and inclusive economic growth.



Partnership with WWF

BioFood and WWF have collaborated for several years in strengthening sustainable forest-based value chains and promoting responsible commercialization of Amazonian products.

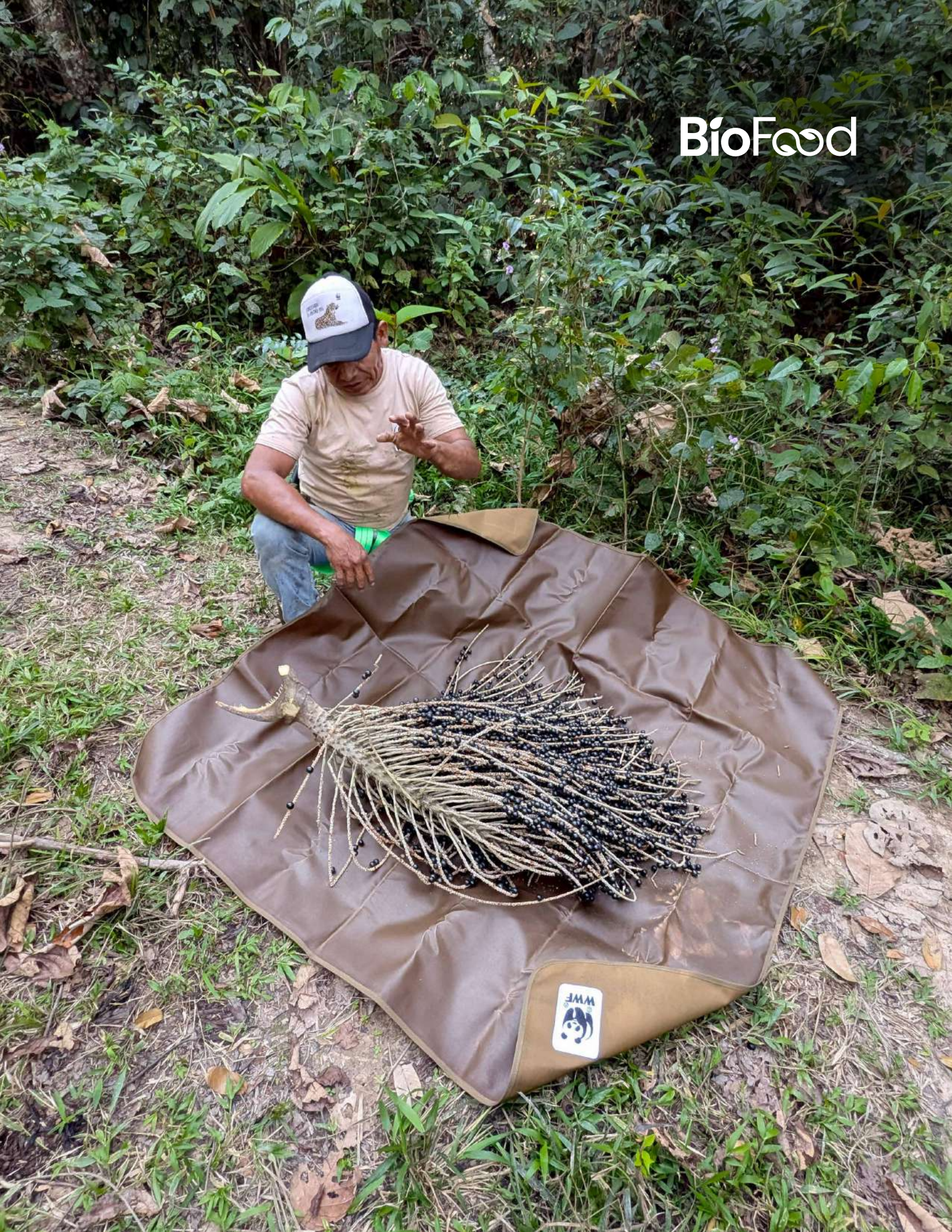
During 2025 and 2026 this collaboration intensified significantly through joint initiatives focused on the development of Northern La Paz, Bolivia.

