

# rainforest treasure

superfoods

Superfoods from the Amazon



Amazonian nuts (Brazil nuts)  
Cocoa beans, nibs and liquor  
Dried fruits (Goldenberry, Mango and pineapple)  
Amazonian Pink Salt  
Ginger and turmeric (fresh)



Amazon rainforest conservation



Superfoods with origin and purpose

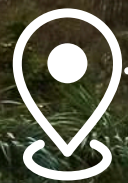


Supporting small farmers

## About us

Rainforest Treasure S.A.C specializes in transforming the natural wealth of the Peruvian Amazon into innovative and sustainable superfoods that nourish the world. We produce and export **Amazon nuts (brazil nuts), dried exotic tropical fruits (goldenberry, mango and pineapple), cocoa beans and sub-products (nibs and liquor/mass), fresh ginger, turmeric and Amazonian pink salt.**

We contribute to the conservation of 200 hectares of rainforests in Madre de Dios, generating alternative income for local communities, ensuring traceability in the supply chain, demonstrating that rainforest conservation can be more profitable than its destruction.



Amazonian  
Nut  
(Brazil nuts)



Dried Goldenberry,  
Mango and  
Pineapple



Cocoa beans,  
nibs and  
liquor



Ginger and  
Turmeric



Amazon pink  
rock salt

# In 2024, the world lost 8.1 million hectares of the Amazon rainforest

Source: Forest Declaration Assessment 2025

Let's protect the planet by conserving the rainforests  
and promoting superfoods from the Amazon.

# Rainforest conservation as a driver of profitability and sustainability.

We strongly believe that forest conservation is not just an environmental duty but also a profitable opportunity.

# What makes us the best choice for you?

## 1. Valuing the rainforest with eco-friendly superfood.

By promoting eco-friendly superfoods from the Peruvian Amazon, we share with the world the real worth that can be obtained from the rainforest; our products not only have significant nutritional value but also create shared economic advantages, **proving that rainforest conservation can be more profitable than its destruction.**

## 2. Guardians of the Amazon rainforest

We contribute to the conservation of 200 hectares of primary rainforests in Madre de Dios, Tambopata, Las Piedras, creating new sources of income for the Amazon nut collectors and local communities.

## 3. Monetary rewards for quality and timeliness.

Our main difference is that we work directly with collectors and harvesters (no intermediaries) who are rewarded with extra payment for their raw material as long as they ensure high quality standards and on-time deliveries.

## 4. Supporting more than 400 small farmers

We collaborate with more than **400 small-scale producers in Peru**, integrating them into structured value chains that promote agricultural training, inclusion, and long-term sustainability, while advancing organic farming practices, part of our production is already organic, with a clear, gradual path toward full organic cultivation over time.



A big thank to Sial Paris 2024 for the collaboration opportunities. Let's continue working together for a sustainable future in the Amazon rainforest.



# Amazon Nut (Brazil nut)



We ensure the quality and safety of our products by working with three certified processing facilities:

Facility 1	Facility 2	Facility 3
ISO 22000	HACCP	BRC, KOSHER, ORGANIC

- Production capacity: 1 - 2 FCL of 16 tons per month
  - Availability: Conventional

**The Amazon Nut or Brazil Nut** is a wild nut that grows in the rainforests of Peru, Bolivia and Brazil. It takes between 15 and 20 years to produce its first fruits, promoting the direct and indirect conservation of 32.5 million hectares of primary rainforests.

- **Uses:** Mix of nuts and dried fruits; Snacks or appetizers, ingredients for baking, pastry and confectionery.
- **Benefits:** High content of Selenium, Fiber, Protein, Vitamin E and B1 (Thiamine), regulates cholesterol and thyroid gland levels.

▶ Calibers: Large, Medium, Midget, Tiny, Chipped and Broken

▶ Certifications: We process in 3 certified facilities.

▶ Organoleptic, chemical and microbiological parameters: According to technical data sheet.

