

PATAGONIAN GOURMET PRODUCTS

Pure, intense and natural.





WHO WE ARE

We are a Patagonian family business located in Bariloche, Argentina, dedicated to the production of handmade gourmet products.



In 1997, we started offering the first Valleverde products, to which many others were quickly added without ever losing our focus: to offer pure and natural high-quality foods.



We later created Don Melitón, dedicated to the production of fruit pastes and jams in which the flavour of the fruit prevails.

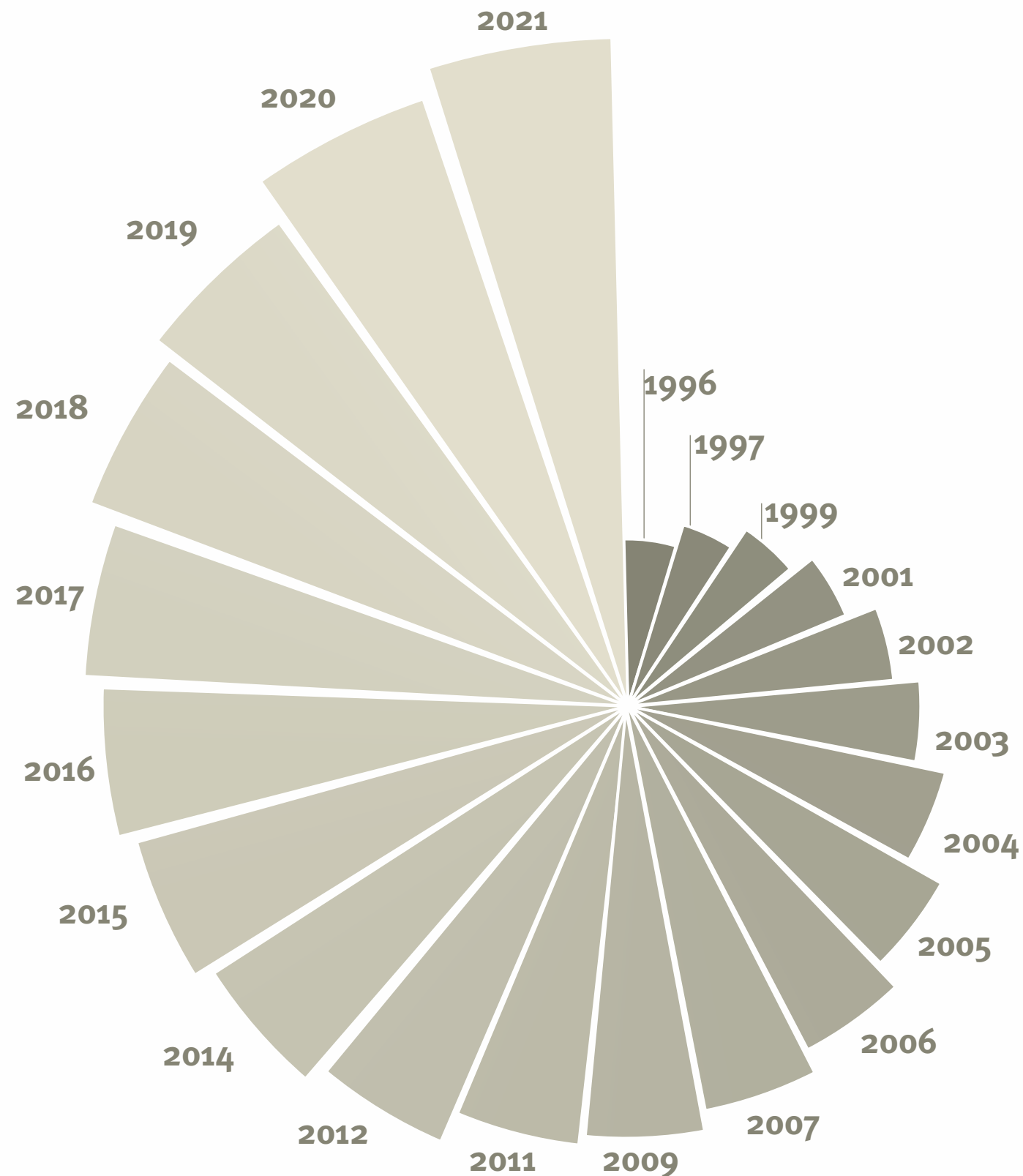


In the entrance to our premises, we built the Travellers' Museum: a space that matches our ideals of environmental care, preservation of history, food education and furthering of culture.