Key areas of cooperation include:

- Sustainable wild harvesting systems
- Indigenous community development
- Forest conservation
- Market access initiatives
- Strengthening Amazonian value chains
- Organic Certification



BioFood



Partnership with FAO

BioFood and Agriculture Organization (FAO) is a specialized agency of the United Nations through its Representation in Bolivia, with support from the European Union and Sweden, focused on sustainable production systems, value addition and rural economic development.

Within this framework, BioFood has strengthened its value development processes, contributing to the productive and economic potential of Northern La Paz.

Areas of cooperation include:

- Sustainable Amazon fruit development
- Community-based production systems
- Processing and value addition
- Market development
- Infrastructure strengthening
- Technical support initiatives



VALENTÍA

VAMOS
CAMINO HACIA
LA EXCELENCIA

POR UN PLANETA VIVO
WWF.ORG.BO



Northern La Paz: A Global Center of Wild Açai

Northern La Paz represents the largest concentration of wild açai palm trees in Bolivia and is believed to be one of the largest natural concentrations of wild açai resources in the world.

This unique ecosystem offers extraordinary opportunities to develop a sustainable Amazon bioeconomy while preserving one of the world's most valuable forest landscapes.

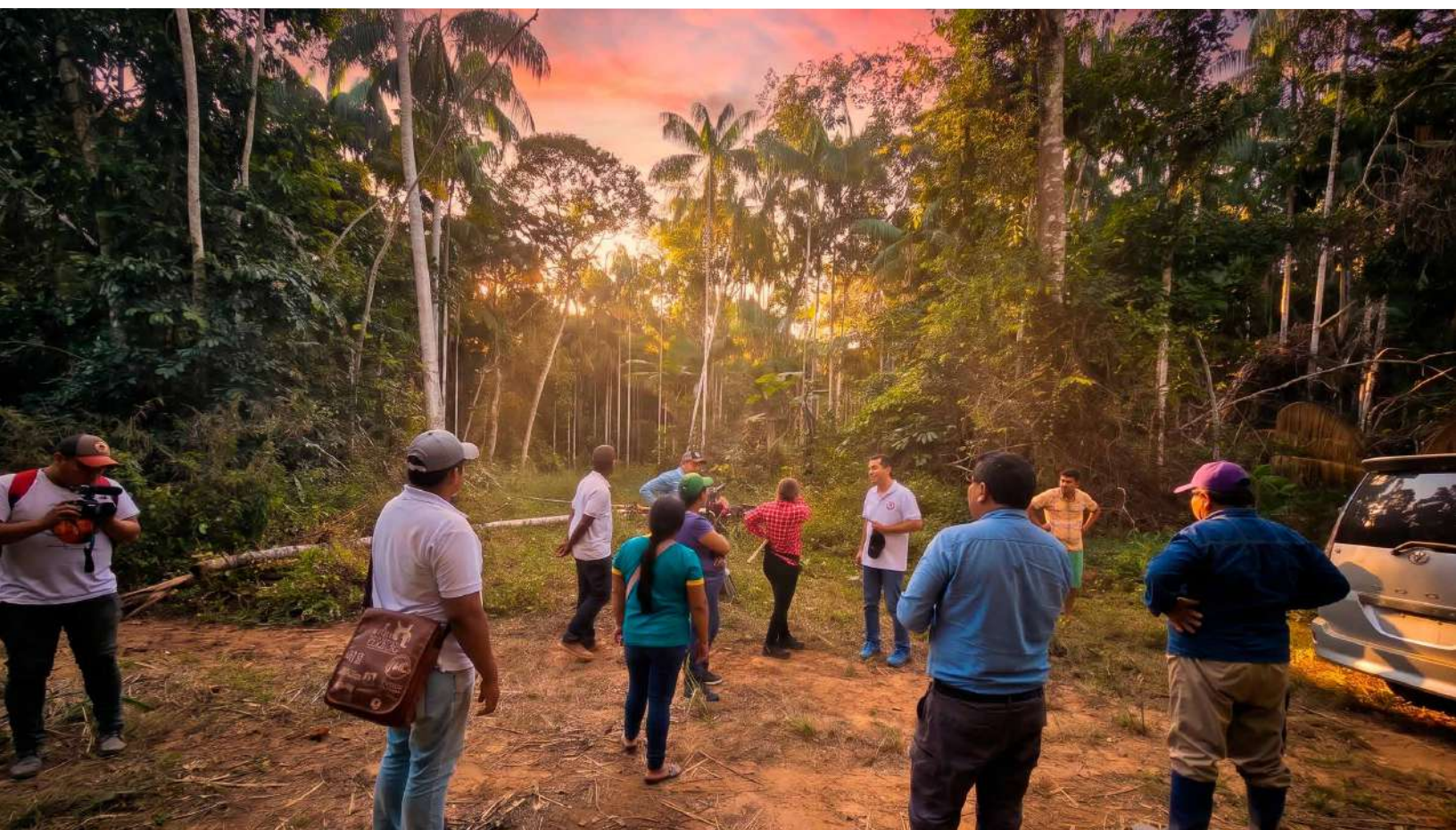
Through the combined efforts of BioFood, FAO, WWF, indigenous organizations and local communities, Northern La Paz is emerging as a strategic hub for the production, processing

