

Yacon Syrup from the Peruvian Andes



**rainforest
treasure**
superfoods

Our Founders

Our journey starts in Alto Huallaga, in the heart of the Peruvian Amazon. Years ago, this region was mainly known for armed conflict, so for many families, farming wasn't really a business, it was survival. Fortunately, things changed with the rise of superfoods and access to open markets, and today, instead of fear, there are **Cacao trees, Goldenberry fields, Brazil nuts, Yacon, Ginger, Turmeric and Exotic fruits** and most importantly, *hope and a soil that produces products with purpose, products that support rainforest conservation, help local families improve their lives, and build a future rooted in sustainability and peace.*

The company was founded by **Daniel Suarez** and **Emiliano Calgaro**, two friends born into agricultural families in Peru and Argentina, united by their roots and a shared vision to strengthen Amazonian value chains through responsible production. Today, we source from our own farms and small-scale growers, making sure everything meets high-quality standards while ensuring traceability and creating benefits for local communities.



What is Yacon Syrup?

Nature's Prebiotic Sweetener from Peru

Yacon syrup, derived from the yacon root, is a **natural prebiotic sweetener** rich in fructooligosaccharides (FOS). Its low glycemic index supports gut health and aids in maintaining blood sugar balance.



Origin
Peru
Huanuco, region



Consumed since pre-Inca times, it grows in the Andes at altitudes between 1,000 and 3,200 meters above sea level



Why Choose Yacon?

Lower glycemic index than agave or honey, with emerging clinical evidence showing benefits for metabolic health, supporting weight management, insulin sensitivity, satiety, and gut health.

Source: [National Center for Biotechnology information. United States of America](#)

Suitable for formulations, product innovation, or direct use in better-for-you and diabetic-friendly applications.

1. Product with history and unique flavor

Consumed since **pre-Inca times**, it grows in the Andes at altitudes between 1,000 and 3,200 meters above sea level.

2. Prebiotic Properties

Rich in fructooligosaccharides (FOS) (28.75 g/100 own analysis), yacon syrup supports **gut health** by nourishing beneficial bacteria within the digestive system.

3. Low Glycemic Index

With a low glycemic index, yacon syrup is an **ideal choice** for those looking to manage their blood sugar levels effectively (Diabetes patients).

Nutritional Analysis

PARAMETER	YACON SYRUP	AGAVE	HONEY	STEVIA
Glucemic Index	1-5	10-30	55	0
Fructooligosaccharides (FOS) content	28.75 g/100	Low	0%	0%
Calories (kcal/100g)	133-150	310	304	0
Gut health	High	Low	None	None

Source: Pereira et al., *Nutrients* 2025 (PMCI1902191); Whistler et al., PMC9818590; MDPI *Applied Sciences* 2024.

Quality and Food Safety

Our yacon syrup is produced in a **HACCP Certified facility**, ensuring compliance with EU and USDA organic regulations while maintaining high physicochemical parameters for optimal quality and safety.



1) Production process

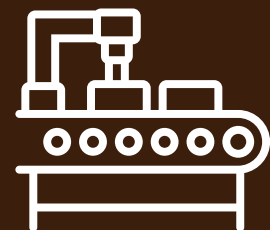
Raw material



Cleaning and sorting



Processing and extraction



Yacon Syrup



Are you ready to discover the treasure of the Andes?

Let's explore opportunities for your business growth.

• Packaing	Plastics drums of 25 Kg
• Shelf Life	24 months
• Supply Chain	Stable, moderate seasonal variation
• Production capacity	10 Tn per month
• Key Quality pameters	Brix level (72), Ph (4.5 - 5)

