



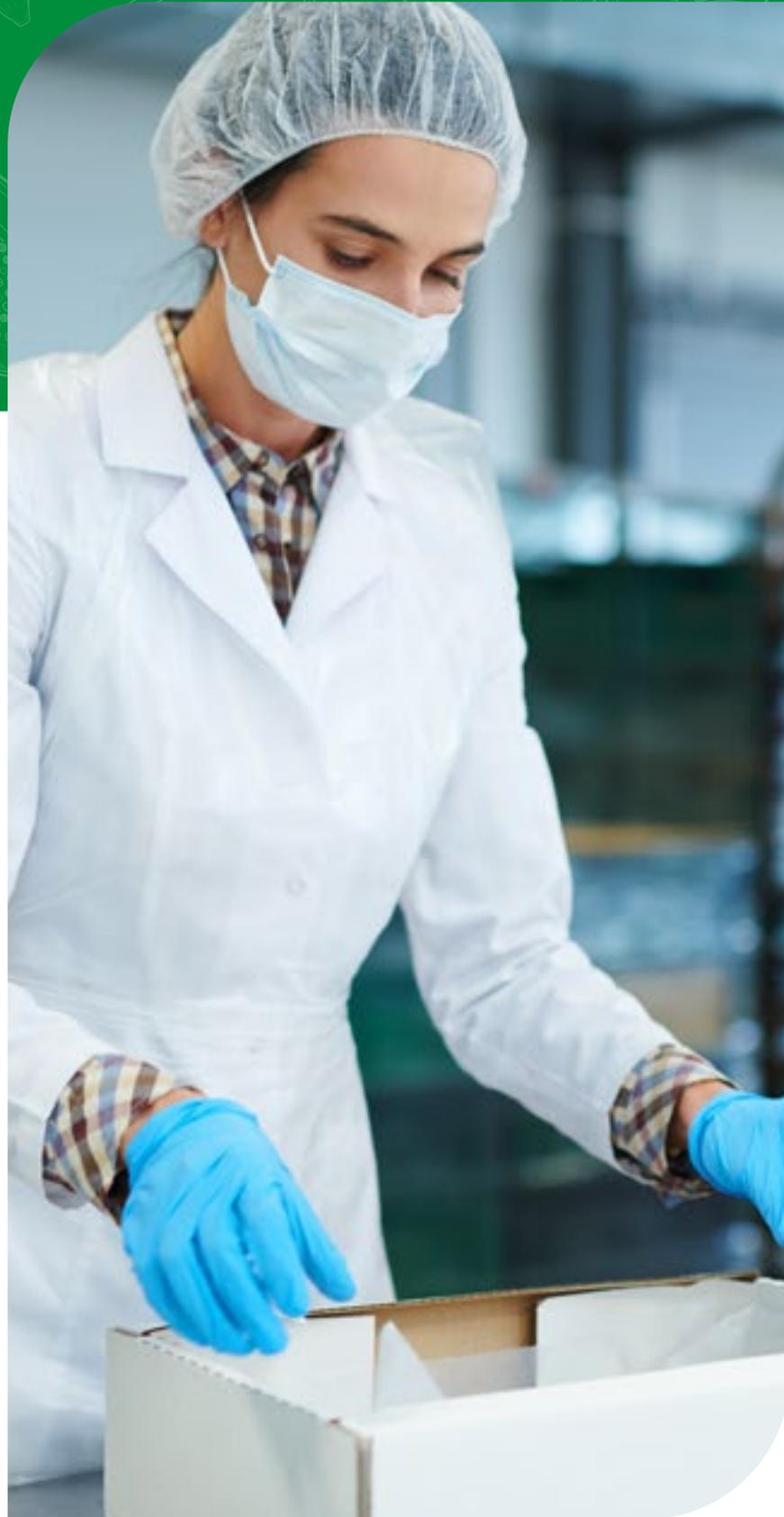
COLFRUITS



PRODUCT CATALOG

*We are specialists in building
solutions for high quality
food supply needs.*





ABOUT US

Our social, corporate and environmental responsibility is what gives life to our commercial offer.