and commercialization of premium Amazonian superfoods.

Shared Vision

Together with our strategic partners, BioFood is committed to building a future where economic development, environmental conservation and social inclusion advance hand in hand.

Every BioFood product contributes to forest conservation, community empowerment and sustainable development in the Bolivian Amazon.





PRODUCT PORTFOLIO

BioFood

Açaí Products

- Freeze-Dried Açaí Powder
- Frozen Açaí Pulp
- Açaí Ice Cream Mix
- Açaí Beverage Mix
- Açaí Sorbet Mix
- Açaí Popsicles



Other Amazonian Fruits

- Camu Camu
- Copoazú
- Chachairú
- Dragon Fruit

Premium Wild Amazon Açaí

Product Description

Premium freeze-dried powder produced from wild-harvested Bolivian açaí.



Applications:

- Functional beverages
- Smoothies
- Nutraceuticals
- Ice cream
- Bakery
- Food service
- Private label products

Packaging:

5 kg vacuum bags
Bulk industrial packaging

Shelf Life:

24 months

Storage:

Cool and dry conditions

FROZEN AÇAÍ PULP

BioFood



Available Specifications:

- 18% Solids
- 14% Solids

Applications:

- Smoothie chains
- Ice cream manufacturing
- Food service
- Retail frozen products

Available Packaging:

- Retail
- Food Service
- Industrial

ICE CREAM SOLUTIONS

Premium Fruit-Based Ice Cream Mixes

Available Flavors:

- Açaí
- Açaí-Banana
- Copoazú
- Mango

Available Options:

- With Sugar
- Sugar-Free

Applications:

- Ice Cream Shops
- Food Service
- Retail Manufacturing



FUNCTIONAL BEVERAGE SOLUTIONS



Available Products:

- Açaí + Guaraná
- Açaí + Maca + Ginger
- Camu Camu + Maca + Ginger

Applications:

- Instant Drinks
- Functional Beverages
- Wellness Products
- Sports Nutrition

CAMU CAMU

Natural Vitamin C Superfruit

Benefits:

- Exceptional Vitamin C Content
- Amazonian Origin
- Functional Ingredient
- Suitable for Beverages and Supplements



COPOAZÚ

The Amazon's Hidden Treasure

Applications:

- Ice Cream
- Functional Foods
- Premium Beverages
- Healthy Snacks

Characteristics:

- Unique Tropical Flavor
- Excellent Nutritional Profile
- Sustainable Amazonian Origin

Reliable Supply Programs



BioFood operates integrated supply chains connecting Amazonian forests with international markets.

Capabilities include:

- Raw material sourcing
- Community collection networks
- Cold chain logistics
- Industrial processing
- Freeze-dried product development
- Export logistics
- International documentation

Serving International Customers



BioFood currently develops and supplies products for customers and partners across multiple international markets including:

- Peru
- Chile
- United States
- South Korea
- Middle East
- European Union

Our international experience allows us to support clients throughout the import and product development process.

CONTACT US

Let's Grow Together



 info@biofood.com.bo

 biofood.com.bo

   BioFood SRL



  +591 7502-3647



 Dirección: Calle 16 de noviembre (Av. G77)
Santa Cruz, Bolivia



BioFood

Premium Amazonian Ingredients. Sustainably Harvested. Globally Delivered.