▶ Shelf life: 2 years

▶ Trading window: March - October

▶ Packaging: 20 Kg or 44 Lb boxes / vacuum sealed

▶ Number of boxes per 20-foot container: 800 boxes / 16 tons.  
Minimum order (MOQ): 1 pallet - 60 boxes - 1.2 tons.

# Cocoa beans



**We work with our own fields**, a broad spectrum of small-scale farmers, and cooperatives in Peru; supplying primarily Trinitarios (CCN-51), aromatic Trinitarios (ICS-95, ICS-39), and Criollo (ICS-1) varieties.

**Fermented and dried cocoa beans (Grade 1)** are carefully harvested from ripe pods, then fermented in wooden boxes for 5–7 days. After fermentation, the beans are sun-dried for 5–7 days until they reach an optimal moisture level (<7.5%). Finally, beans are cleaned, sorted, and selected to meet strict quality standards.

- *Availability: Conventional*
- *Production capacity: 30 tons per month*

- **Uses:** Nibs, Liquor, Butter and Powder
- **Benefits:** High in antioxidants (polyphenols and flavonoids); minerals (magnesium, zinc and iron); Vitamins A and E.

▶ Humidity: <7.5 %      Origin: Peru (Huanuco and San Martin)

▶ Processed in a HACCP-compliant facility, currently in the certification process.

▶ Organoleptic, chemical and microbiological parameters: According to the technical Data Sheet

▶ Pesticides and heavy metals: According to the regulations of the country of destination.

▶ Trading window: January - December

▶ Packaging: 64 Kg polypropylene bags  
Shelf life: 12 months (under proper storage conditions)

▶ Minimum order (MOQ): 1 pallet - 18 bags - 1,152 Kg  
Container 40' feet: On floor 391 bags - 25,024 Kg

# Cocoa nibs



**We work with our own fields**, a broad spectrum of small-scale farmers, and cooperatives in Peru, supplying primarily Trinitarios (CCN-51), aromatic Trinitarios (ICS-95, ICS-39), and Criollo (ICS-1) varieties.

**Cocoa** grown and harvested in the Huánuco region (Alto Huallaga Valley), a product obtained from selected cocoa beans, duly fermented, which go through the process of cleaning, dehydration and shelling, reduced to pieces by mechanical processes, without removing or adding any of its elements.

- *Availability: Conventional*
- *Production capacity: 20 tons per month*

- **Uses:** Used for the preparation of food mixes, chocolates, confectionery, pastries and culinary innovations.
- **Benefits:** High in antioxidants (polyphenols and flavonoids); minerals (magnesium, zinc and iron); Vitamins A and E.

▶ Humidity: Max 5%

▶ Processed in a HACCP-compliant facility, currently in the certification process.

▶ Organoleptic, chemical and microbiological parameters: According to the technical Data Sheet

▶ Pesticides and heavy metals: According to the regulations of the country of destination.

▶ Trading window: January - December

▶ Packaging: 15 Kg boxes (high-density polyethylene bag)  
Shelf life: 24 months (under proper storage conditions)

▶ Minimum order (MOQ): 1 pallet - 56 boxes - 840 Kg  
Container 20' feet: 10 pallets - 560 boxes - 8,400 Kg  
Container 20' feet: On floor 686 boxes - 10,290 Kg

# Cocoa liquor



**We work with our own fields**, a broad spectrum of small-scale farmers, and cooperatives in Peru, supplying primarily Trinitarios (CCN-51), aromatic Trinitarios (ICS-95, ICS-39), and Criollo (ICS-1) varieties.

**Cocoa liquor**, finely ground, homogeneous, dark brown color, firm consistency, characteristic smell and taste of cocoa: made from cocoa nibs, subjected to a process of roasting, refining, cooling and tempering (cocoa from the Amazon Rainforest).

- *Production capacity: 15 tons per month in conventional*

- **Uses:** Molding, coating, bakery, pastry, snacking, confectionary and spreads.
- **Benefits:** High in antioxidants (polyphenols and flavonoids); minerals (Magnesium, Zinc and Iron); Vitamins A and E.

▶ Presentation: 1 Kg blocks or 30 Kg block. Moisture: Max 2.5%

▶ Processed in a HACCP-compliant facility, currently in the certification process.

