



CATALOGUE

SUPER FOODS



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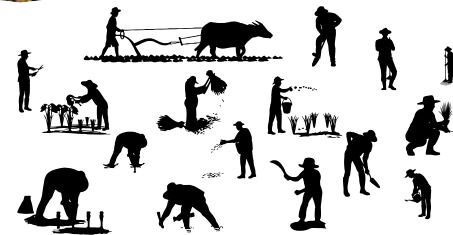
wiracocha
Healthy foods



Full Traceability



We advise more than **2,000 FARMERS** with agricultural technology and financing in the Andes of Peru.



Our agronomists advise and supervise in the field throughout the year **ORGANIC PRODUCTION**



We transport the raw material **DIRECTLY** to the processing plant



Finished products are transported directly to the **PORT CALLAO - PERU**



All products are processed in our **OWN FACTORY**, with the highest quality controls.



- Ayacucho
- Huancavelica
- Junín
- Apurímac



We export to more than **37 COUNTRIES** AROUND THE WORLD.

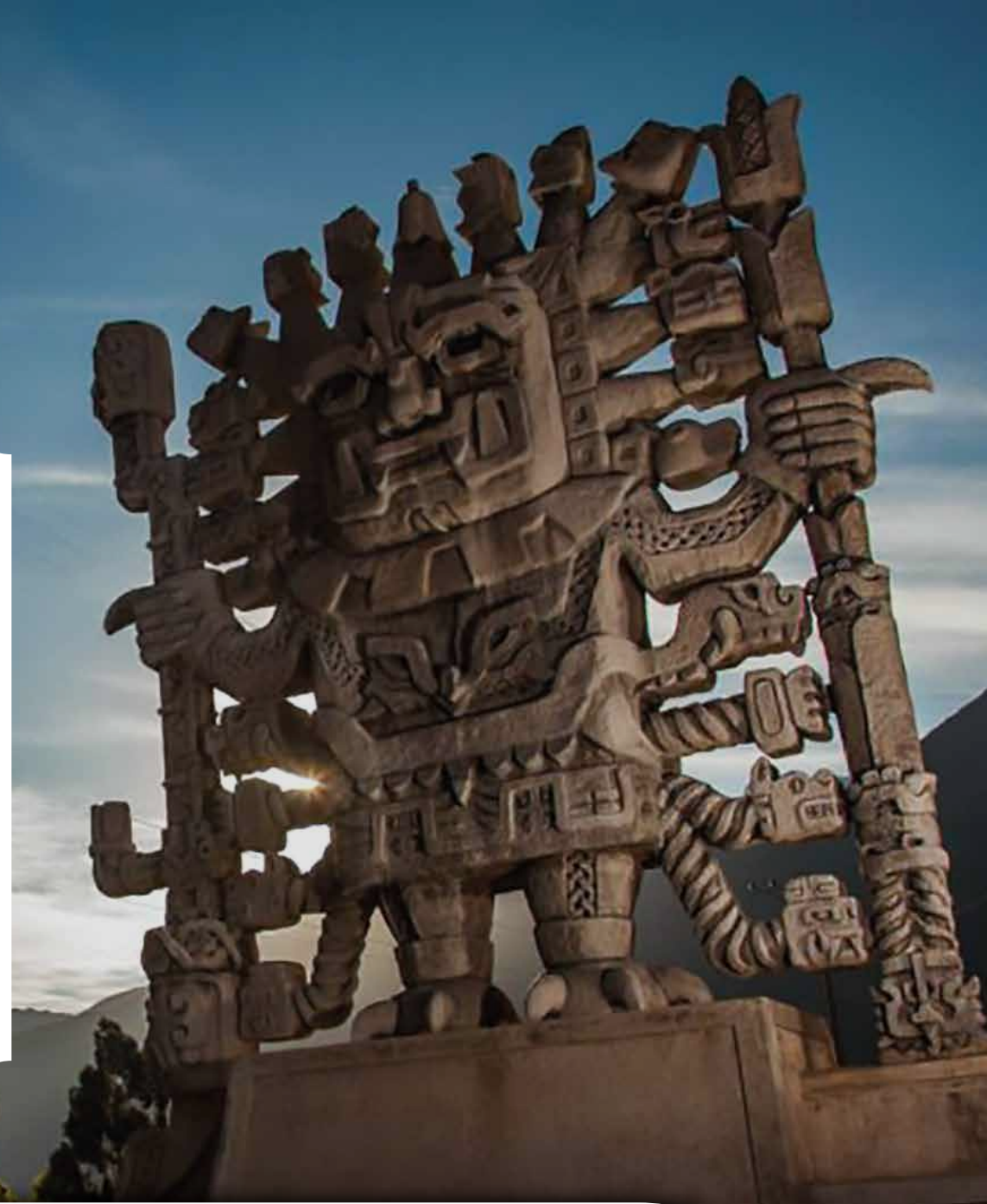
Our cooperative partners





In the Peruvian Andes Wiraccocha is the creator God who guided the life and nature of the INCAS, his spirit was in the snow-capped mountains, valleys, breezes and rivers.