Over the years, apart from diversifying and expanding our product portfolio, we strengthened our distribution network and we increased the prestige of our brand within the country.

In Valleverde, from the heart of Patagonia, we endeavour each day to bring closer to our clients all the freshness, quality and purity that our region holds.

OUR HISTORY



1996

Francisco Ponzinibbio settled down in Bariloche and put into operation the facilities of a processing plant which were out of service at that moment.

1997

First IQF frozen products produced with regional vegetables, raspberries, corn, broccoli and Brussels sprouts, among others.

1999

We started producing minimally processed vegetables, ready to be consumed and packaged under a modified atmosphere.

2001

First foods preserved in oil.

2002

We put into operation the smoke oven for vegetables.

2003

We started producing vegetable patês in glass jars.

2004

The first exports of very small quantities of preserved foods were sent to Canada, England and Spain.

2005

We modified the image and brand of Valleverde, renewing the graphic system. First Kosher certifications.

2006

We developed a can seamer and we started packing dips, patês and preserved foods in these cans.

2007

The new line of vacuum sealed jars came into operation.

2009

We designed and put into operation our first automatic labelling machine with vacuum check for jars.

2011

We built a continuous pasteurization tunnel and we imported the first automatic can seamer from Germany.

2012

The spice blends line was launched.

2014

We started selling the line of vinegars and balsamic vinegars macerated with fruits and vegetables.

2015

We developed the line of ready-mixed gourmet foods: polenta and rice-based products.

2016

We finished the construction of the San Carlos Hotel reproduction – Travellers' Museum.

2017

We imported from Italy the monoblock filling and capping machine for fruit pastes and jams.

2018

We imported from Austria a pulper machine for the production of fruit pulp.

2019

We began commercializing Don Melitón products.

2020

We focused on the internationalization of our products.

2021

We start shipping to Seattle and Miami in the USA.



