



ALGARROBOS
ORGANICOS
{PERU}

THE BEST
Superfoods
WITH INNOVATION AND QUALITY
to the
World



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Native Peruvian biodiversity

Algarrobes Organicos is a family business with the purpose of recovering the ancestral knowledge of the dwellers of the Andean, Coastal and Amazonian region in order to grow the best products possible for Peru and for the world. We process and export within organic standards and systems.

We are striving to minimize the food industry impacts on our environment, implementing an eco-efficiency culture throughout our complete chain of value, and being on the education of our partners and consumers.

We support and work with farmer communities in different parts of Peru, benefiting more than 500 families in rural areas.

Certifications

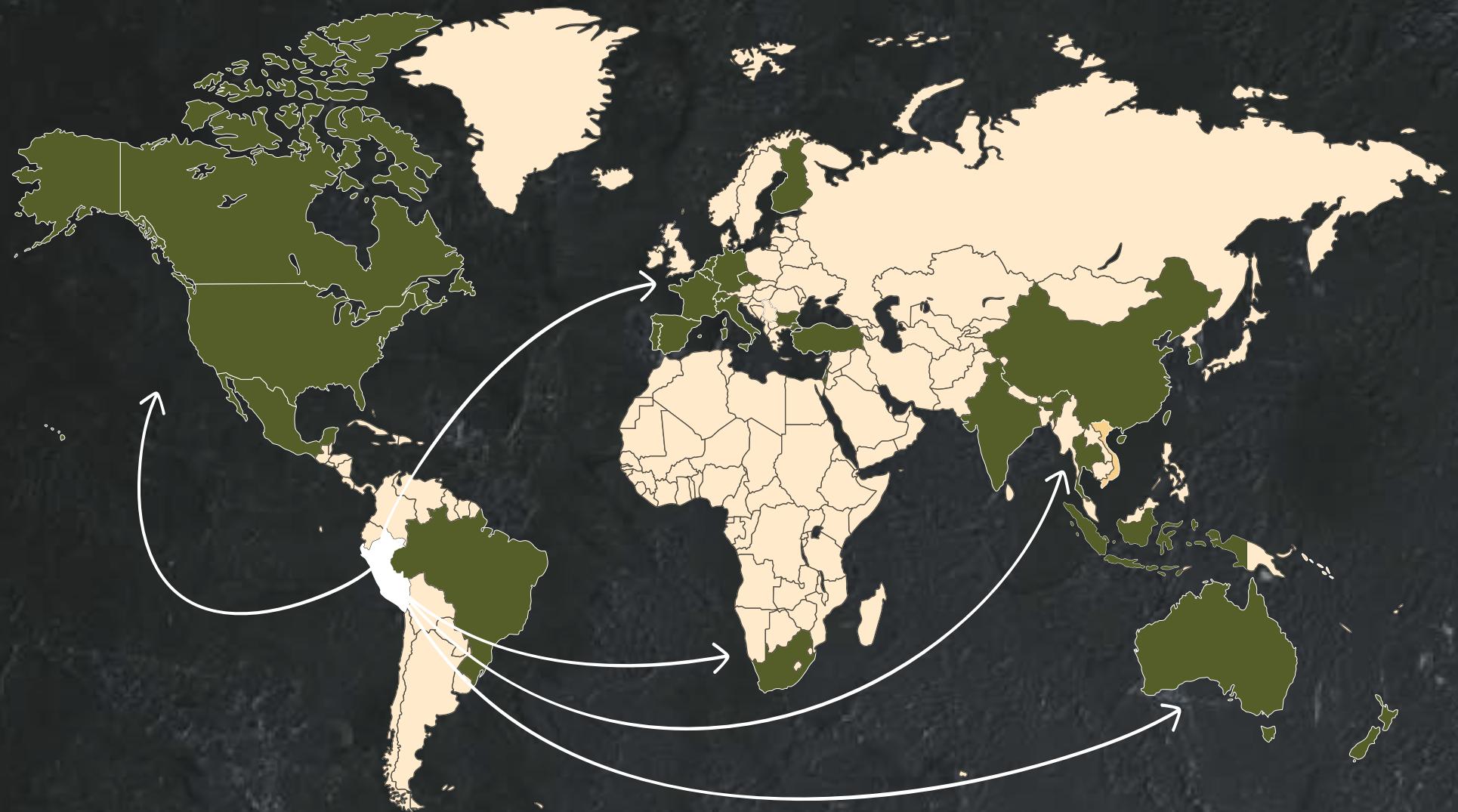
Our company, with a commitment to ensure compliance with national and international standards, every year renews its quality, environmental and social responsibility certifications. Our strategic partners are the small farming communities, which are certified as organic. These communities are using an internal control system called S.I.C. Our facilities are verified and validated by international organizations.