▶ Organoleptic, chemical and microbiological: According to data sheet  
Pesticides and heavy metals: According to the regulations of the country of destination.

▶ Shelf life: 24 months (under proper storage conditions)

▶ Trading window: January - December

▶ Minimum order (MOQ): 1 pallet - 48 boxes - 1,200 Kg	Packaging 1
▶ Container 20' feet: 10 pallets - 480 boxes - 12,000 Kg	25 Kg boxes
▶ Container 20' feet: On floor 588 boxes - 14,700 Kg	Load options

▶ Minimum order (MOQ): 1 pallet - 48 boxes - 1,440 Kg	Packaging 2
▶ Container 20' feet: 10 pallets - 480 boxes - 14,400 Kg	30 Kg boxes
▶ Container 20' feet: On floor 588 boxes - 17.640 Kg	Load options

# Dried Goldenberry



The **Dried Goldenberry** (aguaymanto), cultivated in the Andean regions of Huánuco and Cajamarca, Peru, offers a tangy-sweet flavor and chewy texture. Rich in vitamin C, fiber, and antioxidants, it's ideal as a healthy snack or as an ingredient in trail mixes, cereals, and confectionery.

- *Production capacity: Depends on the season*
  - *Availability: Conventional*

- **Uses:** Consumed as a healthy snack, or added to cereals, smoothies, baked goods, and trail mixes for a natural tangy-sweet flavor. Used in functional foods and nutraceuticals.
- **Benefits:** Rich in vitamin C, vitamin A (beta-carotene), and B-complex vitamins (B1, B2, B6), along with minerals like calcium, iron, and phosphorus.

▶ Humidity: 12% – 17%

▶ Origin: Peru

▶ Processed in a third-party HACCP-certified facility.

▶ Organoleptic, chemical and microbiological parameters: According to technical data sheet.

▶ Packaging: 10 Kg boxes, with 2 polyethylene bags of 5 Kg each.

▶ Trading window: June – March

▶ Shelf life: 24 months, protected from contamination, room temperature (15–25°C), on a stretcher and without being exposed to the sun.

▶ Minimum order: 1 pallet (800 Kg)  
FCL 20 feet container: 10 pallets (8,000 Kg)

# Dried mango



**Dried mango** from the Piura region of Peru is obtained from selected and calibrated fresh fruit. The product is free of added sugar, artificial flavors, coloring or any substance that may alter the natural characteristics of the fruit. The mango is cut into uniform slices, chunks and cheeks for later industrial dehydration.

- *Production capacity: Depends on the season*
  - *Availability: Conventional*

- **Uses:** It is ideal as a healthy snack, and can be incorporated into various culinary recipes, from desserts to main dishes, adding a sweet and nutritious touch.
- **Benefits:** Dried Peruvian mango has a high content of vitamins A and C, which strengthen the immune system, contribute to good vision, and are also powerful antioxidants (lutein and zeaxanthin).

▶ Humidity: 13% – 19.6%

Cuts: Slices (60-90 mm),  
Chunk (20-30mm) & Cheeks.

▶ Processed in a third-party HACCP-certified facility.

▶ Organoleptic, chemical and microbiological parameters: According to technical data sheet.

Variety: Kent

▶ Packaging: 12.5 Kg boxes, with 5 polyethylene bags of 2.5 Kg each.

▶ Trading window: November – July

▶ Storage and shelf life: 18 months in original unopened packaging and away from sunlight at a temperature of 5-10°C (41-50°F)

▶ Minimum order: 1 pallet (1.2 tn) air shipment  
40 feet reefer container: 20 tn

# Dried pineapple



Cuts:  
Rings,  
quarters,  
eighths,  
sixteenths or  
according to  
the client's  
requirements.

**Dried pineapple** obtained from fresh fruit from the Junín region, Peru. The product is free of added sugar, artificial flavors and colors or any substance that may alter the natural characteristics of the fruit. The pineapple is cut into rings, quarters, eighths, sixteenths and then industrially dehydrated.