We are an anchor organization for agricultural sustainability in our country, we integrate solutions for diverse agricultural producers of fruits, chocolate, coffee and agro-ecological aromatic herbs; developing in them a real export potential with an offer of products, with a focus on functional nutrition, of practical use and free of residues.

Injecting added value into innovate and preservtion systems through IQF, Freezing, dehydration and lyophilization processes.



In this way, we manage circular agricultural businesses, optimizing most of all the by-products and residues of agricultural production.

It is thus that working hand in hand with the communities; We manage support, training and investment, articulating solutions to their main needs, proposing and promoting to the world a Colombian agricultural community with excellent quality results, with an offer based on fair price trade for suppliers and customers, guaranteeing that they meet standards special social and environmental, which are framed within programs already underway that empower our farmers and their families.

We commercialize fruits that come from humanitarian demining fields, fields where war was sown before, now peace is sown, now exporting vegan agro-industrial varieties derived from cocoa and coffee.

From the eastern plains, the Amazon and from all over our country, we offer the world products, planted and harvested with the hands of our women, many of them heads of families, and indigenous people, associations of Colombian fruit farmers who work the land with enthusiasm. to put exceptional natural products on the tables of families around the world.

We work every day to become the bet channel partner for small and medium-sized farmers and agri-food producers in Colombia, with these we nurture long-term international relationships that we establish with our international distributors and customers.



IQF FRUIT

Our fruits are carefully selected prior to their efficient individual quick freezing process (IQF).

Frozen fruits with IQF technology maintain all the organoleptic properties of a freshly harvested fruit with this method vitamins, minerals and trace elements are retained, being a 100% NATURAL product, with a shelf life of 24 months. Without the use of chemicals, and without preservatives. During the process, very small ice crystals are produced inside the cells of each fruit. By avoiding cell wall ruptures, the cellular fluids do not spill out during thawing, keeping the texture of the fruit intact, and individualizing each of the pieces.

Our presentations in bags from 125 gr up to 3 kilos in individual packaging.



AVOCADO

This fruit contains vitamins K, C, B5, B6, E and folic acid.

Presentation

Halves, pieces or slices.

Ready for direct consumption or for the preparation of salads, sauces, dressings and smoothies. Practical product, free of vegetable residues.

STRAWBERRY

Its consumption guarantees vitamins such as K, C, B6, niacin, and folic acid.

Presentation

Whole and pitted (without leaves)

Ready for direct consumption or for the preparation of salads, sauces, juices, smoothies. Practical product, free of vegetable residues.





BLACKBERRY

Its consumption guarantees a good source of vitamins C, E, A, K, E and folic acid.

Presentation

Whole and pitted (without leaves)

Ready for direct consumption or for the preparation of salads, sauces, juices, smoothies. Practical product, free of vegetable residues.



MANGO

Fruit of the Tommy Atkins variety, its consumption provides amino acids, vitamin C and E, flavonoids, beta-carotene and niacin.

Presentation

Chunks and slices

Ready for direct consumption or for the preparation of salads, sauces, smoothies. Practical product, free of vegetable residues.

LULO

Fruit also known as naranjilla; its consumption guarantees vitamins C, A, K, niacin and thiamine.

Presentation

In pieces, slices and slices,

Ready for direct consumption or for the preparation of salads, sauces, smoothies. Practical product, free of vegetable residues.





PASSION FRUIT

Fruit also known as parchita; its consumption guarantees vitamins A, C and B.

Presentation

Pulp with seed

Ready for direct consumption or for the preparation of juice, sauces, smoothies and desserts, practical product, free of vegetable residues.

PINEAPPLE

Fruit that in its consumption guarantees a source of vitamins C, B1, B6 and folic acid.

Presentation

Chunks or slices

Ready for direct consumption or for the preparation of salads, sauces, juices, smoothies and desserts, practical product, free of vegetable residues.





PAPAYA

Fruit that in its consumption guarantees a source of vitamins C, A, B, K.

Presentation

Chunks and slices

Ready for direct consumption or for the preparation of salads, sauces, juices, smoothies and desserts, practical product, free of vegetable residues.

TREE TOMATO

Fruit that in its consumption guarantees a source of vitamins A, B6, C y E.

Presentation

Slices or pieces without peel.

Ready for direct consumption or for the preparation of juices, smoothies and desserts, practical product, free of vegetable residues.





