



# 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

**Tradename** 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



## Periods of Production

All year.

## Certification

The properties have registration of BPA.

**Tariff position** 08.05.50.22.00

**Tradename** 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 specifications as indicated by the customer.





# 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

**Tradename** 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

**Tradename** 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

**Tradename** 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

**Tradename** 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



## Periods of Production

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

## Certification

The properties have registration of BPA.

**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.



# 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.

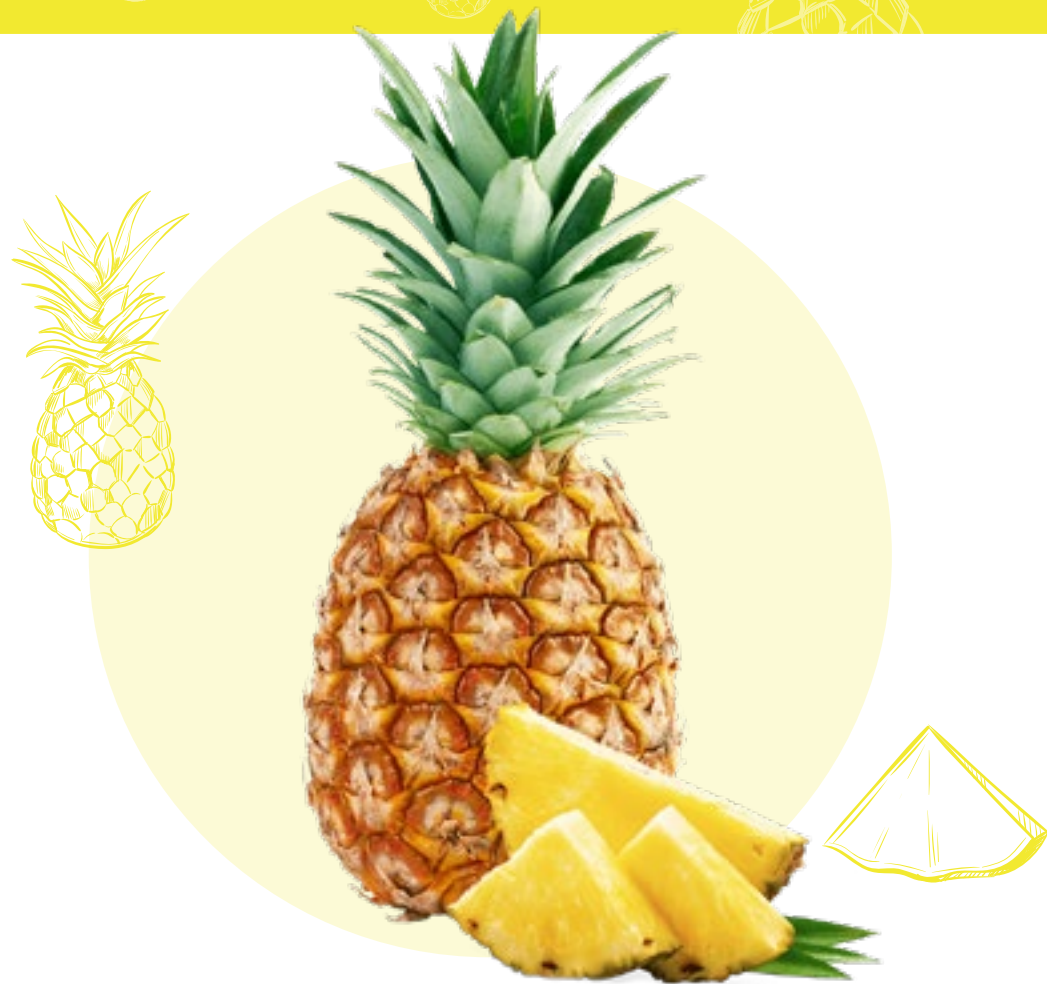
**Useful life:** 15 days

## 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

**Tradename** 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.

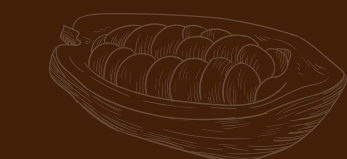
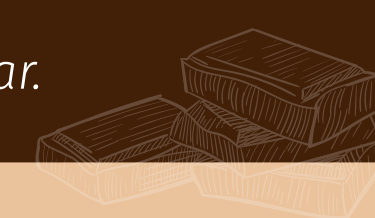
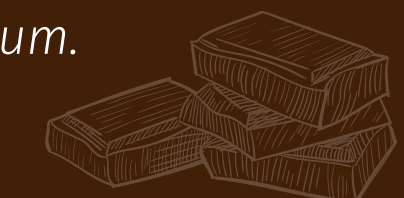
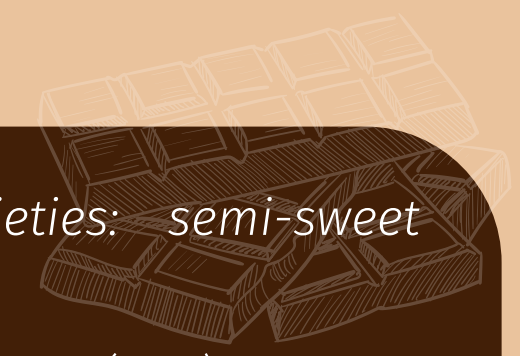
**Presentation** 70 GR.

**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.

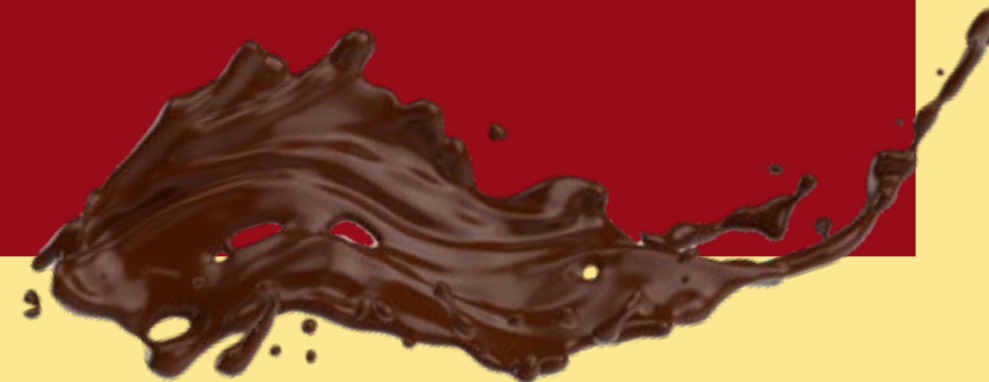
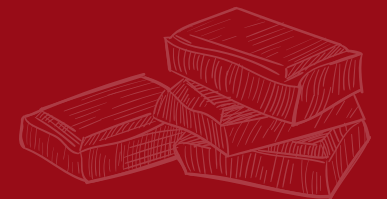
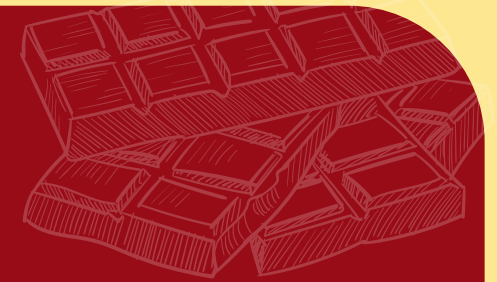
**Packaging conditions** Inner wrapping of polyethylene of high density and heat sealed. Outer Wrapping Box corrugated brown cardboard.

**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

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