


Valdivia®



ABOUT US

Alimentos Valdivia is an Ecuadorian company dedicated to the production of fruit and vegetable conserves, which mission is to provide our consumers with healthy products of high quality that have flavors and textures to delight your taste at an accessible price.



Alimentos Valdivia is located in an area of agricultural production to guarantee freshness and quality of raw materials and with facilities to reach major cities and seaports in Ecuador. The processing plant is designed under international standards towards operational efficiency and safety. It also has a water treatment system of 5 stages and wastewater treatment. The processing line is designed with the latest technology to ensure process quality.

We produce under good Manufacturing Practices and HACCP.



In addition to our products, We can develop new products under request.

MOUNTAIN PAPAYAS IN SYRUP



Food Properties

This product is rich in fiber, without preserves or artificial colorings and sweetened with sucralose, which is a low-caloric sweetener instead of sugar.

It has a pleasant, refreshing taste and protects the digestive system by its high content of fiber, carbohydrates and vitamin C, vitamin A and D2. This fruit can be consumed with its peel and helps eliminate uric acid. It is usually eaten in a sauce, fruit salad, ice cream, juices and sorbets.

Presentation

Glass jars of 212ml, 315ml, 500ml, 1000 ml.

PINEAPPLES IN SYRUP



Food Properties

This product is rich in fiber, without preserves or artificial colorings and sweetened with sucralose, which is a low-caloric sweetener instead of sugar.

Pyneapple is a diuretic and purifying low-calorie fruit.

It helps eliminate through urine toxins accumulated in the body and helps prevent constipation due to the large amount of fiber it provides.

It is rich in vitamins C, B1, B6, folic acid and minerals such as potassium. It contains an enzyme called Bromelin, which improves digestion and destroys intestinal parasites.

Presentation

Glass jars of 212ml, 315ml, 500ml, 1000 ml.

STRAWBERRIES IN SYRUP



Food Properties

This product is rich in fiber, without preserves or artificial colorings and sweetened with sucralose, which is a low-caloric sweetener instead of sugar.

Strawberries are an excellent source of vitamins C and K as well as providing a good dose of fiber, folic acid, manganese and potassium.

Their fiber and fructose content may help regulate blood sugar levels by slowing digestion and the fiber is thought to have a satiating effect.

Presentation

Glass jars of 212ml, 315ml, 500ml and 1000ml

GOLDENBERRIES IN SYRUP



Food Properties

This product is rich in fiber, without preserves or artificial colorings and sweetened with sucralose, which is a low-caloric sweetener instead of sugar.

Golden berries contain low levels of calories and moderate levels of most vitamins and minerals, but the real value of this fruit is the antioxidant concentration.

Some of the most impressive health benefits of this fruit include their ability to help lose weight, detoxify the body, manage diabetes, optimize kidney function and maximize immune function.

Presentation

Glass jars of 212ml, 315ml, 500ml and 1000ml

PITAHAYAS IN SYRUP



Food Properties

This product is rich in fiber, without preserves or artificial colorings and sweetened with sucralose, which is a low-caloric sweetener instead of sugar.

Pitahaya is a tropical fruit, low in calories and carbohydrates.

This fruit serves as a diuretic, preventing fluid retention.

It is highly recommended to improve digestion and helps in strengthening the immune system, increasing the body's defenses.

Its consumption helps in the formation of tissues, bones, red blood cells and collagen.

Presentation

Glass jars of 212ml, 315ml, 500ml, 1000 ml.

DRIED TOMATOES IN OLIVE AND SUNFLOWER OIL



Food Properties.-

This product is rich in fiber, without preserves or artificial colorings and in a mixture of olive and sunflower oil which are polyunsaturated fatty acids.

Tomato is a source of potassium, phosphorus and magnesium, necessary for normal activity of nerves and muscles.

It is rich in lycopene, a natural pigment with antioxidant properties and numerous studies have shown that the regular consumption helps reduce the risk of cardiovascular disease and some cancers such as prostate, lung and digestive tract.