- *Production capacity: Depends on the season*
- *Availability: Conventional*

- **Uses:** Snacks or appetizers, baking and pastry ingredient. Mix nuts and other dried fruits.
- **Benefits:** High in Vitamin C, minerals such as Magnesium and Potassium, source of Fiber, Antioxidant and GMO-free.

▶ Humidity: 14.5% - 22.5%      Variety: MD2 / Golden

▶ Processed in a third-party HACCP-certified facility.

▶ Organoleptic, chemical and microbiological parameters: According to the technical data sheet

▶ Packaging: 12.5 Kg boxes, with 5 polyethylene bags of 2.5 Kg each.

▶ Trading window: January - December

▶ Storage and shelf life: 18 months in original unopened packaging and away from sunlight at a temperature of 5-10°C (41-50°F)

▶ Minimum order: 1 pallet (1.2 tn) air shipment  
40 feet reefer container: According to customer requirements

# Pink Amazonian salt



**(Pink Amazonian salt**, extracted by hand from the set of mines of the Mishquiyacu Valley, Pilluana District, San Martín Region - Peru, which are surrounded by natural forests without any contaminating agent, each rock of salt It is carefully selected to obtain the purest rock of salt, resulting in a 100% natural product).

- *Production capacity: 30 tons per month*
- *Availability: Conventional*

- **Uses:** For all types of gourmet or home meals
- **Benefits:** Improves blood pressure, strengthens bones, improves respiratory function, balances PH, high content of Iron, Calcium and Magnesium.

▶ Granulometry: Extra fine, Fine, Grill, Granulated

▶ Processed in a HACCP-compliant facility, currently in the certification process.

▶ Organoleptic, chemical and microbiological parameters: According to the technical data sheet

▶ Packaging: 20 Kg/50 Kg bags of white plasticized polypropylene

▶ Trading window: January - December

▶ Shelf life: Indefinite (under proper storage conditions)

▶ Minimum order (MOQ): 1 tn (20 bags of 50 Kg or 50 bags of 20 Kg)

# Fresh ginger



- **Uses:** Fresh ginger enhances culinary dishes with its aromatic, spicy flavor, making it a staple in stir-fries, soups, and baked goods. It is also popular in beverages such as tea, smoothies, and used in pickled and candied forms.
- **Benefits:** The health benefits of fresh ginger include aiding digestion, relieving nausea, and reducing inflammation. It is effective against cold and flu symptoms.



Sizes: According to crop availability.



Certifications: Organic EU and NOP



Availability: June - February



Organoleptic, chemical and microbiological parameters:  
According to the technical data sheet



Packaging: 13.6 Kg (30 Lb) boxes



FCL container distribution: 1,440 boxes in 40' reefer containers.



Minimum order: 1 FCL 40' reefer container

**Peruvian ginger** is characterized by its color, aroma, texture and size. It can be consumed in flour, capsules, pickled, dehydrated and fresh.

- Production capacity: 3 - 4 FCLs per month.
- Availability: Conventional 50% and organic 50%

# Fresh Turmeric



**100% organic fresh turmeric** grown in the Peruvian Amazon (Satipo - Junín) has a spicy aroma and flavor ideal for accompanying culinary dishes.

- Production capacity: 1 - 2 FCLs per month.
- Availability: Conventional 50% and organic 50%

- **Uses:** Ideal for culinary applications such as tea, smoothies, and juices; also widely used in the pharmaceutical and cosmetic industries.
- **Benefits:** Anti-inflammatory and antioxidant properties, due to its high curcumin content, it helps prevent cardiovascular and gastrointestinal diseases.



Sizes: According to crop availability.



Certifications: Organic EU and NOP



Availability: June - February



Organoleptic, chemical and microbiological parameters:  
According to the technical data sheet



Packaging: 13.6 Kg (30 Lb) boxes



FLC Distribution: 1,440 boxes in 40' reefer containers.



Minimum order: 1 FCL 40' reefer container or according to client's request.

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superfoods

*Rainforest conservation as a driver of profitability and sustainability*