TECHNICAL PRODUCT DATASHEET

Product Name: Freeze dried Acaí (Euterpe precatoria)
Source: Santa Rosa de Maravilla - Northern La Paz / Community Comunidad Buen Retiro - Riberalta, Beni / Comunidad luz de América Cobija / Comunidad El Porvenir Bajo Paragua Santa Cruz Bolivia
Processing site in association with "BIOFOOD SRL" Santa Cruz - Bolivia

RAW MATERIAL INFORMATION (IN NATURA FRUIT)

All processed ACAÍ is organic of wild origin, harvested by local communities, operating sustainably in the Amazon forest. Each community processed the fruit in a small facility to turn the fruit into a puree, employing mainly women

The puree is delivered to BIOFOOD for its freeze-drying process, achieving a unique product, since the harvested ACAÍ is transformed into puree in less than 24 hours and then is freeze-dried into powder in no more than three days, obtaining the freeze-dried powder from ACAÍ in less than 100 hours from harvesting the fruit, guaranteeing the conservation of its nutritional properties.

FREEZE DRIED PRESENTATION

The freeze-dried ACAÍ powder is delivered vacuum-packed in tri-laminated BIOPP bags with an internal layer of aluminum. Each bag has a net weight of 5.0kg and is packed in corrugated cardboard boxes with the following measurements: Length: 60 cm, Width: 29cm, Height: 24cm. Each box contains 2 bags, giving a net total per box of 10.0 kg. (22,04 lbs). Common Nomenclature of Mercosur: 1106.30.90.00



PRODUCT
CERTIFICATION



FREEZE DRIED PRODUCT INFORMATION

ORGANOLEPTIC CHARACTERISTICS		MICROBIOLOGICAL CHARACTERISTICS			
Color	Deep purple - characteristic	Stand. Place Count	Max. 15,000 CFU/g		
Scent	Characteristic of the fruit	Yeast and Mold	Max. 200 CFU/g		
Taste	Neutral, ASAÍ characterisctic	Total coliforms	< 10 CFU/g		
Consistency	Fine powder	Salmonella	Absent in 25 g		
		Escherichia coli	Absent in 25 g		
		Staphylococcus aureus	Absent in 25 g		

GENERAL CHARACTERISTICS		NUTRITION FACTS FOR 100 G SERVING SIZE ACAI POWDER			
100% pure freeze dried fruit - Humidity less than 2% - No sugar added - Gluten free - Peanut / Tree nut free - Hypoallergenic product - Shelf life = 2 (two) years * 100 g of freeze dried ASAÍ powder is equal to 1850 g of raw fruit * If stored in its original pack (tri-laminated metalized bag) and in a fresh place avoiding direct sunlight ** Daylly needs based on the DDR for an adult man dietary of 2000 Kcal as CODEX Alimentarius FAO/OMS.		Substance	Amount	Unit	% Day**
		Total Fat	41,8	g	
		Unsaturated Fat	30,6	g	
		Saturated Fat	11,1	g	
		Trans Fat	0	g	
		Cholesterol	0	g	
		Sodium	24,5	mg	
		Potassium	160	mg	3,4%
		Total Carbohydrate	22,2	g	7,4%
		Dietary Fiber	23,3	g	107,3%
		Protein	9,6	g	12,0%
		Vitamin C	28	mg	62,2%
		Iron	20	mg	133,3%
		Calcium	175	mg	21,9%
		Phosphorus	780	mg	120,0%
		Magnesium	35	mg	13,5%
		Calories	502,7	kcal	

PRODUCT PRESENTATION: POWDER

725 microns	> P > 425 microns	= 25 %
424 microns	> P > 250 microns	= 50 %
249 microns	> P > 150 microns	= 25 %
P	> 150 microns	= 0 %

ANTIOXIDANTS

ORAC content of freeze dried ACAÍ	Total Polyfenols	3.700	mg EAG / 100 g
	ORAC - HL	119.700	m mol ET / 100 g
	ORAC- FL	6.200 m	mol ET / 100 g
	ORAC TOTAL	125.900	m mol ET / 100 g

Contact:

Martin Dick Del Barco
BioFood Bolivia
Email: adm@biofood.com.bo
BOLIVIA: +591 7502-3647
USA: +1 240 462 3623