MELON

Fruit that in its consumption guarantees a source of vitamins B6, B3, C y K.

Presentation

Chunks and slices

Ready for direct consumption or for the preparation of salads, sauces, juices, smoothies and desserts. Practical product, free of vegetable residues.

SOURSOP

Fruit also known as graviola; its consumption guarantees vitamins A, C, B1, B2.

Presentation

Seedless flakes (speck)

Ready for direct consumption or for the preparation of salads, sauces, smoothies and desserts. Practical product, free of vegetable residues.





FRESH FRUIT

*We are fresh fruit exporters Authorized
by the Colombian Agricultural Institute
Resolution 448 of 2016.*

FARCHILD MANGO



Variety

Farchild

Scientific name

Mangifera indica L

Harvest Season

Depending on the area of Colombia, harvests may be spread throughout the year.

Description

Tropical fruit of climacteric type belonging to the Anacardiaceae family is a variety of medium size, oval-shaped, greenish yellow skin color with some red in the sun, small seed, pulp without dark yellow kbra of good quality, has a rich and aromatic flavor and an average weight of 450 grams. Its consumption provides amino acids, vitamins C and E, flavonoids, beta-carotene, niacin, calcium, iron, magnesium and potassium either as a fresh fruit and in the preparation of juices, desserts, smoothies.

MANGO



Variety

Sugar

Scientific name

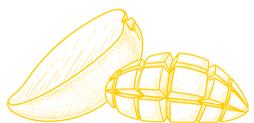
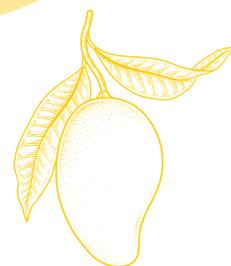
Mangifera Indica L.

Harvest Season

It has two harvests per year, the main one is from May to approximately August and the second one goes from December to January.

Description

A tropical climacteric fruit belonging to the Anacardiaceae family and the *Mangifera* genus. Cultivated in areas below 600 meters above sea level, this fruit is a small drupe of oval and elongated shape. Green color with pink tones and yellow betas that when ripe presents a homogeneous yellow hue, its pulp is yellow aromatic, sweet, juicy characteristic of the variety, its consumption provides amino acids, vitamins C and E, flavonoids, beta-carotene, niacin, calcium, iron, magnesium and potassium either as fresh fruit and in the preparation of juices, desserts, smoothies.



MANGO



Periods of Production

All year round.

Certification

The properties have registration of BPA.

Tariff position 08.04.50.20.00

Tradenname Mango

Scientific name *Mangifera indica*

Physical Description

Form: Oblong

Color: Variety Kent (Green skin with orange), Variety Tommy (Rose skin with red)

Smell: Soft

Taste: Sugary

Caliber: 6 (630 – 720 gr), 7 (555- 620 gr), 8 (488 gr – 555 gr), 9 (4215 gr – 488 gr), 10 (380 gr – 425 gr), 12 (320 gr – 380 gr), 14 (280 gr – 320 gr)

Useful life: 30 days (7 – 8” Brix) 20 to 35 Days (8 – 9” Brix).

Packing and Packaging

Packing: Cartons of 4 Kg.

Label: Contains weight information, vendor / exported data. You can include labeling specifications as indicated by the customer.



TAHITI LEMON

Variety

Tahiti

Scientific name

Citrus latifolia (Tanaka)

Harvest Season

The production seasons in the country are throughout the year especially over the months of January, March, April, May, August, September, October, November and December.

Description

Subtropical non-climacteric fruit belonging to the Rutaceae family and the genus *Citrus*. Cultivated in areas from 0 to 2000 meters above sea level, this fruit is an emerald green hesperidium with a semi-round shape. Its pulp is distributed in segments which contain water, carbohydrates and citric acid that preserve the acid flavor and aroma characteristic of limes, its consumption provides vitamin C, B and E and minerals such as potassium, calcium and phosphorus either in the preparation of desserts, juices, smoothies, cocktails, etc.. Intended for the general public.