BIOCOMERCIO PERU



We are all over the world



Europe ~ Asia ~ America ~ Oceania ~ Africa



Native fruits

Frutos nativos

Mesquite

Algarrobo



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This specie is collected in all the north coast of Peru, being Piura the area with more land extensions. Is a natural energizer. Contains carbs and soluble fiber that makes easier the metabolism of our body.



Esta especie es recolectada en toda la costa norte del Perú, siendo Piura la zona con más extensiones de terrenos. Es un energizante natural. Contiene carbohidratos y fibra soluble que facilita el metabolismo de nuestro organismo.

Products:

- Mesquite powder
- Mesquite syrup
- Mesquite Coffee
- Instant Mesquite Coffee

Seasonal availability



Harvest: after the 5th or 6th year, the tree produces 40 to 60kilograms of fruit.

Cosecha: a partir del 5to al 6to año, se pueden obtener 40 a 60 kilos de frutos por árbol.

Geographical distribution



Uses



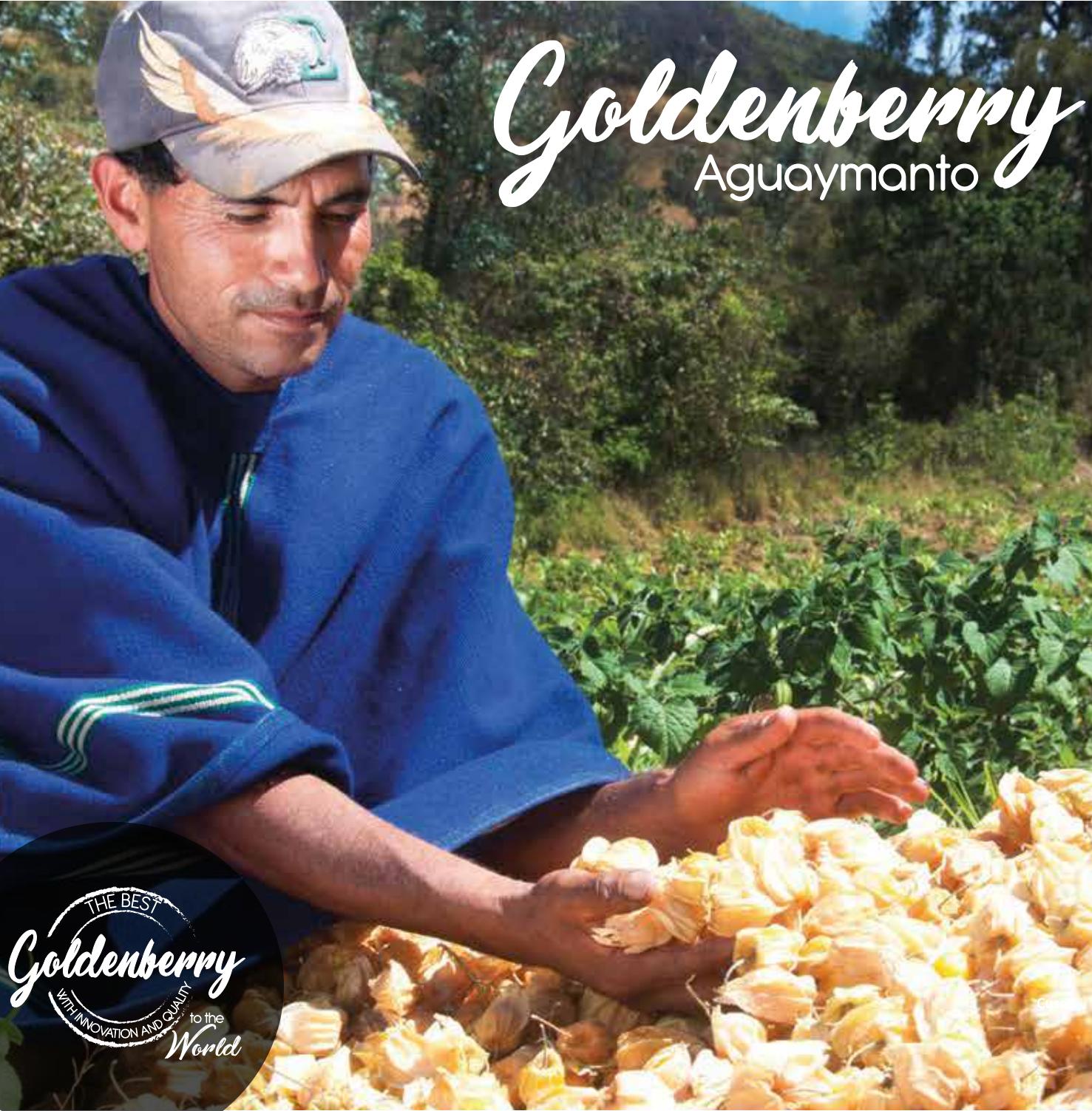
Juices



Syrup
and jams



Bakery



Goldenberry

Aguaymanto

Also known as the Peruvian cherry, the goldenberries are harvested in the mountains of Piura, at the north of Peru.

High in carotene and bioflavonoids, with anti-inflammatory and antioxidant properties, it is a good source of pro vitamin A and vitamin C.



Conocido también como la cereza del Perú, se viene desarrollando actividades de cultivo de aguaymanto en la sierra de Piura, al norte de Perú.

Alto en caroteno y bioflavonoides con propiedades antinflamatorias y antioxidante, es una buena fuente de pro vitamina A y vitamina C.

Products:

- Dried goldenberry
- Goldenberry powder
- Goldenberry flakes

Seasonal availability



Harvest: 7 to 9 months after sowing, from March to June. / Cosecha: de 7 a 9 meses después de la siembra de marzo a junio.

