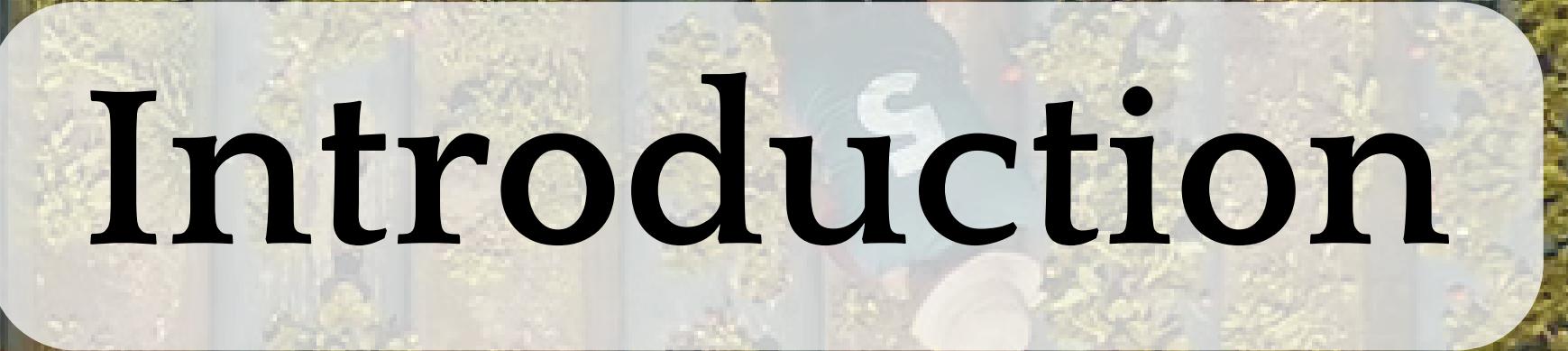




The best of Ecuador

CATALOG



Introduction

Welcome to Frutaldesa, a premier exporter of Ecuadorian tropical and exotic fruits – fresh, pulped, dried, and freeze-dried. Founded in 2017 in Guayaquil, Ecuador, we are the realization of a dream: bringing the vibrant taste and high nutritional value of Ecuador's fertile lands to tables around the world.

About us

At Frutaldesa we pride ourselves on offering only the highest-quality products. From conventional to organic fruits, all our produce is carefully grown and harvested by dedicated Ecuadorian farmers.

Our commitment to quality and international standards guarantees freshness, flavor and consistency – no matter where you are.



Our company

We serve global markets, supplying fresh fruit, fruit pulps and dehydrated fruits for retailers, distributors, and importers. Whether you need pitahaya, pineapple, mango, coconut, goldenberry, soursop, or more, we deliver excellence from Ecuador to your business.

Partner with Frutaldesa - let us bring the exotic flavors and natural richness of Ecuador to your customers.



Our Mission

To promote the excellence of Ecuadorian agriculture globally by offering fruits of the highest quality, while supporting and recognizing the hard work of our farmers.





Fresh Fruits

Our fresh fruits come directly from Ecuador's most fertile growing regions. Thanks to our tropical climate and rich volcanic soils, each fruit develops exceptional sweetness, aroma, and natural nutrition.

Frozen Fruit Pulp

We offer frozen fruit pulps made from ripe, high-quality fruits processed under strict food safety standards. The pulp is smooth, ready to use, and perfect for beverages, juices, desserts, and industrial formulations.

Aseptic Fruit Pulp

Our aseptic pulps are processed and packed using state-of-the-art sterilization technology, allowing them to be stored at room temperature without preservatives. They maintain natural taste, aroma, and color. Clean label: no preservatives, no additives