LEMON TAHITI

Tariff position 08.05.50.22.00

Tradenname Lemon tahiti

Scientific name Citrus Latifolia

Physical Description

Caliber: 110 (165 gr) - 150 (121 gr) - 175 (104 gr) - 200 (91 gr) - 230 (79 gr) - 250 (73 gr).

Fruit: Slim skin very juicy, without seed or inner pepa.

Shape: Oval or Round.

Size: Length 5 to 7 cm Diameter 4 to 6 cms Color: Dark green skin and light green flesh.

Shelf life: 6 to 8 weeks.

Ph: 2.1

Acidity: 5.8 to 6.1

Packing and Packaging

Packing: Cartons of 18.2 Kg (approx.)

Label: Contains weight information, vendor / exported data. You can include labeling pecifications as indicated by the customer.

Periods of Production

All year.

Certification

The properties have registration of BPA.



AVOCADO

Variety

Hass

Scientific name

Persea americana Mill

Harvest Season

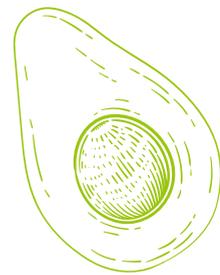
Production periods in the central zone are from May to June (high production) and from October to January (low and medium production).

Description

Exotic climacteric fruit belonging to the Lauraceae family and the *Persea* genus. Cultivated in areas above 1,500 to 2,500 meters above sea level; This fruit is a green pear-shaped drupe with notable lenticels in its collection that when ripe is greenish-red, its pulp is fleshy and oily with a mild almond flavor characteristic of the Hass variety, its consumption provides vitamin A, K, C, B5, B6 and E and minerals such as: folic acid, potassium, magnesium and phosphorus as well as fresh fruit and homemade preparations of salads, desserts, sauces.



AGUACATE HASS



Periods of Production

January, February, March / October, November and December.

Certification

The properties have registration of BPA.

Tariff position 08.04.40.00.00

Tradenname Aguacate hass

Scientific name Persea Americana

Physical Description

Gauges: 32 (110 gr) up to 10 (366 gr)

Physicochemical characteristics: % dry matter Min. 21% - Max. 28%

Color: characteristic of the variety, uniform

Smell: characteristic, free of strange smells

Taste: characteristic, free of strange flavors

Shape: characteristic of the variety

Lifespan: 35 days

Packing and Packaging

Packing: Cardboard boxes of 17Kg (approx.) Cardboard boxes of 10Kg (approx.).

Case dimensions: 36.6 L x 57.4 W x 14 H

Label: Contains weight information, vendor / exported data. You can include labeling specifications as indicated by the customer.



SWEETY ORANGE



Periods of Production

May, June and July / September, October and November Production occurs throughout the year, with peaks in the previous months.

Certification

The properties have registration of BPA.

Tariff position 08.05.10.00.00

Tradenname Sweety Orange

Scientific name Citrus Siniensis

Physical Description

Weight: 220.9 g

Seeds (No): 13.2

Juice: 47.8%

Color: yellow with full commercial maturity. Homogeneous appearance

Cortex: Epidermis medium thick and firm

Appearance: Fresh, healthy and clean. Free of wax residue

Shelf life: 15 - 20 days

Titratable acidity: between 0.4 and 0.6

Diameter: between 61 and 70 mm (equatorial diameter)

Packing and Packaging

Packing: Cardboard boxes of 17Kg (approx.)

Case dimensions: 48.5 L x 26 W x 7.5 H

Label: Contains weight information, vendor/exported data. You can include labeling specifications as indicated by the customer.



GÚLUPA



Periods of Production

All Year.

Certification

The properties have registration of BPA.

Tariff position 08.10.90.10.30

Tradenname Gúlupa

Scientific name Passiflora Edulis Sims

Physical Description

Color: Green to purple, depending on the degree of maturation.

Size: 4 to 8 cm in diameter.

Smell: characteristic of the fruit.

Taste: characteristic sweeter than passion fruit.

Weight: 40 to 80 gr.

Degree of maturity: 3 - 4 according to the maturation table.

Storage: temperature from 5 to 10 gr.

Relative humidity: 80-90%

Shelf life: 4 - 5 weeks

Packing and Packaging

Packing: : Cartons of 18.2 Kg (approx.)