Geographical distribution



Uses



Camu camu

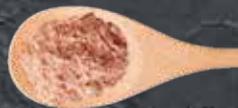
Camu camu



It is native of the Peruvian Amazon. It grows around the basins of the Nanay, Ucayali, Marañón and Tigre rivers. It contains antioxidants and anti-inflammatory properties.



Es nativo de la Amazonía peruana. Crece alrededor de las cuencas de los ríos Nanay, Ucayali, Marañón y Tigre. Contiene antioxidantes y propiedades anti inflamatorias.



Products:

- Pure Camu Camu Powder
- Whole Camu Camu Powder
- Camu Camu Extract Powder

Seasonal availability



Harvest : after 4 years, and annual harvests after that.

Cosecha: a partir de los 4 años, luego da cosechas anuales

Geographical distribution



Uses



Pharmaceutical Industry



Ice Cream



Drinks and supplement mixed beverages

Lucuma

Lúcuma



The lucuma was considered the delicacy of the incas. Nowadays, this fruit is known in our country as a flag product.

It contains important quantities of carbohydrates, minerals and fibers. Also, it has high contain of antioxidants, niacin and calcium.

La lúcuma fue considerada el manjar de los incas. En la actualidad, esta fruta es conocida en nuestro país como un producto bandera. Contiene importantes cantidades de carbo hidratos, minerales y fibras. Tiene un alto contenido de antioxidantes, niacina y calcio.

Products:

- Lucuma powder

Seasonal availability



Harvest: after 4 or 5 years and annual harvest after that.

Cosecha: se realiza del 4to al 5to año y luego es anual.

Geographical distribution



Uses



Juices



Ice Cream



Snacks

Blueberry

Arándano



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The blueberry is a berry native of North America, which grew in wild shrubs.

They are especially rich in vitamin C and they are a good source of fiber, which improves the intestinal transit.