TECHNICAL SPECIFICATIONS

Page 1 of 1

PRODUCT CODE: PT001	Prepared by: Ing. Laura Rojas	Approved by: Ing. Martin Dick del Barco	Date: enero/2026
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PRODUCT NAME Freeze dried Mango, Water Base Ice Cream Powder

PRODUCT DESCRIPTION Homogeneous powder mixture of freeze dried Mango, cane sugar, stabilizers and acidulants. Hydration for ice cream 1: 3 water

PLACE OF PREPARATION Calle C Guapay Nr. 38 / Santa Cruz de la Sierra - Bolivia

INGREDIENTE Cane sugar, freeze dried Mango, acidulant e-330, stabilizers (sin-466, e-415, e-407).



Nutritional value per serving of hydrated ice cream				Nutritional value per serving powdered product				PRESENTATION AND COMMERCIAL PACKAGING	
Macro nutrients	Quantity per 100g.	Micro nutrients	Amount mg. per 100g.	Macro nutrients	Quantity per 100g.	Micro nutrients	Amount mg. per 100g.	Container	Unitary
Calories	76.5	Iron	0.01	Calories	306	Iron	0.05	Presentation (g)	1000
Carbohydrates	20.8			Carbohydrates	83.3			Microns	72
Fiber	0.10	Calcium	4.07	Fiber	0.44	Calcium	1.88	Material	Biopp trilaminate bag
Protein	0.04			Protein	0.15				
Fat	0.00			Fat	0.00				

NOTE.- The measurable characteristics are under parameters required by the client, protected in turn by Bolivian norms and regulations.

MICROBIOLOGICAL PARAMETERS				MINIMUM REGULATORY REQUIREMENTS	
Aerobic mesophiles	Max .: 15,000 CFU / g	Staphylococcus Aureus	-	RS SENASAG .:	08-03-03-20-0003
Total coliforms	<10 CFU / g	Molds and yeasts	Max. 200 CFU / g	NIT .:	368396029
Escherichia coli	Absence				

ORGANOLEPTIC CHARACTERISTICS		CONSERVATION AND STORAGE	
Odor	Characteristic Mango	Conservation type	Environment
Colour	Light yellow	Temperature (° C)	25-29
Flavor	Sweet, characteristic of Mango	Conditions for storage	In a cool place, free from moisture and direct sunlight
Texture	Granulated semi-fine powder		
Others	The content must be free of substances, insects, pollutants and other foreign matters, with hermetic sealing.	Product shelf life	12 months

STATEMENT ON ALLERGENS	
Crustáceos y productos derivados	No contiene
Pescados y productos de la pesca	No contiene
Huevos y productos de los huevos	No contiene
Leche y productos lácteos	No contiene
Maní y productos derivados	No contiene
Soja y productos derivados	No contiene
Frutos secos y productos derivados (1)	No contiene
Dióxido de azufre y sulfitos	No contiene
Cereales que contienen gluten	No contiene

Contact:

Martin Dick Del Barco
BioFood Bolivia
Email: adm@biofood.com.bo
BOLIVIA: +591 7502-3647
USA: +1 240 462 3623



TECHNICAL SPECIFICATIONS

PRODUCT CODE: PT001b	Prepared by: Ing. Laura Rojas	Approved by: Ing. Martin Dick del Barco	Date: 11/1/2024
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PRODUCT NAME Freeze dried Acai and Banana, Water Base Ice Cream Powder

PRODUCT DESCRIPTION Homogeneous powder mixture of freeze dried Acai and Banana, cane sugar, stabilizers, acidulant. Hydration: 1 part of the product plus 3 parts of water (1: 3)

PLACE OF PREPARATION 16 de Noviembre Street /G77 Av. /Santa Cruz de la Sierra - Bolivia

INGREDIENTE Cane sugar, freeze dried orgánico Acai, freeze dried Banana, acidulant e-330, stabilizers (sin-466, e-415, e-407).