The consumption of tomatoes provide significant amounts of vitamins B1, B2, B5, E and especially C and A to our body.

Presentation

Glass jars of 212ml, 1000 ml.

PICKLED CHERRY TOMATOES



Food Properties

This product is rich in fiber, without preserves or artificial colorings and pickled in vinegar, using salt low in sodium.

Tomato is a source of potassium, phosphorus and magnesium, necessary for normal activity of nerves and muscles.

It is rich in lycopene, a natural pigment with antioxidant properties and numerous studies have shown that the regular consumption helps reduce the risk of cardiovascular disease and some cancers such as prostate, lung and digestive tract.

The consumption of tomatoes provide significant amounts of vitamins B1, B2, B5, E and especially C and A to our body.

Presentation

Glass jars of 212ml, 315ml, 500ml, 1000 ml.

PICKLED MUSHROOMS



Food Properties

This product is rich in fiber, without preserves or artificial colorings and pickled in vinegar, using salt low in sodium.

Mushrooms are rich in Vitamin B5 or pantothenic acid, which is useful for stress and migraines. It is a vegetable that can replace any meat because its high protein content and also is recommended to reduce excess cholesterol.

Presentation

Glass jars of 212ml, 315ml, 500ml, 1000 ml.

PICKLED ONIONS



Food Properties

This product is rich in fiber, without preserves or artificial colorings and pickled in vinegar, using salt low in sodium.

Onions are rich in calcium, magnesium, chlorine, cobalt, copper, iron, phosphorus, iodine, nickel, potassium, silicon, zinc, sulfur and bromine. This vegetable is also rich in vitamins A, B, C and E. It contains glucoquinine, a hypoglycemic substance considered as “vegetable insulin” because it helps to fight diabetes. Its enzymes favor the fixation of oxygen by the cells, working in respiratory function.

Presentation

Glass jars of 212ml, 315ml, 500ml, 1000 ml.

PICKLED PEPPERS



Food Properties

This product is rich in fiber, without preserves or artificial colorings and pickled in vinegar, using salt low in sodium.

Peppers are an important antioxidant for their high content of beta-carotene, vitamins B2 and E, which helps in the prevention of degenerative and chronic diseases. This vegetable has a large supply of vitamin C and B6 which helps the central nervous system and the cerebral part, making its consumption ideal during pregnancy and breastfeeding to reinforce the mental growth of children.

Presentation

Glass jars of 212ml, 315ml, 500ml, 1000 ml.

Why you should consume Valdivia`s conserves?

1. Because they are healthy.

Fruits and vegetables are essential in everyone`s diet, so it is important to consume at least once a day.

2. Without preserves or artificial colorings.

The main characteristic of Valdivia`s products is that they do not contain preserves or artificial colorings.

3. No added sugar.

Aliments Valdivia cares for its consumer`s health so its conserves are sweetened with sucralose, maintaining the same level of sweet but with a low-caloric sweetener.

4. Products are of high quality.

Our conserves are produced under the highest standards of good manufacturing practices and with the best raw materials previously selected.

5. Our conserves are nutritive.

Fruits and vegetables have their own vitamins, so when you consume Valdivia`s conserves your immunologic system gets stronger and more resistant due to the vitamins and minerals of its fruits and vegetables.

6. Because they are delicious.

The conserves have a unique flavor and texture making them more appealing to your taste.

7. Because they are great to share.

The best moments are shared with the ones you love the most and with the best ready to eat products. Valdivia`s conserves are practical, easy to eat and specially delicious.



CONTACT INFORMATION

Processing Plant:
Km 51 Via Santo Domingo – Esmeraldas.
La Unión – Esmeraldas.
ECUADOR

Phone: 00593 6 2778223
Cellphone: 00593 9 84 581273

www.alimentosvaldivia.com
Email: info@alimentosvaldivia.com