OUR ESSENCE

RESPECT FOR PEOPLE

RESPECT FOR THE ENVIRONMENT

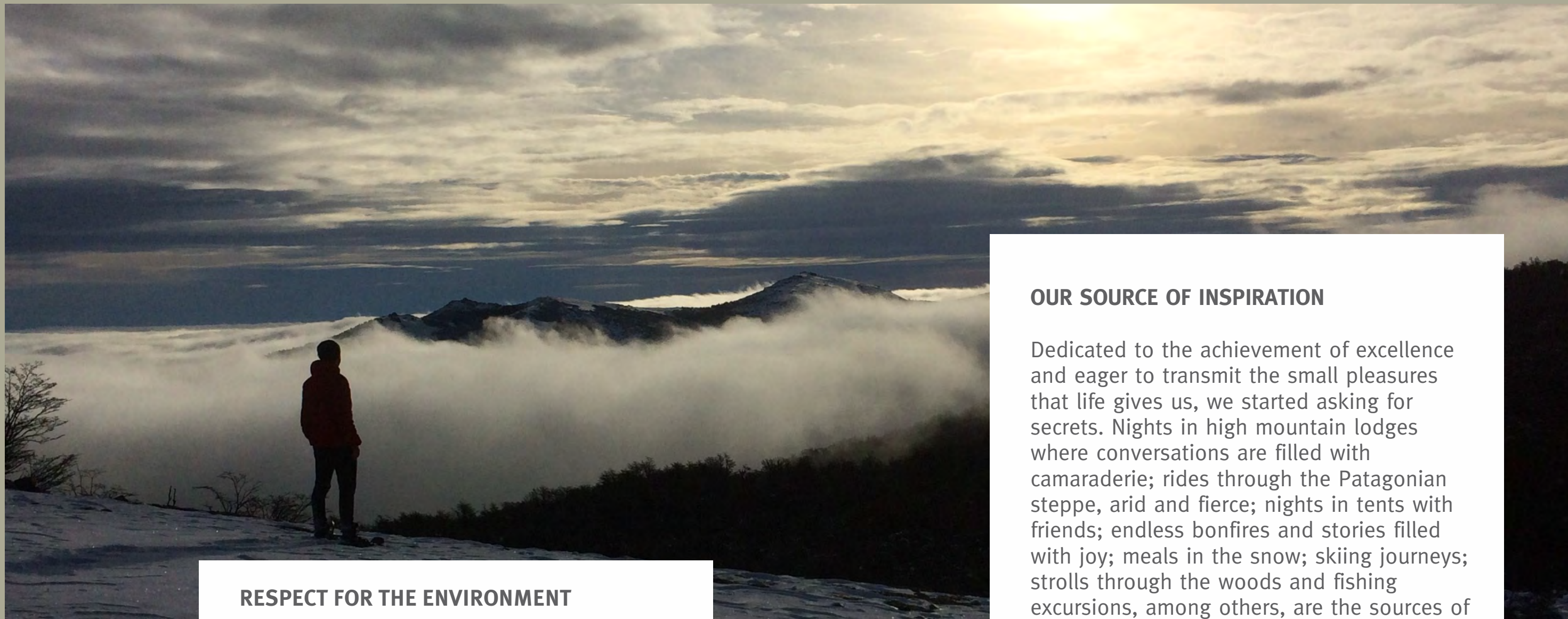
OUR SOURCE OF INSPIRATION

RESPECT FOR PEOPLE

We believe that the real difference when dealing with customers lies in our people.

We work with professionalism and experience and we always do our best. In the production process, we work conscientiously, taking care of the resources and optimizing the processes.

When dealing with our suppliers, clients and consumers, we build direct and sincere relationships, listening in each case, finding answers to every challenge and suggesting what is best for each situation.



RESPECT FOR THE ENVIRONMENT

We are in Patagonia, inside Nahuel Huapi National Park, an area protected for its natural beauty and its balance with nature.

Always driven by our passion, we grew and enhanced our processes based on a circular economy, keeping in mind the importance of respecting our environment and reducing our energy consumption.

Using energy-efficient technology, recycling packaging, composting waste: everything has a direct impact on our offer and makes us who we are.

OUR SOURCE OF INSPIRATION

Dedicated to the achievement of excellence and eager to transmit the small pleasures that life gives us, we started asking for secrets. Nights in high mountain lodges where conversations are filled with camaraderie; rides through the Patagonian steppe, arid and fierce; nights in tents with friends; endless bonfires and stories filled with joy; meals in the snow; skiing journeys; strolls through the woods and fishing excursions, among others, are the sources of our recipes.

Traditional recipes in which each person contributes with their expertise and transforms them into something unique, something filled with magic and charm. In their treasure to share with others.

Caring for our environment, generating the minimum possible impact and maintaining the highest quality standards, we seek to share the flavours of our Patagonia.



PRODUCTION PROCESSES

Our factory is located on the south bank of Nahuel Huapi lake, minutes away from the city centre, in an area privileged by nature.

The magnitude of our facilities, the organized and scheduled growth and the special attention paid to the development of production lines guarantee the capacity to raise our production levels without difficulties.

Throughout time, we have developed artisanal production lines supported by European cutting edge technology.

Our rigorous production procedures with strict control points enable an efficient, safe and high-quality production.



INNOVATION

True to our origins, our challenge is to prepare products without adding any type of additives, preservatives or colorants, that is to say, completely natural products.

We seek to maintain all the properties of its ingredients, its intense colours, its pure flavours and its captivating aromas in a natural and safe manner.

We always develop production lines with a view to the future, implementing cutting edge technology with the highest international standards.

Noble raw materials, artisanal production processes, traditional recipes and continuous innovation make our products pure, genuine and unequalled.



NATURAL SMOKING



Not using preservatives or additives is a must for us. It also remains unchanged during the smoking process.