Label: Contains weight information, vendor / exported data. You can include labeling specifications as indicated by the customer.



PASSION FRUIT



Periods of Production

All Year.

Certification

The properties have registration of BPA.

Tariff position 08.10.90.10.00

Tradenname Passion Fruit

Scientific name Passiflora Edulis Simis

Physical Description

Form: Globose or ovoid berry with fleshy yellow aril.

Size: 6 to 7, cms in diameter.

Color: From green to yellow or purple.

Taste: Intense, very aromatic and pleasant acid.

Weight: 66 -100 gr.

Degree of maturity: 3 - 4 according to the maturation table.

Storage: temperature from 2 to 7 degrees.

Relative humidity: 90-05%

Shelf life: 3 weeks.

Packing and Packaging

Packing: Cartons of 10 Kg (approx.)

Label: Contains weight information, vendor / exported data. You can include labeling specifications as indicated by the customer.



GRANADILLA



Periods of Production

All Year.

Certification

The properties have registration of BPA.

Tariff position 08.10.90.10.00

Tradename Passion fruit - Granadilla

Scientific name Passiflora Ligularis Juss

Physical Description

Color: Yellow with white dots

Size: 6 to 12 cm long Caliber A greater than or equal to 78 mm diameter - 140 gr,

Caliber B 77 to 71 mm in diameter 128 gr.

Caliber C 70 - 66 mm diameter 122 gr.

Caliber D 65 - 61 mm diameter 106 gr.

Caliber E 60 - 56 mm diameter 83 gr.

Caliber F Less than or equal to 55 mm in diameter with 74 gr.

Taste: Sweet taste, **Texture:** thick and yellow internal walls with 1 mm thickness, white and foamy mesocarp

Lifespan: 15 days

Packing and Packaging

Packing: Cartons of 10 Kg and 20 Kgr (approx.)

Label: Contains weight information, vendor/exported data. You can include labeling specifications as indicated by the customer.



PITAHAYA



Tariff position 08.10.90.10.00

Tradename Pitahaya - Yellow Dragon

Scientific name Selenicereus megalanthus

Physical Description

Color: Yellow color

Weight: 200 and 350 gr.

Taste: Sweet flavor, between 13 and 16 degrees of sugar

Shelf life: 29 days

Size: 0.5 to 2 ml long

Packing and Packaging

Packing: : Cartons of 10 Kg and 20 Kgr (approx.)

Label: Contains weight information, vendor / exported data. You can include labeling specifications as indicated by the customer.