El arándano es una baya originaria de América del Norte, las cuales crecían en arbustos silvestres.

Son especialmente ricas en vitamina C. Son buena fuente de fibra; que mejora el tránsito intestinal.

Products:

- Blueberry powder

Seasonal availability



Harvest : August to March.

Cosecha: De Agosto a Marzo

Geographical distribution



Uses



Juices



Bakery

Banana

Plátano



The bananas are considered the third most popular fruit in the world, thanks to its high content of natural sugar, which can be up to 20%. It helps to improve the metabolic operation by reducing glucose levels in the blood after meals and improving insulin sensitivity.



Los plátanos son considerados la tercera fruta más popular del mundo, gracias a su alto contenido en azúcar natural, que puede llegar a 20%. Ayuda a un mejor funcionamiento metabólico al reducir los niveles de glucosa en sangre tras las comidas y mejora la sensibilidad a la insulina.

Products:

- Green banana powder
- Sweet banana powder
- Dried banana slices



Seasonal availability



Harvest : All year
Cosecha: Todo el año

Geographical distribution



Uses



Graviola

Graviola



The Graviola is a small tree from 8 to 10 m that grow in all the Tropical America and that gives fleshy fruits of 15-20cm. It is a powerful antioxidant and can be used to complete pains and inflammation treatments.



La Graviola es un árbol pequeño de 8 a 10 metros que crece en toda América tropical, la cual da frutos carnosos de 15-20 cm. Es un poderoso antioxidante y puede usarse para completar tratamientos para los dolores y para inflamación.

Products:

- Graviola powder

Seasonal availability



Harvest: All year

Cosecha: Todo el año

Geographical distribution



Uses



Beverage



Pharmaceutical
Industry



Infusion

Mango

Mango



Originally from the Asian continent, currently the Peruvian mango is one of the most recognized foods worldwide. This fruit (Haden and Kent varieties), have high antioxidant capacity and vitamin C

Originario del continente asiático, actualmente el mango peruano es uno de los alimentos más reconocidos a nivel mundial. Este fruto (Las variedades Haden y Kent), presentan alta capacidad antioxidante y vitamina C

Products:

- Dehydrated mango



Seasonal availability



Harvest: From November to February

Cosecha: De noviembre a febrero

Geographical distribution



Uses



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Grains and seeds

Granos y semillas



Cacao

THE BEST
Cacao
WITH INNOVATION AND QUALITY to the
World

Cacao is a predestined crop for humid tropics throughout the eastern fringe of the Andes mountain range and the Amazon Basin regions. It has different properties such as: high contain of antioxidants, important source of magnesium and sulfur, improves the glucose metabolism and decrease the blood pressure.

El Cacao es un cultivo predestinado para las zonas del trópico húmedo en toda la franja oriental de la cordillera de los Andes y las regiones de la Cuenca Amazónica. Posee diferentes propiedades como: Altos contenidos de antioxidantes, fuente importante de magnesio y azufre, mejora el metabolismo de glucosa y baja la presión sanguínea.

Products:

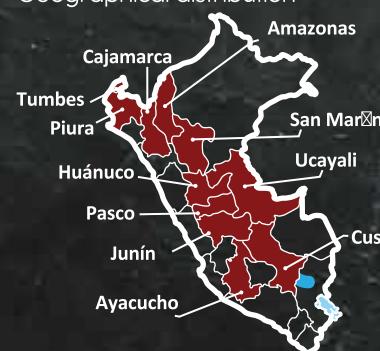
- Cacao beans
- Cacao nibs
- Sweet cacao nibs
- Cacao liquor
- Cacao butter
- Cacao powder

Seasonal availability



Harvest: All year
Cosecha: Todo el año

Geographical distribution



Uses

- Snacks
- Chocolate
- Bakery
- Drinks

Sacha inchi



16

Known as “nut of the Inca” or “People’s Seed” in Quechua language, it is a native plant of the Peruvian Amazon. This plant offers great possibilities in the food industry due to his high content of proteins (around 30%)

Conocida como “maní del Inca” o “la semilla del pueblo” en lengua quechua, es una planta nativa de la Amazonía peruana. Esta planta ofrece excelentes posibilidades para la industria alimentaria debido a su alto contenido de proteínas (cerca al 30%)



Products:

- Sacha inchi powder
- Sacha inchi nuts
- Sacha inchi oil

Seasonal availability



Harvest: 6 to 8 months after transplantation
Cosecha: De 6 a 8 meses después del trasplante.