Nutritional value per serving of hydrated ice cream				Nutritional value per serving powdered product				PRESENTATION AND COMMERCIAL PACKAGING	
Macro nutrients	Quantity per 100g.	Micro nutrients	Amount mg. per 100g.	Macro nutrients	Quantity per 100g.	Micro nutrients	Amount mg. per 100g.	Container	Unitary
Calories	89.91	Iron	0.79	Calories	359.66	Iron	3.17	Presentation (g)	1000
Carbohydrates	18.97			Carbohydrates	75.9			Microns	72
Fiber	0.96	Calcium	6.92	Fiber	3.86	Calcium	27.68	Material	Biopp trilaminate bag
Protein	0.38			Protein	1.54				
Fat	1.67			Fat	6.68				

Common Nomenclature of Mercosur: 2106.90.2 / 2106.90.30

NOTE.- The measurable characteristics are under parameters required by the client, protected in turn by Bolivian norms and regulations.

MICROBIOLOGICAL PARAMETERS				MINIMUM REGULATORY REQUIREMENTS	
Aerobic mesophiles	Max .: 15,000 CFU / g	Staphylococcus Aureus	-	RS SENASAG .:	08-02-03-19-2053
Total coliforms	<10 CFU / g	Molds and yeasts	Max. 200 CFU / g	NIT .:	368396029
Escherichia coli	Absence				

ORGANOLEPTIC CHARACTERISTICS		CONSERVATION AND STORAGE	
Odor	Characteristic Acai with Banana	Conservation type	Room temperature
Colour	Dark lilac powder	Temperature (° C)	20 - 25
Flavor	Sweet and acid, characteristic of Acai	Conditions for storage	In a cool place, free from moisture and direct sunlight
Texture	Granulated semi-fine powder		
Others	The content must be free of substances, insects, pollutants and other foreign matters, with hermetic sealing.	Product shelf life	24 months

STATEMENT ON ALLERGENS	
Crustaceans and derived products	It does not have
Fish and fishery products	It does not have
Eggs and egg products	It does not have
Milk and dairy products	It does not have
Peanuts and derived products	It does not have
Soy and derived products	It does not have
Nuts and derived products	It does not have
Sulfur dioxide and sulphites	It does not have
Cereals containing gluten	It does not have

Contact:

Martin Dick Del Barco
BioFood Bolivia
Email: adm@biofood.com.bo
BOLIVIA: +591 7502-3647
USA: +1 240 462 3623



TECHNICAL SPECIFICATIONS

Page 1 of 1

PRODUCT CODE: PT005	Prepared by: Ing. Laura Rojas	Approved by: Ing. Martin Dick del Barco	Date: 1/1/2026
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PRODUCT NAME Freeze dried Copoazu, Water Base Ice Cream Powder

PRODUCT DESCRIPTION Homogeneous powder mixture of freeze dried Copoazu, cane sugar, stabilizers, acidulants. Hydration for ice cream 1: 3 water
16 de Noviembre Street /G77 Av. /Santa Cruz de la Sierra - Bolivia
Cane sugar, freeze dried Copoazu, acidulant e-330, stabilizers (sin-466, e-415, e-407).

PLACE OF PREPARATION

INGREDIENTE



Nutritional value per serving of hydrated ice cream				Nutritional value per serving powdered product				PRESENTATION AND COMMERCIAL PACKAGING	
Macro nutrients	Quantity per 100g.	Micro nutrients	Amount mg. per 100g.	Macro nutrients	Quantity per 100g.	Micro nutrients	Amount mg. per 100g.	Container	Unitary
Calories	83.75	Iron	0.16	Calories	399.9	Iron	3.17	Presentation (g)	1000
Carbohydrates	20.52			Carbohydrates	84.4			Microns	72
Fiber	-----	Calcium	4.60	Fiber	3.74	Calcium	27.68	Material	Biopp trilaminate bag
Protein	0.31			Protein	1.54				
Fat	0.10			Fat	6.68				

Common Nomenclature of Mercosur: 2106.90.2 / 2106.90.30
NOTE.- The measurable characteristics are under parameters required by the client, protected in turn by Bolivian norms and regulations.