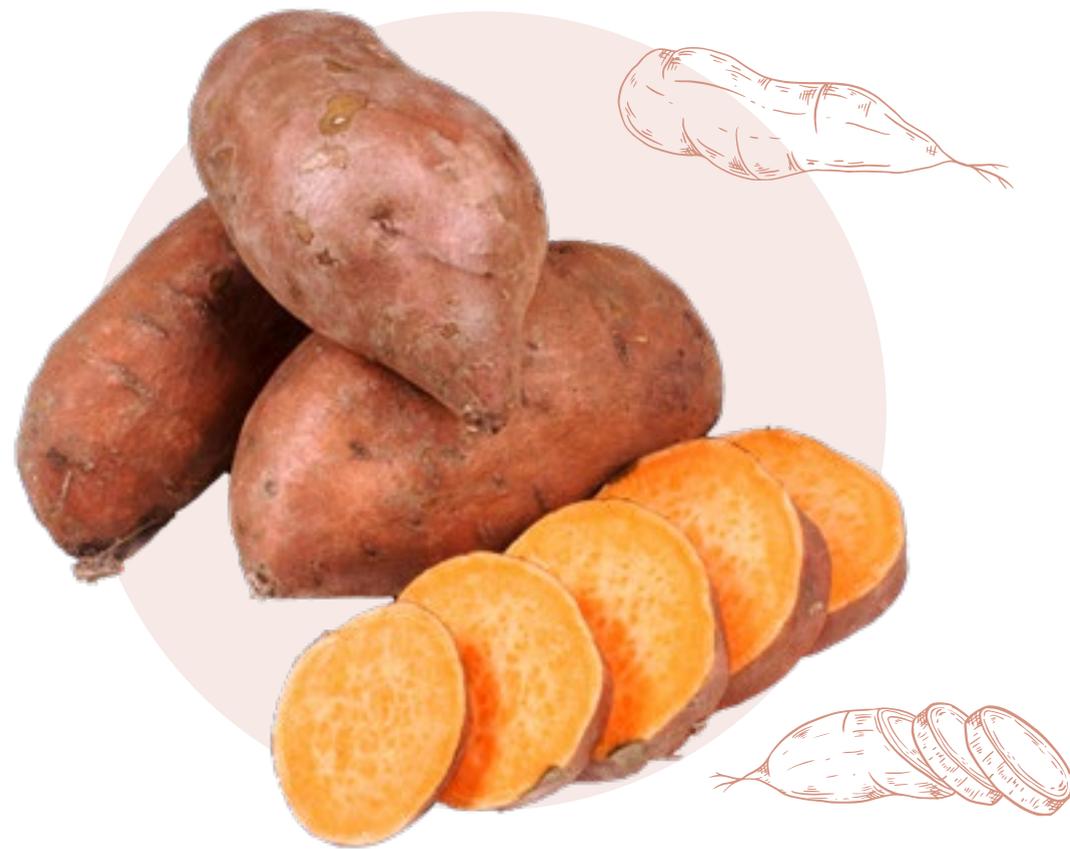
Periods of Production

All year round - peaks in Feb, Mar, Apr, Aug, Sep, Oct.

Certification

The properties have registration of BPA.

SWEET POTATO



Periods of Production

All year round.

Certification

The properties have registration of BPA.

Tariff position 07.14.20.00.00

Tradename Sweet potato

Scientific name Ipomea Batatas L. lam

Physical Description

Form: Oblong

Bark color: Light purple

Color of the pulp: Orange

Smell: Soft

Taste: Sugary

Size: Extra large 909 to 1,710 gr. / Large 455 to 908 gr.

/ Medium 228 - 454 gr / Small 114 - 227 gr.

Useful life: 15 days

Packing and Packaging

Packing: Cartons of 18.5 Kg. - 23 Kg. - 12 Kg. - 4 Kg. (Approx.)

Label: Contains weight information, vendor / exported data. You can include labeling specifications as indicated by the customer.

PINEAPPLE



Periods of Production

All year round.

Certification

The properties have registration of BPA.

Tariff position 08.05.90.00.00

Tradenname Pineapple

Scientific name Ananas comosus

Physical Description

Form: Oblong

Bark color: Light purple

Color of the pulp: Yellow

Smell: Soft

Taste: Sugary

Size: 5-6-7-8-8-10

Useful life: 15 days

Packing and Packaging

Packing: Cartons of 22.5 Kg. (12-14-16 Unid) 1.080 box – 54 box- 20 pallets each one 22 kg).

Label: Contains weight information, vendor / exported data. You can include labeling specifications as indicated by the customer.



BANANA BABY



Variety Baby

Scientific name *Musa acuminata* AA

Harvest Season

All year.

Description

Tropical fruit of climacteric type belonging to the Musaceae family and the *Musa* genus. Cultivated in areas above 0 to 1700 meters above sea level; This fruit is an elongated pseudo berry that is green when harvested and turns yellow when eaten. Its pulp is fleshy with a sweet and mild flavor characteristic of baby bananas. Its consumption provides vitamin A, B1, B2, E and folic acid, either as a fresh snack or dessert, juice or smoothie.



COCOA PRODUCTS



CHOCOLATE BARRA 74%



Product name direct consumption chocolate varieties: semi-sweet chocolate 74% cocoa without added sugar.

Composition cocoa mass (60%), sweetener (poly dextrose (15%), almond (10%), cocoa butter (8%), natural cocoa in powder (6), emulsifier (0.5% sunflower lecithin), sweetener natural (0.36% monk fruit), natural vanilla flavor (0.05% natural flavoring).

Packaging conditions Plastic bag, container, box, aluminum.