Our company, **WIRACCOCHA**, takes its name because it has the mission of supporting the farmers, sons of the Incas, to produce the superfoods that the world demands, for which we advise them with agricultural techniques, financial articulation, organic certification of their fields and we industrialize the products, to bring quality food from the Andes of Peru to the world.



OUR CERTIFICATIONS

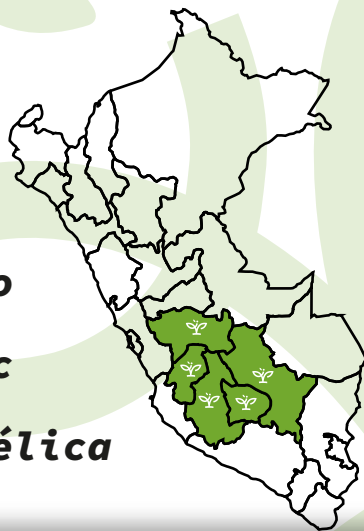




ANDEAN GRAINS

QUINOA

QUINUA (Chenopodium Quinoa) is produced in the Andes of Peru, mainly in the **AYACUCHO** region, between 3000 - 4000 meters above sea level. It is cultivated artisanally, mostly by hand, in small fields of 1 to 2 hectares per family. Wiraccocha quinoa maintains its high levels of proteins, fibers, vitamins, minerals, etc.



- Ayacucho
- Junín
- Apurímac
- Cuzco
- Huancavelica

NUTRITIONALS VALUES

PORTION: 100 g

MINERALS

Mn	1.167 mg
Cu	0.355 mg
Mg	118 mg
P	281 mg
Zn	2.02 mg
Fe	2.76 mg
Se	5.2 mg
K	318 mg
Ca	31 mg

CALORIES
222 kcal

VITAMINS

B₉	B₁
78 mg Acido folico	0.198 mg Tiamina
B₂	E
0.204 mg Riboflavina	1.17 mg Alfa tocaferol
B₃	B₆
0.762 mg Niacina	0.228 mg Piridoxina



PROTEINS
16%

CARBOHIDRATES
13 %

FIBERS
21%

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement Label Data Base



PLANTING TIME

JANUARY

FEBRUARY

MARCH

APRIL

MAY

JUNE

JULY

AUGUST

SEPTEMBER

OCTOBER

NOVEMBER

DECEMBER

HARVEST TIME

PLANTING TIME

PRODUCT AVAILABLE ALL YEAR

CONTAINER CONFIGURATION

ITEM	CONTAINER	FLOOR LOADED			PALLETS			
		Unit	# bags	Kg	pallets	bags x pallet	peso x pallet	Total FCL
QUINOA	20" FCL	25 kg	920	23 Tm	10	60	1500	15 Tm
		1000 kg	20	20 Tm		1	1000	20 Tm
	40" FCL HQ	25 kg	1120	25 Tm	28	1	1000	28 Tm



25 kg



PRIVATE LABEL



Quinoa Blanca
Quinoa White



Quinoa Tricolor
Quinoa Mix



Quinoa Roja
Quinoa Red



Quinoa Negra
Quinoa Black



QUINOA FLAKES



CONTAINER CONFIGURATION

ITEM	CONTAINER	FLOOR LOADED			PALLETS			
		Box Weight	# bags	Total Weight (TON)	pallets	bags x pallet	Weight x Pallet	Total Weight (TON)
QUINOA FLAKES	20" FCL	15 kg	880	13.2	10	64	960 Kg	9.6
	40" FCL	15 kg	1600	24	21	64	960 Kg	20.16