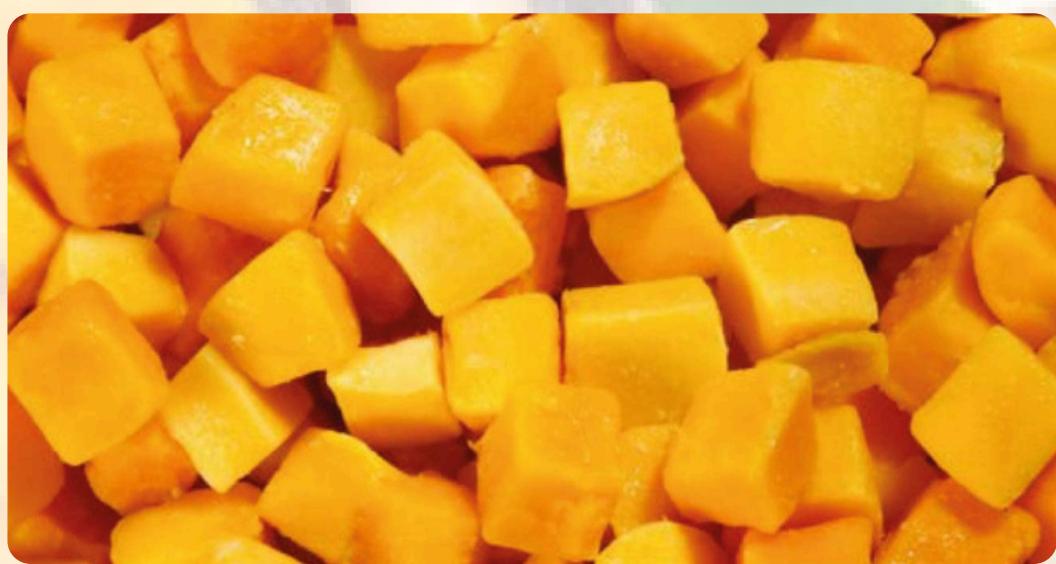
Dried Fruits

Our dehydrated fruits preserve the authentic flavor of Ecuador through a controlled drying process that removes moisture while keeping nutrients intact. They offer a naturally sweet, chewy texture perfect for healthy snacking and ingredient uses.



Freeze Dried Fruits

Our freeze-dried fruits maintain the highest percentage of nutrients, fresh aroma, and true flavor. The freeze-drying process removes moisture while keeping the fruit's structure intact, resulting in a light, crispy, premium-quality product.



IQF Fruits

Our IQF fruits are rapidly frozen at -40°C to preserve their natural texture, flavor, and nutritional value. Each piece remains loose and separate, making them easy to portion and ideal for industrial and retail applications.



Fresh Fruit

Consistent size and export-grade presentation

Frozen fruit pulp

Shelf life: 1 year at -18°C.

Available presentations

- Individual packaging: 100 g, 250 g, 500 and 1000 g bags.
- Industrial packaging : 10 kg and 20 kg bags. 200 kg drum.

Aseptic fruit pulp

Shelf life: 18 months at room temperature in a cool, dry place.

Available presentations

- Individual packaging: 100 g, 250 g and 500 g bags.
- Industrial packaging: 20 kg bag. 220 kg drum.

Dried fruit

Shelf life: 1 year at 18 °C to 25 °C.

Available presentations

- Individual packaging: 100 g, 200 g y 1 kg bags.
- Industrial packaging: 5kg box.

Freeze dried fruit

Shelf life: 1 year, once opened it must be consumed.

Available presentations:

- Individual packaging: 15 g and 50 g bags.
- Industrial packaging: 1 kg bag.

IQF fruit

Shelf life: 1 year at -18 °C to -24 °C.

Available presentations:

- Individual packaging: Bags (according to the weight asked by the client).
- Industrial packaging: 10 kg box



Fresh Fruits

- Hand-selected quality
- High sweetness and vibrant colors
- Consistent size and export-grade presentation
- Ideal for supermarkets, wholesalers, and foodservice buyers.



Frozen Fruit Pulps

- 100% natural fruit pulp
- Standard and customized Brix levels
- Ideal for juices, ice creams, cocktails, and food manufacturing



Aseptic Fruit Pulps

- Shelf-stable (12–18 months)
- No refrigeration required during transport/storage
- Suitable for large-scale industrial production
- Ideal for beverage manufacturers, dairy, sauces, and baby food



Dried Fruits

- Long shelf life
- Naturally sweet, no added sugar
- Ideal for snacks, cereals, trail mixes, and bakery applications
- Light, easy to transport, and cost-efficient



Freeze-Dried Fruits

- Retains up to 97% of nutrients
- Crunchy texture and intense natural flavor
- Premium ingredient for snacks, cereals, chocolates, yogurt toppings
- Ideal for gourmet, health food, and export.



IQF Fruits

- Maintains fresh-like quality
- No added sugar or preservatives
- Perfect for smoothies, bakery, dairy, and food manufacturing
- Flexible packaging: bulk or retail-ready



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