Geographical distribution



Uses



Juice



Protein
Milkshake

Purple corn

Maíz morado



It growths on the Peruvian Andean valleys at 3000 masl. Is a powerful antioxidant due to its high contain of anthocyanin and phenolic compounds, it also has functional and bioactive properties.

Crece en los valles de los andes peruanos a 3000 msnm. Es un gran antioxidante debido a su alto contenido de antocianinas y compuestos fenoles, además tiene propiedades funcionales y bioactivas.

Products:

- Purple corn flour
- Milled Cob



Seasonal availability



Harvest: After 6 to 8 months after sowing.

Cosecha: del 6to al 8vo mes después de la siembra

Geographical distribution



Uses



Juice



Bakery

Quinoa Quinua

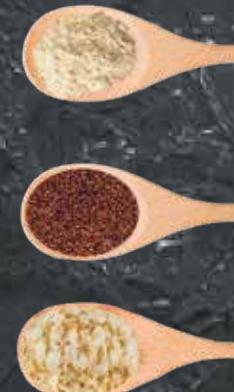


It grows from the sea level to up 4000 m of altitude in the Peruvian Andes, even if the most common high is from the 2500 m. The quinoa contains an exceptional balance of proteins, fats and carbohydrates (fundamentally starch)

Crece desde el nivel del mar hasta los 4000 m de altitud en los Andes del Perú, aunque su altura más común es a partir de los 2500 m. La quinua posee un excepcional equilibrio de proteínas, grasas y carbohidratos (fundamentalmente almidón).

Products:

- White quinoa grains
- Red quinoa grains
- Black quinoa grains
- Tricolor quinoa grains
- Quinoa flakes
- Quinoa powder
- Instant Quinoa powder
- Quinoa puffs



Seasonal availability



Harvest: 7 to 10 months after sowing.

Cosecha: de 7 a 10 meses después de la siembra.

Geographical distribution



Amaranth Kiwicha



In Peru, the Amaranth is cultivated in the coast, mountain and high jungle, from the sea level to up to 3400 m. It supports the brain development with its high contain of essential amino acids, especially of lysine.

En el Perú, la kiwicha es cultivada en costa, sierra y selva alta, desde el nivel del mar hasta los 3,400 metros. Por su alto contenido de aminoácidos esenciales, especialmente de lisina, favorece el desarrollo cerebral.



Products:

- Amaranth grains
- Amaranth powder
- Amaranth flakes

Seasonal availability



Harvest: From the 5 to 7 months after sowing.
Cosecha: A partir del quinto al séptimo mes.

Geographical distribution



Uses



Cooking

Canihua

Cañihua



Cultivated in the Collao plateau, this grain is produced in an altitude between the 3500 and 4200 masl. The Canihua has a high contain of protein and insoluble fiber. Also, it is rich in essential amino acids such as the lysine, isoleucine and tryptophan.

Se cultiva en la meseta del Collao, este grano se produceen una altitud comprendida entre los 3500 a 4200 m.s.n.m. La Cañihua tiene un alto contenido de proteína y fibra insoluble. Además, es rica en aminoácidos esenciales como lisina, isoleucina y triptófano.



Products:

- Canihua grains
- Canihua powder
- Canihua flakes

Seasonal availability



Harvest: From the fifth to the sixth month, using the method of the trite.

Cosecha: A partir del quinto al sexto mes, mediante el método del trillado

Geographical distribution



Uses



Chia

Chía



The chia is a native plant from the center and south of Mexico and Guatemala, being cultivated in the pre-Colombian period. Nowadays it grows in Peru. The chia seeds are a source of Omega 3. Moreover, it contains calcium, iron, phosphorus, vitamin A, potassium, magnesium, niacin and zinc.