15kg



PRIVATE LABEL



Hojuelas de Quinoa Blanca
White Quinoa Flakes



Hojuelas de Quinoa Roja
Red Quinoa Flakes



QUINOA POWDER & GELATINIZED



20 kg



Harina Roja de Quinoa
Quinoa Red Flour



Harina de Quinoa
Quinoa Flour



Harina de Quinoa Gelatinizada
Gelatinized Quinoa Flour



PRIVATE LABEL



PUFFED, SNACK & CRISPY

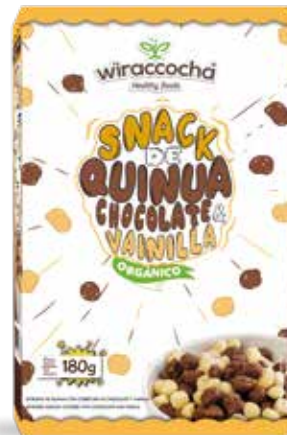
7.5 kg



4 kg



SNACKS



Quinoa Popeada
Red Quinoa Puffed



Quinoa Popeada con Cacao
Quinoa Puffed
whit chocolate



PRIVATE LABEL





QUINOA PRECOOKED



22 kg



PRIVATE LABEL



Quinoa Roja Precocida
Red Quinoa Precooked



Quinoa Blanca Precocida
White Quinoa Precooked



Quinoa Mixta Precocida
Mix Quinoa Precooked



Quinoa Negra Precocida
Black Quinoa Precooked

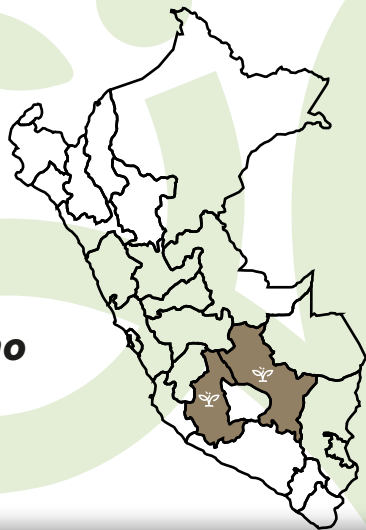


STEAM COOKING

CHIA

CHIA: (*Salvia hispanica*) is produced in the Andes of Peru, mainly in the region of **Ayacuch** and Cuzco. It is produced between 2000 and 2500 meters above sea level. It is traditionally planted in fields of 1 to 2 hectares per family. It is made up of 40% oils and high concentration of antioxidants.

• Ayacucho
• Cuzco



NUTRITIONALS VALUES

PORTION: 28.35 g

MINERALS

Mn	0.772 mg
Cu	0.262 mg
Se	15.6 mg
Mg	96 mg
P	244 mg
C	179 mg
Fe	2.19 mg
Zn	1.3 mg
K	115 mg

CALORIES
222 kcal

VITAMINS

B₃ 2.503 mg Niacina	B₁ 00.176 mg Tiamina
B₉ 14 mg Acido Folico	B₂ 0.048 mg Riboflavina
omega₃ 62%	omega₆ 20%



PROTEINS
20%

CARBOHIDRATES
4 %

FIBERS
39%

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement label Data Base



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PLANTING TIME

AUGUST

SEPTEMBER

OCTOBER

NOVEMBER

DECEMBER

PRODUCT AVAILABLE ALL YEAR

CONTAINER CONFIGURATION

ITEM	CONTAINER	FLOOR LOADED			PALLETS			
		Unit	# bags	TON	pallets	bags x pallet	peso x pallet	Total Weight
CHIA	20" FCL	25 kg	880	22 TON	10	60	1.5 TON	15 TON
		1000 kg	20	20 TON		1	1 TON	20 TON
	40" FCL HQ	25 kg	1120	25 TON	28	1	1 TON	28 TON

1 TM.



25 kg



PRIVATE LABEL



Chia Negra
Black Chia



Chia Blanca
White Chia

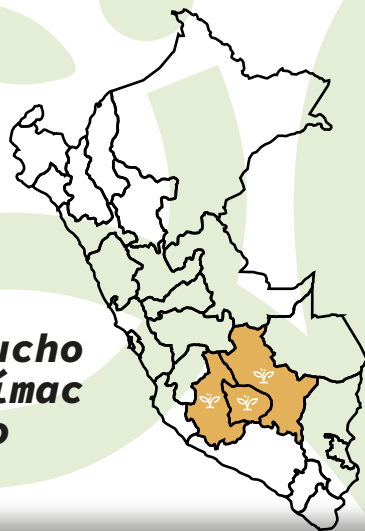


Harina de Chia
Chia flour



AMARANTH

AMARANTH: (*Amaranthus caudatus*) is produced in the Andes of Peru, mainly in the region of **AYACUCHO** and APURIMAC between 2000 and 3500 meters above sea level. It is sown in a traditional way, mainly by hand in fields of 1 to 2 hectares per family. Our amaranth has a bright cream color with a yield of 70 to 80% in pop.