MICROBIOLOGICAL PARAMETERS				MINIMUM REGULATORY REQUIREMENTS	
Mesófilas aerobias	Max.: 15,000 CFU/g	Staphylococcus Aureus	-	R.S. SENASAG.:	08-02-03-19-2053
Coliformes totales	< 10 CFU/g	Mohos y levaduras	Max. 200 CFU/g	NIT.:	368396029
Escherichia coli	Ausencia				

ORGANOLEPTIC CHARACTERISTICS		CONSERVATION AND STORAGE	
Odor	CHARACTERISTICS OF COPOAZÚ	Conservation type	Environment
Colour	Ivory to pale yellow coloured	Temperature (° C)	25-29
Flavor	Sweet and acidic, characteristic of copoazu	Conditions for storage	In a cool place, free from moisture and direct sunlight
Texture	Granulated semi-fine powder		
Others	The content must be free of substances, insects, pollutants and other foreign matters, with hermetic sealing.	Product shelf life	24 months

STATEMENT ON ALLERGENS	
Crustaceans and derived products	It does not have
Fish and fishery products	It does not have
Eggs and egg products	It does not have
Milk and dairy products	It does not have
Peanuts and derived products	It does not have
Soy and derived products	It does not have
Nuts and derived products	It does not have
Sulfur dioxide and sulphites	It does not have
Cereals containing gluten	It does not have

Contact:

Martin Dick Del Barco
BioFood Bolivia
Email: adm@biofood.com.bo
BOLIVIA: +591 7502-3647
USA: +1 240 462 3623



TECHNICAL SPECIFICATIONS

PRODUCT CODE: PT001	Prepared by: Ing. Laura Rojas	Approved by: Ing. Martin Dick del Barco	Date: 1/1/2026
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PRODUCT NAME Acai, Water Base Ice Cream Powder

PRODUCT DESCRIPTION Homogeneous powder mixture of freeze dried Acai, cane sugar, stabilizers, acidulant. Hydration: 1 part of the product plus 3 parts of water (1: 3)

PLACE OF PREPARATION Calle C Guapay Nr. 38 / Santa Cruz de la Sierra - Bolivia

INGREDIENTE Cane sugar, freeze dried Acai, acidulant e-330, stabilizers (sin-466, e-415, e-407).



Nutritional value per serving of hydrated ice cream				Nutritional value per serving powdered product				PRESENTATION AND COMMERCIAL PACKAGING	
Macro nutrients	Quantity per 100g.	Micro nutrients	Amount mg. per 100g.	Macro nutrients	Quantity per 100g.	Micro nutrients	Amount mg. per 100g.	Container	Unitary
Calories	99.97	Iron	0.79	Calories	399.9	Iron	3.17	Presentation (g)	1000
Carbohydrates	21.1			Carbohydrates	84.4			Microns	72
Fiber	0.93	Calcium	6.92	Fiber	3.74	Calcium	27.68	Material	Biopp trilaminate bag
Protein	0.38			Protein	1.54				
Fat	1.67			Fat	6.68				

Common Nomenclature of Mercosur: 2106.90.2 / 2106.90.30
NOTE.- The measurable characteristics are under parameters required by the client, protected in turn by Bolivian norms and regulations.

MICROBIOLOGICAL PARAMETERS				MINIMUM REGULATORY REQUIREMENTS	
Aerobic mesophiles	Max .: 15,000 CFU / g	Staphylococcus Aureus	-	RS SENASAG .:	08-03-03-20-0003
Total coliforms	<10 CFU / g	Molds and yeasts	Max. 200 CFU / g	NIT .:	368396029
Escherichia coli	Absence				

ORGANOLEPTIC CHARACTERISTICS		CONSERVATION AND STORAGE	
Odor	Characteristic Acai	Conservation type	Environment
Colour	Dark lilac powder	Temperature (° C)	25-29
Flavor	Sweet and acid, characteristic of Acai with guarana	Conditions for storage	In a cool place, free from moisture and direct sunlight
Texture	Granulated semi-fine powder		
Others	The content must be free of substances, insects, pollutants and other foreign matters, with hermetic sealing.	Product shelf life	24 months

STATEMENT ON ALLERGENS	
Crustaceans and derived products	It does not have
Fish and fishery products	It does not have
Eggs and egg products	It does not have
Milk and dairy products	It does not have
Peanuts and derived products	It does not have
Soy and derived products	It does not have
Nuts and derived products	It does not have
Sulfur dioxide and sulphites	It does not have
Cereals containing gluten	It does not have

Contact:

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BOLIVIA: +591 7502-3647
USA: +1 240 462 3623