We were pioneers in vegetable smoking in our country and, with the experience obtained, we designed a smoke oven to use according to our requirements.

With wood from our region, selected for its low resin content and controlling the conditions, we are able to obtain high-quality smoking.

The technology available today allows us to employ smoking processes in which the smoke is generated under controlled conditions. For this reason, these processes must not be associated with health risks.

FOOD EDUCATION

In Valleverde and Don Melitón, we seek to be involved in food education and to promote healthy and long-lasting eating habits.

We are convinced that good nutrition is key in the development of our lives and on our well-being.

In our communications, we transmit these concepts and we provide more information, concentrating on specific matters when asked about them.



Frasco de vidrio
Peso Neto:

ALÍNEOS



OUR BRANDS



Gourmet products, mushrooms
and smoked vegetables.



www.valleverde.com.ar



PATAGONIAN FRUIT PASTES AND JAMS



www.donmeliton.com.ar



PRODUCT LINE | DRESSINGS

Dressings



Rosehip & Prune Spread
Glass jar.
Net weight: 220 g.



Smoked Chimichurri
Glass jar.
Net weight: 214 g.
Can in cardboard case.
Net weight: 90 g.



Smoked Sundried Tomato & Mustard Spread
Glass jar.
Net weight: 220 g.



Pesto with Almonds
Can in cardboard case.
Net weight: 90 g.



Vinegar with Chili Pepper



Vinegar with Smoked Garlic



Vinegar with Lemon



Smoked Balsamic Vinegar



Balsamic Vinegar with Forest Fruits



Balsamic Vinegar with Rosehip



PET BOTTLE
with dosing pump
Net weight: 80 cc.
30 units per box.



PRODUCT LINE | VEGETABLES PRESERVED IN JARS



Vegetables preserved



Canned Mushrooms with Artisanal Cap.

Glass jar with artisanal cap.
Net weight: 360 g.
Drained weight: 200 gr



Antipasto from the Andes

Net weight: 210 g.
Drained weight: 125 g.



Smoked Mushrooms

Net weight: 210 g.
Drained weight: 130 g.



Southern Mushrooms

Net weight: 210 g.
Drained weight: 130 g.



Canned Mushrooms

Net weight: 215 g.
Drained weight: 125 g.



GLASS JAR
with artisanal cap.
4 units per box..



Italian Style Olives in Oil

Net weight: 215 g.
Drained weight: 155 g.



Smoked Olives in Oil

Net weight: 215 g.
Drained weight: 150 g.



Aubergines with Bell Pepper

Net weight: 215 g.
Drained weight: 150 g.



Sundried Tomatoes with Olive Oil

Net weight: 215 g.
Drained weight: 125 g.



Smoked Aubergines

Net weight: 215 g.
Drained weight: 125 g.



Smoked Sundried Tomatoes

Net weight: 215 g.
Drained weight: 125 g.



Hot Smoked Sundried Tomatoes

Net weight: 215 g.
Drained weight: 125 g.



GLASS JAR
12 units per box.





PRODUCT LINE | VEGETABLE PATÊS IN CANS



Vegetable dips and patês



VEGETABLE PATÊS IN CAN/ VEGETABLE SPREADS IN CAN



Smoked Olives



Black Olives



Smoked Aubergines



Aubergines and Bell Peppers



Smoked Mushrooms



Smoked Bell Peppers and Prunes



Smoked Sundried Tomato



CAN
Can in cardboard box
Net weight: 90 g.
24 units per box.





PRODUCT LINE | VEGETABLE DIPS IN CANS



Vegetable dips and patês



VEGETABLE DIPS IN CANS

Forest Dip with Malbec Mushrooms

Sweet Onion Dip

Smoked Mushroom and Mustard Dip

Pickle and Ginger Dip

Rosehip and Prune Dip

Smoked Sundried Tomato and Beer Dip

Smoked Sundried Tomato and Olive Dip

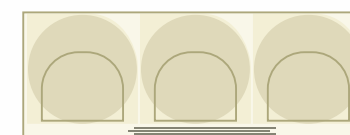
Smoked Sundried Tomato and Mustard Dip

Carrot and Almond Dip

CAN
Can in cardboard box
Net weight: 90 g.
24 units per box.