• Ayacucho
• Apurímac
• Cuzco

NUTRITIONALS VALUES

PORTION: 100 g

MINERALS

Mn	0.854 mg
Cu	0.149 mg
Mg	65 mg
P	148 mg
Fe	2.1 mg
Se	5.5 mg
Zn	0.86 mg
Ca	47 mg
K	135 mg

CALORIES
102 kcal

VITAMINS

B₆	B₉
0.113 mg Piridoxina	22 mg Acido Folico
B₂	B₃
0.022 mg Riboflavina	0.235 mg Niacina
B₁	E
0.015 mg Tiamina	0.19 mg Alfa-Tocafrol



PROTEINS
8%

CARBOHIDRATES
6 %

FIBERS
8%

Source: USDA National Nutrient Database

Reference average daily values: NHI Dietary Supplement label Data Base



PLANTING TIME

JANUARY

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NOVEMBER

DECEMBER

HARVEST TIME

PLANTING TIME

PRODUCT AVAILABLE ALL YEAR



CONTAINER CONFIGURATION

ITEM	CONTAINER	FLOOR LOADED			PALLETS			
		Unit	# bags	TON	pallets	bags x pallet	peso x pallet	Total Weight
AMARANTH	20" FCL	25 kg	920	23 TON	10	60	1.5 TON	15 TON
		1000 kg	20	20 TON		1	1 TON	20 TON
	40" FCL HQ	25 kg	1120	25 TON	28	1	1 TON	28 TON



1 TM.



25 kg

PRIVATE LABEL



Hojuelas de Amaranto
Amaranth Flakes



Amaranto Popeado
Amaranth Pop



Granos de Amaranto
Amaranth Grain



Harina de Amaranto
Amaranth Flour




KANIHUA



KANIHUA: (*Chenopodium pallidicaule*) also known as canihua or baby quinoa. It is produced in the Andes of Peru, in the region of CUSCO and PUNO between 3500 and 4200 meters above sea level. It is traditionally sown by hand in fields of 1 to 2 hectares per family. The cañihua contains between 15 and 19% of proteins, main uses as QUINOA, in bakery, cereals, desserts, fitness nutrition, healthy snacks and beverages.



• Cuzco
• Puno
• Ayacucho

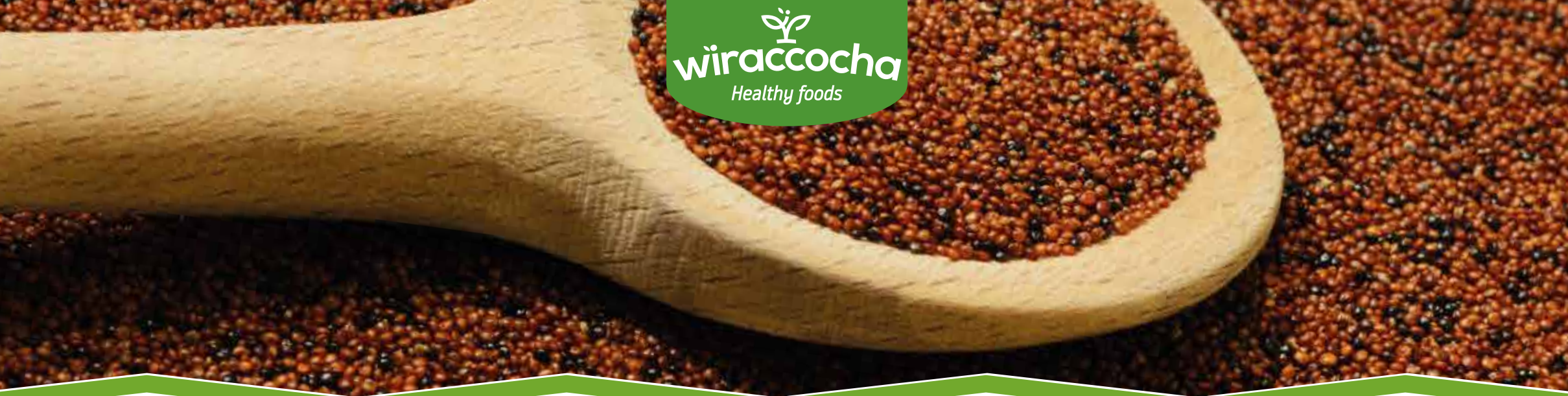
NUTRITIONALS VALUES		PORTION: 100 g
MINERALS Fe 6 mg Ca 5.2 mg CALORIES 100 kcal	VITAMINS B₁ 0.115 mg Tiamina <hr/> B₂ 0.022 mg Riboflavina <hr/> B₃ 0.235 mg Niacina	Proteins 
PROTEINS 13.1%	CARBOHIDRATES 59.59 %	FIBERS 3.8%