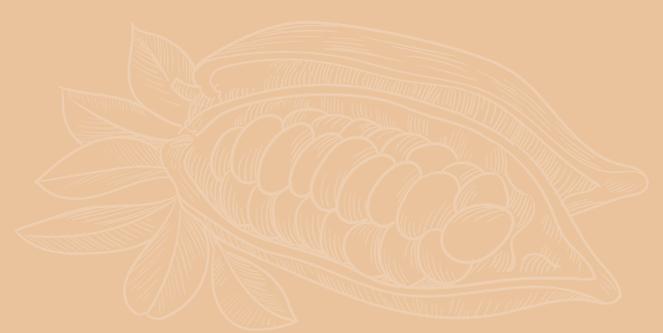
Presentation 70 GR.

Description can be used in industry for coating or filling of bakery products, and as a decorating ingredient in the confectionery industry.

Storage conditions It should be stored at room temperature between 18°C-20°C.

Population group Product designed for direct consumption by children over 4 years of age in forward and adults.

Useful life 1 year.



CHOCOLATE WITH HAZELNUTS AND ALMONDS.

Product name chocolate with hazelnuts and almonds. no added sugar spreadable.

Composition hazelnuts (29%), almond flour (26%), poly dextrose (sweetener 20%), milk powder (15%), cocoa powder (10%), natural flavor (0.1% vanilla), lecithin sunflower (0.1% emulsifier). monk fruit sweetener (0.36%).

Packaging conditions pet container, glass container, box, aluminum.

Presentation 200 GR.

Description used in industry for coating or filling of bakery products, coating or filling of cookies, marshmallows, fruits fresh, crystallized, gums, ice cream and as decorating ingredient in the confectionery industry.

Storage conditions It should be stored at room temperature between 18°C - 20°C.

Population group Product designed for direct consumption by children over 4 years and older and adults.

Useful life 1 year.



COCOA LIQUOR PASTE



Characteristic Semi-finished cocoa product

Composition 100% natural cocoa paste.

Packaging conditions Inner wrapping of polyethylene of high density and heat sealed. Outer Wrapping Box corrugated brown cardboard.

Presentation 125 GR, 250 GR, 500 GR, 5, 10, and 20 KG.

Description Product obtained from selected cocoa beans, broken roasted, dehusked and ground without additives. The paste or liquor obtained from caca can be used to the production of cocoa butter, cocoa powder, chocolate manufacturing.

Storage conditions Store it in a cool and dry place. Arrange the product in an area that allows proper air circulation, avoiding exposure direct to the sun.

Useful life 1 year.



COCOA NIBS



Product name Cocoa Nibs

Composition roasted cocoa bean, fragmented and peeled.

Packaging conditions trilaminate bags, box of cardboard, plastic bags, paper bags with laminate internal to isolate moisture.

Presentation : 100 GR, 250 GR, 500 GR, 5, 10, and 20 kg.

Description 1. Harvest or reception of raw material. (seed cocoa) 2. Cleaning of impurities 3. Roasting of cocoa bean 4. Broken cocoa bean cocoa 5. Shelled (separation of the husk of the cocoa bean) 6. Cleaning of impurities. 7. Quality check 8. Packed. 9. Packaging 10. Marking and Labeling. 11. Storage.

Storage conditions Store at room temperature, in cool places, entilated and if possible isolated from direct sunlight.

Useful life 60 days.



UNSWEETENED MILK CHOCOLATE

Product name unsweetened milk chocolate added to 56% coated cape gooseberries.

Composition Milk chocolate without added sugar 56% cocoa (51% of the dragee) Cocoa mass (31%), milk lactose-free powder (27%), cocoa butter (25%), poly dextrose (16% sweetener) emulsifier (0.5% sunflower lecithin), natural sweetener (0.36% fruit of the monk) and natural flavor (0.5% vanilla). cape gooseberry dehydrated. (49% of the dragee).

Packaging conditions Plastic bag, container, box, aluminum.

Presentation 70 GR.

Description can be used in industry for the coating or filling of bakery products, and as a decorating ingredient in the food industry cake shop.

Storage conditions It should be stored at room temperature between 18°C-20°C.

Population group Product designed for direct consumption by children over 4 years and older and adults.

Useful life 1 year.





PRODUCTS PORTAFOLIO

Contact us

✉ mercadeo@colombiafruits.com

✉ www.colombiafruits.com

 Colombiafruits

 colfruits

 +(57) 319 508 2779

 1 (702) 708 719