La chía es una planta nativa del centro y sur de México y Guatemala, siendo cultivada en la época precolombina. Actualmente, crece en Perú. Las semillas de Chía son una fuente de Omega 3. Además, contiene calcio, hierro, fosforo, vitamina A, potasio, magnesio, niacina y zinc.

Products:

- Chia seeds
- Chia extruded powder
- Raw Chia powder
- Chia oil



Seasonal availability



Harvest: All the year Cosecha: Todo el año

Geographical distribution



Uses



Cookies



Bakery



Juices



Herbos
Hierbas

Cat's claw

Uña de gato



Native from the virgin jungles of Peru, the Cat's claw is a healing climbing plant, known as the "Amazonian miracle of the herbal medicine." It is a powerful anti-inflammatory, which has appropriate antimutagenic properties to strengthen the immune system.

Naiva de las selvas vírgenes del Perú, la uña de gato es una planta trepadora curativa, conocida como el "milagro amazónico de la medicina herbal". Es un poderoso desinflamante, que posee propiedades antimutagénicas apropiadas para fortalecer el sistema inmunológico.

Products:

- Cat's claw powder
- Cat's Claw Extract powder



Seasonal availability



Harvest: from the fifth to the tenth month of the year of planting.

Cosecha: a partir del quinto al décimo mes al año de la siembra.

Geographical distribution



Uses



Infusion and tea

Pharmaceutical Industry



Roots Raíces

Maca

Maca



It is cultivated between 3800 and 4200 masl. The maca has been consumed for centuries in the Andes and has had a great recognition since pre-Incan age. It is included like a basic element on the daily diet, because it counts with nutritive vitamins, minerals, amino acids and vegetal sterols.

Se cultiva entre 3800 a 4200msnm. La maca ha sido consumida por décadas en los Andes y ha tenido un gran reconocimiento desde épocas pre-incas. Se incluye como un elemento básico para la dieta diaria, ya que cuenta con vitaminas nutritivas, minerales, aminoácidos y esteroles vegetales.



Products:

- Raw maca powder (Yellow, red, black and mix)
- Gelatinized maca powder (Yellow, red, black and mix)
- Maca Extract powder / liquid

Seasonal availability



Harvest: 8 to 11 months after the sowing

Cosecha: a partir de los 8 a 11 meses después de la siembra

Geographical distribution



Uses



Pharmaceutical
Industry

Yacon

Yacón



26



This root grows on the north coast of Peru at 2200 masl, in dusty terrain which give the best conditions for his growth. The yacon concentrates carbohydrates such as the fruto-oligosaccharides (FOS) and also contains a low proportion of simple sugars.

Esta raíz crece en la costa norte del Perú a 2200 msnm, en terrenos polvosos los cuales ayudan a un crecimiento en las condiciones correctas. El yacón concentra carbohidratos como los fructo-oligosacáridos (FOS), además contiene una baja proporción de azúcares simples.

Products:

- Yacon powder
- Yacon syrup
- Yacon chips



Seasonal availability



Harvest: 6 to 10 months after the sowing depending on weather conditions.

Cosecha: de 6 a 10 meses después de la siembra, dependiendo de las condiciones climáticas

Geographical distribution



Uses



Juices



Bakery



Syrup and jam



Sweet potato

Camote

It grows in loose, deep soils and with organic matter from tropical and temperate climates up to 2,500 masl. It is rich in fiber, which helps to avoid the accumulation of cholesterol in the arteries

Propio de climas tropicales y templados hasta los 2,500 msnm. Crece en suelos sueltos, profundos y con materia orgánica. Es rico en fibra, lo cual ayuda a evitar la acumulación del colesterol en las arterias.

Products:

- Sweet potato powder

Seasonal availability



Harvest: All the year
Cosecha: Todo el año

Geographical distribution



Cassava

Yuca



Cultivated for the first time over 4000 years in South America, the cassava is a food that has achieved great popularity worldwide.

It is rich in carbohydrates, components that contribute to increase energy in the body.



Cultivada por primera vez hace más de 4 000 años en Sudamérica, la yuca es un alimento que ha alcanzado gran popularidad a nivel mundial.