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement label Data Base



PLANTING TIME					HARVEST TIME		PLANTING TIME				
JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER

PRODUCT AVAILABLE ALL YEAR



1 TM.



25 Kg



PRIVATE LABEL



Cañihua
Kanihua



Harina de Cañihua
Kanihua Flour




Hojuelas de Cañihua
Kanihua Flakes



Cañihua pop
Kanihua Pop



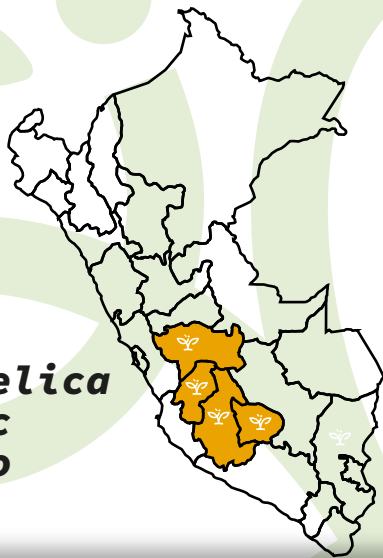


NUTRICEUTICALS PRODUCTS

MACA



MACA (*Lepidium meyenii*) is a tuber native to the high plateaus of the Peruvian Andes (3900 to 4200 meters above sea level). It is traditionally planted by hand in fields of 4 to 5 hectares per family. Macamide is a bioactive compound present in MACA, it has an organic compound that contains an amide functional group (-CONH₂).



• Junín
• Huancavelica
• Apurímac
• Ayacucho

NUTRITIONALS VALUES PORTION: 100 g

MINERALS

Zn	4.1 mg
Fe	1.3 mg
K	150 mg
Ca	35 mg
Mg	9 mg
Zn	20 mg

CALORIES
33 kcal

VITAMINS

C
10 mg
Ascorbic
Acid

Energizer
Aminoacids



PROTEINS
11% A 16%

CARBOHIDRATES
70% A 75%

FIBERS
3% A 5%

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement label Data Base



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HARVEST TIME

PLANTING TIME

PRODUCT AVAILABLE ALL YEAR

CONTAINER CONFIGURATION

ITEM	CONTAINER	FLOOR LOADED			PALLETS			
		Box Weight	# SKU	Total Weight (TON)	pallets	bags x pallet	Weight x Pallet	Total Weight (TON)
Maca Powder	20" FCL	20 kg	880	13.2	10	50	1000 Kg	10

20 Kg



PRIVATE LABEL



Maca en Rodajas

Maca Slices



Harina de Maca Negra

Black Maca Flour



Maca en Polvo

Maca Powder



Harina de Maca Roja

Red Maca Flour



Maca Gelatinizada en Polvo

Maca Powder Gelatinized



LUCUMA

LÚCUMA (*Pouteria lucuma*) native to inter-Andean valleys, especially the Andes of **Ayacucho** (2000 to 2800 meters above sea level). They are planted around the farms to protect from the winds, the harvest is manual. It is a functional food due to its bioactive components such as β -carotenes, niacin, phenolic compounds, phytosterols, among others.

.Ayacucho
.Apurímac



NUTRITIONALS VALUES

PORTION: 100 g

MINERALS

P	4.1 mg
Fe	1.3 mg
Ca	150 mg

VITAMINS

B₃ 1.96 mg Niacina	B₂ 0.14 mg Riboflavina
C 22 mg Ascorbic Acid	B₃ 0.01 mg Tiamina

**Flavorings
Energizer**



CALORIES
105 kcal

PROTEINS
3% A 5%

CARBOHIDRATES
70% A 80%

FIBERS
3% A 5%

Source: USDA National Nutrient Database

Reference average daily values: NHI Dietary Supplement Label Data Base

PLANTING TIME

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NOVEMBER

DECEMBER

HARVEST TIME

PLANTING TIME

PRODUCT AVAILABLE ALL YEAR



CONTAINER CONFIGURATION

ITEM	CONTAINER	FLOOR LOADED			PALLETS			
		Box Weight	# SKU	Total Weight (TON)	pallets	bags x pallet	Weight x Pallet	Total Weight (TON)
Lucuma Powder	20" FCL	20 kg	880	13.2	10	50	1000 Kg	10

20 Kg



Lucuma en Polvo
Lucuma Powder

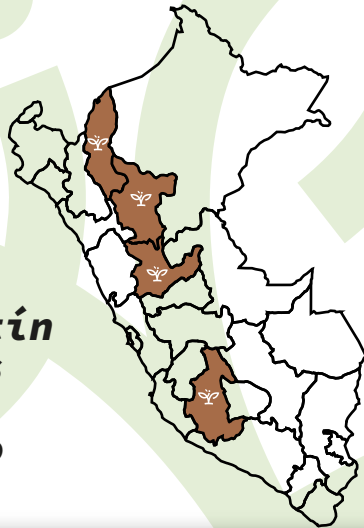


PRIVATE LABEL



SACHA INCHI

SACHA INCHI (*Plukenetia volubilis*), known as INCA mani, is a plant native to South America (500 to 1000 meters above sea level), especially the Amazon region. Sacha Inchi seed has a high content of healthy oils (54%), proteins (33%) and omega 3 (48.6%).