FINGER FOOD PACK 3 ASSORTED CANS



Pack x3 CANS

It contains:

- 3 cans in a cardboard box of assorted flavours.
- 3 spreaders

Net Weight of each can: 90 g.



8 finger food packs per box.











PRODUCT LINE | RICE, POLENTA, SOUP AND STEW



BLENDS TO PREPARE

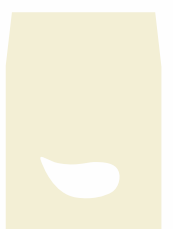
-  Rice with Curry
-  Rice with Spinach
-  Rice with Vegetables
-  Rice with Mushrooms

BLENDS TO PREPARE

-  Polenta with Mushrooms
-  Polenta with Hot Pepperoncini



Bag in cardboard box.
Net weight: 250 g.
Yields 3 servings or 5 side dishes.
10 units per box.



Ready-mixed gourmet foods





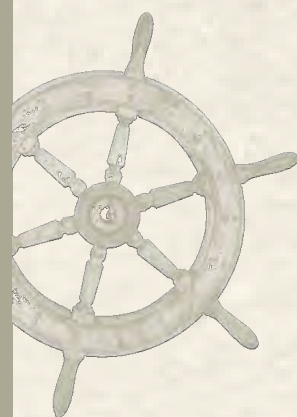
Don
Melitón



**DULCES Y MERMELADAS
DE LA PATAGONIA ARGENTINA**



Don Melitón was born when a Basque, whose last name was Zabala, set sail. It was the year 1889 and, due to the lack of opportunities, he decided to tempt fate and forge his future.



Melitón Zabala was our great-grandfather. He arrived in Argentina from his Basque home country and his story is like that of many immigrants who, with their own effort, moulded our country. His story is so rich that we decided to share it, and what could be better than to do it with fruit paste or jam.

Today his descendants, four generations later and with the same enthusiasm, established in the heart of Patagonia, we elaborate our products in an artisanal manner, keeping the traditional recipes of our family. **Pure and genuine flavours, natural, without adding preservatives or additives of any kind and using only top-quality fruits and ingredients.**



It is in this way and in his honour that we created Don Melitón, very special fruit pastes and jams. Today, this line is made up of three variants: one which we call "Traditional Flavours", another which we call "Blends from Patagonia" and a third one which we call "Fruit Only: Intense Flavour".



www.donmeliton.com.ar



Don Melitón was a typical adventurer of his time, lover of nature and journeys. This inspired us in the development of this line.

There are five flavours and they are elaborated without preservatives or additives, not even pectin. Only fruit and sugar. They also have the particularity of containing more fruit than sugar. It is not the classical recipe in which ingredients are half sugar, half fruit. In our case, to elaborate a jar of 430 g, we begin with 330 g of fruit and 230 g of sugar. **This makes it more flavourful, intensifying the flavour of the fruit and helping us reduce the consumption of refined sugar.**

PRODUCT LINE | FRUIT PASTES AND JAMS

Traditional Flavours



Raspberry Paste



Forest Fruits Paste



Rosehip Paste



Blueberry Jam



Calafate Jam



Presentation:
Glass jar
Net weight: 430 g.
12 units per box.







PRODUCT LINE | BLENDS FROM PATAGONIA



Near the end of the XIX century, the liqueur factory and distillery of Melitón Zabala was in its peak, with high-quality and prize-winning products in our country and in Europe.

As tribute, we created **these five blends, which have the particularity of being elaborated with alcoholic beverages**. During the process, the alcohol evaporates completely, leaving a very particular aftertaste. The notes of the beverages are perfectly combined with the flavour of the fruits, achieving a unique experience. Something completely different.

As with traditional flavours, we have reduced the amount of sugar used to obtain a more genuine and healthier product.