Es rico en hidratos de carbono, componentes que aportan un alto porcentaje de energía al cuerpo.

Products:

- Cassava powder

Seasonal availability



Harvest: All the year

Cosecha: Todo el año

Geographical distribution



Ginger

Jengibre



The ginger is cultivated mostly in the central jungle of Peru, but has origins on the culinary arts of the oldest civilizations. In addition to promoting the absorption of nutrients, it helps us prevent constipation, relieve abdominal pain and improve digestion.

El jengibre es cultivado principalmente en la selva central de Perú, pero tiene sus orígenes en el arte culinario de las más antiguas civilizaciones. Además de favorecer la absorción de nutrientes, nos ayuda a prevenir el estreñimiento, aliviar los dolores abdominales y mejorar la digestión.

Products:

- Ginger powder
- Ginger chips



Seasonal availability



Harvest: 9 months after the sowing.

Cosecha: 9 meses después del sembrado

Geographical distribution



Uses



Condiment



Infusion and tea

Turmeric

Cúrcuma



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It is a tropical plant, which grows in warm-humid areas with high rainfall, developing well in high jungle and low jungle areas. This food provides nutrients such as Vitamins A, B1, B6, B12, C and E, minerals, amino acids, essential oils and flavonoids.

Se trata de una planta tropical, que crece en zonas cálido-húmedas con una alta pluviosidad, desarrollándose bien en zonas de selva alta y selva baja. Este alimento aporta nutrientes como Vitaminas A, B1, B6, B12, C y E, minerales, aminoácidos, aceites esenciales y flavonoides.

Products:

- Turmeric powder
- Turmeric chips



Seasonal availability



Harvest : Between 7 to 10 months after the sowing

Cosecha: Entre 7 y 10 meses después de la plantación.

Geographical distribution



Uses

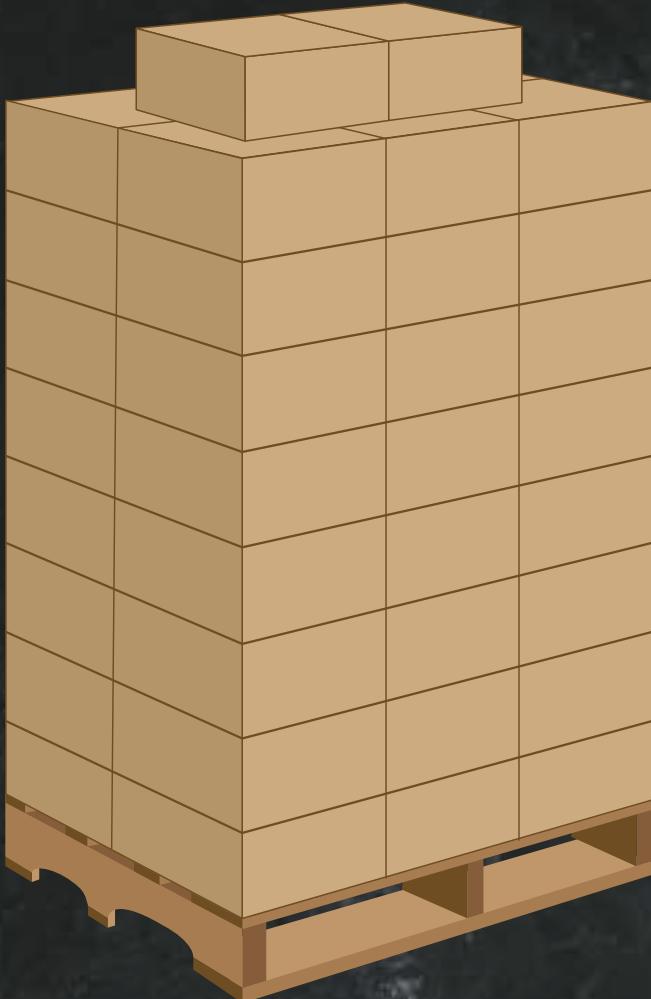


Condiment



Infusion and tea

Bulk packaging details



For: cacao nibs, cacao powder, mesquite, sacha inchi, cat's claw

Measure per medium box

Height	18.00 cm
Width	39.00 cm
Length	49.00 cm
Gross weight	20.95 kg
Net weight	20.00 kg

Pallet measures with medium boxes

Height	1.77 m	↗	2.124 m ³
Width	1.00 m		
Length	1.20 m		
Gross weight	1080.50 kg		
Net weight	1000.00 kg		

Container information with medium boxes

pallets	measure	net weight
Cont. 20" 10	22.32 m ³	10.000 kg
Cont. 40" 20	44.64 m ³	20.000 kg

For: maca, lucuma, goldenberries, camu camu, yacon, purple corn, banana, cassava, turmeric and ginger.