.San Martín
.Amazonas
.Huánuco
.Ayacucho

NUTRITIONALS VALUES

PORTION: 15.0 g

MINERALS

Fe 0.54 mg
CA 30 mg

CALORIES
105 kcal

GRASAS SATURADAS

7.5 G (12% VD)

omega₃
48%

omega₆
36%

omega₉
8%

PROTEINS
9%

CARBOHIDRATES
1%

FIBERS
6%%

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement Label Data Base



PLANTING TIME

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NOVEMBER

DECEMBER

HARVEST TIME

PLANTING TIME

PRODUCT AVAILABLE ALL YEAR



20 Kg



PRIVATE LABEL



Sacha Inchi en Polvo
Powder Sacha Inchi



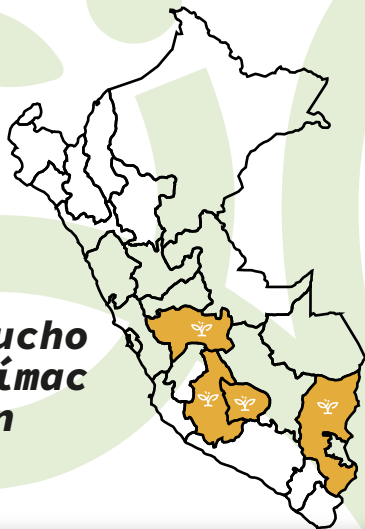
Sacha Inchi Snack
Snack Sacha Inchi



CAMU CAMU



CAMU CAMU: (Myrciaria dubia) Camu camu is a small fruit that grows on a shrub native to the Amazon region. Camu camu is known for its high content of vitamin C, antioxidants, phytonutrients and minerals



.Ayacucho
.Apurímac
.Junín
.Puno

NUTRITIONALS VALUES

PORTION: 100 g

MINERALS

Fe 17 mg
K 43.35 mg

CALORIES
20 kcal

VITAMINS

C
570 mg
Acido
Ascorbico
B₃
5.6 mg
Niacina



PROTEINS
3.5 %

CARBOHIDRATES
1%

FIBERS
4%%

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement label Data Base



PLANTING TIME

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HARVEST TIME

PLANTING TIME

PRODUCT AVAILABLE ALL YEAR



20 Kg



PRIVATE LABEL



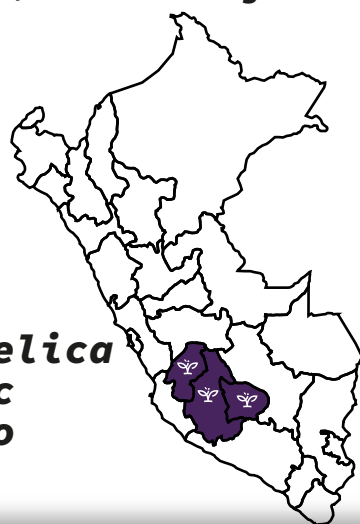
Camu Camu en Polvo
Camu Camu Powder





PURPLE CORN

Purple corn (zea mays L) Grown in the Andes (2500 to 3000 meters above sea level). in the Andes of Peru (2500 to 3000 meters above sea level). It is traditionally sown by hand in fields of 4 to 5 hectares per family. It has 80% starch and 10% sugars, used as an industrial ingredient for bakery, desserts, beverages, natural coloring and others.



.Huancavelica
.Apurimac
.Ayacucho

NUTRITIONALS VALUES

PORTION: 100 g

MINERALS

Na 2.7 mg
Ca 12 mg
Fe 0.2 mg

VITAMINS

A 100 mg
B₁ 1.7mg
B₂ 2.7 mg
B₃ 12 mg
B₁₂ 1.5 mg
C 2.1 mg

CALORIES
355 kcal

Antioxidants

anthocyanins



PROTEINS
7%

CARBOHIDRATES
83%

FIBERS
1.8%

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement Label Data Base

Harina de Maiz Morado
Purple corn flour



20 Kg



PRIVATE LABEL



PLANTING TIME

HARVEST TIME

PLANTING TIME

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PRODUCT AVAILABLE ALL YEAR



MESQUITE

Mesquite (*Prosopis juliflora*) grows wild on the northern coast of Peru (up to 1500 meters above sea level). It has a good source of amino acids containing the 7 essential amino acids (threonine, isoleucine, leucine, phenylalanine and lysine).