Blueberry and Elderberry with Whisky Paste

Raspberry with Sparkling Wine Paste

Strawberry with Merlot Paste



Forest Fruits with Cider Paste



Apple with Beer Paste

Presentation:
Glass jar
Net weight: 210 g.
12 units per box.



Blends from Patagonia







PRODUCT LINE | SPREADABLE FRUIT PRESERVES



Fruit only: intense flavour

Don
Melitón



Melitón was rewarded in Europe for the excellence of his products and his search of new flavours.

Following his steps, we obtained these preserves for lovers of natural products in which **the only protagonist is the flavour of the fruit in its correct level of ripeness, without any sugar or sweetener added, only the sugar in the fruit.**

Two preserves 100% natural, without preservatives or additives. For those of us who love intense flavours and enjoy the pure flavour of the fruit.



Spreadable Cherry



Spreadable Raspberry

Presentation:
Glass jar
Net weight: 210 g.
12 units per box.





PACKAGING

CORPORATE GIFTS

We put together various combinations to look good in every opportunity.



ATTRACTIVE

We always develop our packaging considering the final destination they will have. We create gifts that are highly attractive.



FUNCTIONAL

Functional packaging avoiding waste and excess.



INCLUSIVE LABELING

We include the product name in braille on our cardboard cases.



PRACTICAL

All of our cans contain an easy-open end to make their opening simple and so that they do not require the use of additional utensils, allowing them to be consumed anywhere at any moment.

OUR COMMITMENT TO NATURE

We committed ourselves to care for the environment to make our carbon footprint as small as possible.

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We do it by reducing to the minimum any printouts and printed brochures.

The packages of our products are made from easily recyclable materials such as tin, glass and cardboard.

The spreaders from our gift packs are made from untreated wood and they are engraved by means of pyrography to avoid using ink and make them easily compostable.

All the packaging is made from recycled and compostable cardboard.

We reduce to the minimum the amount of plastic used on our products.

We reuse the packaging of our suppliers, especially wood and cardboard.

We use energy efficiently. We have a high-efficiency steam generator and we reuse any hot water and condensates originating from the processes.

We use LED illumination and motion detector lights with timers to reduce the consumption of energy.

We have CIP cleaning systems to reduce the use of water and detergents.

Any organic waste is composted and then used in the garden, which is landscaped with native plants, respecting the local biodiversity.

The environment is everyone's responsibility. It is our responsibility to take care of it. Only in this way will we and the next generations be able to enjoy it.



RECYCLE

We make the separators for our cardboard box from the packaging of our raw materials.



TRANSFORM

We build promotional material from pallets and packaging of our input materials.



REUSE

Nothing is thrown away. Our glass jars can be used in a thousand different ways and they will last a lifetime.

CONTRIBUTION TO CULTURE

In the entrance to our premises, we built the Travellers' Museum: a space that matches our ideals of environmental care, preservation of history, food education and furthering of culture.





TRAVELLERS' MUSEUM



In 1915, our great-grandfather Melitón Zabala and his family passed through Bariloche on a trip to Chile. It was then that they met our city and they stayed in San Carlos Hotel.



A hundred years later, we decided to reproduce the hotel and to devote it not only to describe the way in which people travelled and how Bariloche used to be back then, but also to keep alive the story of all those who once travelled for business or for pleasure, because they liked to or because they needed it, for a few days or forever.



It is our intention to recover these stories and to make a contribution to the community by offering a space of cultural, social and touristic value for the people of Bariloche and for the thousands of visitors that arrive in our city annually.

The mark of our love for nature can also be seen here. The landscaping has been carried out with native plants, from those which will someday reach gigantic dimensions, such as larches, to small orchids such as violas. Antarctic beeches, Dombey's beeches, cypresses, arrayán trees, coirones, chauras, each contributing to biodiversity with their particularities.

EXPANSION TO NEW MARKETS

Now, we have decided to take a step further and place our focus on a new project of internationalization.

Our aim is to establish strategic alliances abroad to reach new markets with our products generating, in this way, long-term business relationships.



**“Quality is never an accident.
It is always the result of intelligent effort.”**

J. Ruskin



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