Measure per small box

Height	17.00 cm
Width	38.00 cm
Length	48.00 cm
Gross weight	20.75 kg
Net weight	20.00 kg

Pallet measures with small boxes

Height	1.68 m	↗	2.016 m
Width	1.00 m		
Length	1.20 m		
Gross weight	1070.50 kg		
Net weight	1000.00 kg		

Container information with small boxes

pallets	measure	net weight
Cont. 20" 10	20.16 m ³	10.000 kg
Cont. 40" 20	40.32 m ³	20.000 kg

Product development service

Thanks to our market experience, we are able to adapt easily to the needs and demands of our customers, keeping in mind our main focus: The quality.

Algarrobos Organicos can help your company to develop:

- Superfoods blends
- Instant beverages blends
- Funcional shakes
- All kind of fruits/roots/herb in powder, dried or other presentation
- Capsules and tablets

We want to be a partner for our customers, providing a wide range of personalized services in products development with the highest quality standard and food security.

In our internal laboratory, we can proceed easily to microbiological analysis, resistant starch, gelatinization index, gluten test, Vitamin C test, proteins loss, among others.

Private label

Positioned brands can start working their presentation with our products directly from Peru. Outsource and minimize the cost of your brand thru our facilities with quality and safety assured. Being 100% organic, our storage is well divided and can assure non cross-contamination, free of any allergens and with appropriated conditions for any product for human consumption.



Good Practices Program

in the fair trade [PROMPERU]

Algarrobos Organicos del Peru in 2021, decided to participate in Good Practices Program in the fair trade (PROMPERU) in order to implement and meet with the 10 requirements of the standard and thus obtain certification.

Creation of opportunities for stakeholders

It is intended that these people can overcome poverty and income insecurity and can achieve economic self-sufficiency.

Internal and External Transparency

The company is transparent in its management and in its commercial relations. In addition, it respects and engages with its various stakeholders.



Good Commercial Practices

The company expresses its concern for the social, economic and environmental well-being of small producers; and you do not seek to maximize your profits at their expense. It recognizes their financial disadvantages, compensates them for order cancellations, and maintains sustainable relationships based on mutual respect.

Capacity Development

The company seeks to develop the skills and abilities of its own employees or members.

Fair trade promotion

The company raises awareness about the objective of Fair Trade and the need for greater justice in world trade through its active promotion.

Payment of the fair price

This consists of a price established through mutual agreement with the producers and that takes into account the principle of equal pay for equal work between women and men.



Equal treatment

The company does not discriminate and provides opportunities for women and men to develop their skills. In addition, it actively encourages applications from women for jobs and leadership positions in the organization. Take into account the special health and safety needs of pregnant women and breastfeeding mothers.

Good Working Conditions

The company provides a safe and healthy work environment for employees. Working hours are respected.

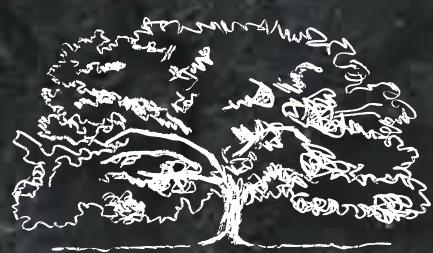
No child labor

The company adheres to the United Nations Convention on the Rights of the Child, and the national / local law on the employment of children.

Respect for the environment

The use of raw materials from sustainably managed sources is maximized in their distribution areas, buying locally when possible. Production technologies are used that seek to reduce energy consumption and are renewable. Similarly, producers minimize their environmental impacts.





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