.Piura
.Lambayeque

NUTRITIONALS VALUES

PORTION: 100 g

MINERALS

P 617 mg

Ca 450 mg

Fe 6.60 mg

VITAMINS

B₁
0.18 mg
TIAMINA

B₂
0.28 mg
RIBOFLAVINA

B₃
2.50 mg
NIACINA

CALORIES
340 kcal

PROTEINS
12%

CARBOHIDRATES
65.8%

FIBERS
40%

Source: USDA National Nutrient Database

Reference average daily values: NHI Dietary Supplement Label Data Base

Harina de Mezquite
Mesquite flour



20 Kg



PRIVATE LABEL



PLANTING TIME

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HARVEST TIME

PLANTING TIME

PRODUCT AVAILABLE ALL YEAR

POWDER GINGER & TURMERIC

GINGER (*Zingiber officinale*) has bioactive compounds such as gingerol and shogaol. It is grown in the jungles of **AYACUCHO**, Cusco and Junin (800 to 1500 meters above sea level), it contains minerals such as manganese, iron, magnesium, zinc, potassium, phosphorus and calcium; also vitamins: C, B1, B2, B3, B6, B9 and vitamin E.

TURMERIC (*Curcuma longa*) belongs to the Zingiberaceae family, it is a rhizome that contains between 3% to 5% curcumin, in addition to fiber, proteins, niacin, vitamins C, E and K, sodium, potassium, calcium, copper, iron, magnesium, zinc and zinc.

• Ayacucho
• Junín
• Cusco



PLANTING TIME

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PLANTING TIME

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DECEMBER

PRODUCT AVAILABLE ALL YEAR

CONTAINER CONFIGURATION

ITEM	CONTAINER	Units Weight	# Units	Total Weight (TON)	pallets	bags x pallet	Weight x Pallet	Total Weight (TON)
Ginger/curcuma Fresh	40" FCL Reefer	13.6 kg	1440	19.58	20	72	979.2 Kg	19.58
Ginger/curcuma Flakes	40" FCL Dry	20 kg	1000	20	NA	N/A	N/A	N/A
Ginger/curcuma Powder	20" FCL	20 kg	880	17.6	10	50	1000 Kg	10

PLASTIC BOXES
7.5 kg



13.60 Kg



Cúrcuma fresca
Fresh Turmeric Root



20 Kg



PRIVATE LABEL



Jengibre en Polvo
Ginger Powder



Cúrcuma en Polvo
Turmeric Powder

20 kg



Jengibre Deshidratado
en hojuelas
Dried Ginger Flakes



Jengibre Fresco
Fresh Ginger Root
(Peruvian)



COCOA: POWDER, NIBS, BUTTER BEANS



COCOA (*Theobroma cacao*), is grown in the jungles of **AYACUCHO**, Junin and Cusco by families that have between 3 to 4 hectares that produce artisanally and harvest by hand. It is an excellent source of minerals, such as magnesium, iron, potassium, copper, zinc, manganese and chrome, it has great antioxidant and anti-inflammatory properties.



.Ayacucho
.cuzco
.Junín

NUTRITIONALS VALUES

PORTION: 15 g

MINERALS

Cu	0.45 mg
Mn	0.29 mg
Mg	34.35 mg
Zn	0.48 mg
K	112.5 mg
Se	1.13 mg
Fe	0.36 mg

VITAMINS

K
1.29 mg
Fiooloquinona

CALORIES
99 kcal



PROTEINS
4%

CARBOHIDRATES
1 %

FIBERS
7%

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement label Data Base



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PRODUCT AVAILABLE ALL YEAR

CONTAINER CONFIGURATION

ITEM	CONTAINER	Box Weight	# bags	Total Weight (TON)	pallets	bags x pallet	Weight x Pallet	Total Weight (TON)
Cocoa Nibs	20" FCL	15 kg	880	13.2	10	64	960 Kg	9.6
Cocoa Powder	20" FCL	20 kg	880	17.6	10	50	1000 Kg	10
Cocoa Butter	20" FCL	20 kg	880	17.6	10	50	1000 Kg	10
Cocoa Grains	20" FCL	25 kg	800	20	10	30	750 Kg	7.5
	40" FCL	25 kg	1000	25	20	30	750 Kg	15

25 kg



Grano de cacao
Cocoa Beans

PRIVATE LABEL



Polvo de Cacao
10-12/20-22
Cocoa powder



20 Kg



Nibs de Cacao
Cocoa Nibs



Pasta de Cacao
Cocoa Pasta



Manteca de Cacao
Cocoa Butter





DRIED FRUITS

DRIED GOLDENBERRIES

AGUAYMANTO (physalis peruviana) also known as GOLDEN BERRIE, our fruit is grown in the Andes of **Ayacucho** Peru between 2800 to 3200 meters above sea level, by families that manually cultivate between 1 to 2 hectares.



.Ayacucho

NUTRITIONALS VALUES PORTION: 100 g

MINERALS

Fe	0.772 mg
K	0.262 mg
Zn	15.6 mg
P	96 mg
Ca	244 mg

VITAMINS

A	519 mg	C	20 mg
			Ácido Ascórbico
B₂	22 mg	B₁	0.01 mg
	Riboflavina		Tiamina

Antioxidants



CALORIES
77 kcal

PROTEINS
4%

CARBOHIDRATES
6 %

FIBERS
14%

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement label Data Base

20 Kg



Aguaymanto deshidratado
Dried Goldenberries



PRIVATE LABEL



HARVEST TIME

JULY

AUGUST

SEPTEMBER

OCTOBER

NOVEMBER

DECEMBER

JANUARY

FEBRUARY

MARCH

APRIL

MAY

JUNE

PRODUCT AVAILABLE ALL YEAR

DRIED PINEAPPLE

Pineapple (Ananas comosus) Our fruit is grown in the Andes of **AYACUCHO** and Junin Peru between 800 to 1500 meters above sea level, cultivated manually by peasant families between 2 to 3 hectares, has a high content of bromelain and vitamins, its varieties are Criolla, Hawaiian, Golden and moti-



.Ayacucho
.Junín

NUTRITIONALS VALUES PORTION: 100 g

MINERALS

K 109 mg

Fe 0.29 mg

MINERALS WITH LESS THAN 2% VD
(CALCIUM, MAGNESIUM, ZINC AND PHOSPHORUS)

CALORIES
50 kcal

VITAMINS

C

4.78 mg
Acido
Ascorbico

B₁

00.79mg
Tiamina

B₆

0.112 mg
Pyridaxine

B₉

18 mg
Acido
Folico

B₃

0.5 mg
Niacina

B₁

0.01 mg
Riboflavina



PROTEINS
0.5%

CARBOHIDRATES
40 %

FIBERS
6 %

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement Label Data Base

Piña deshidratada
Dried Pineapple

12 Kg



PRIVATE LABEL



HARVEST TIME

JULY

AUGUST

SEPTEMBER

OCTOBER

NOVEMBER

DECEMBER

JANUARY

FEBRUARY

MARCH

APRIL

MAY

JUNE

PRODUCT AVAILABLE ALL YEAR

DRIED MANGO

MANGO (*Mangifera indica*) is cultivated in the Andes of Piura and Lambayeque, Peru between 800 to 1500 meters above sea level, it is produced and harvested manually by farming families who have between 5 to 10 hectares; main varieties: Haden, Kent and Edwards. They are a source of antioxidants, fiber and vitamins.



.Piura
.Lambayeque

NUTRITIONALS VALUES

PORTION: 100 g

MINERALS		VITAMINS			
Cu	0.111 mg	C	B₉	B₆	A
K	168 mg	36.4 mg	43 mg	0.119 mg	0.079 mg
Mn	0.063 mg	Acido ascorbico	Acido Folico	Acido ascorbico	Tiamina
Mg	10 mg	E	K	B₃	B₅
		0.9 mg	4.2 mg	0.669 mg	0.197 mg
		Alfa-tocoferol	Fisquinona	Niacina	Acido Panthotamico
		B₂	B₁		
		0.038 mg	0.028 mg		
		Riboflavina	Riboflavina		

MINERALS WITH LESS THAN 2% VD (CALCIUM, MAGNESIUM, ZINC AND PHOSPHORUS)

CALORIES
60 kcal

PROTEINS
0.8%

CARBOHIDRATES
5 %

FIBERS
6%

Source: USDA National Nutrient Database
Reference average daily values: NHI Dietary Supplement Label Data Base

Mango deshidratado
Dried Mango chunk

12 Kg



PRIVATE LABEL



HARVEST TIME

JULY

AUGUST

SEPTEMBER

OCTOBER

NOVEMBER

DECEMBER

JANUARY

FEBRUARY

MARCH

APRIL

MAY

JUNE

PRODUCT AVAILABLE ALL YEAR



**OUR FACTORY
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