



FINISHED PRODUCTS CATALOGUE



Premium Superfoods and
Functional Foods from Peru





CAMU CAMU
C ++[®]



▪ About Camu Camu

Camu Camu is a berry that grows in flooded areas of the Amazon River. Its name comes from the Taino word for water, which, when repeated, means “lots of water”, signalling its growth in the river. Thanks to its growing location, Camu Camu has access to a lot of nutrients, which is how it obtains the incredibly high vitamin C content and ORAC values.



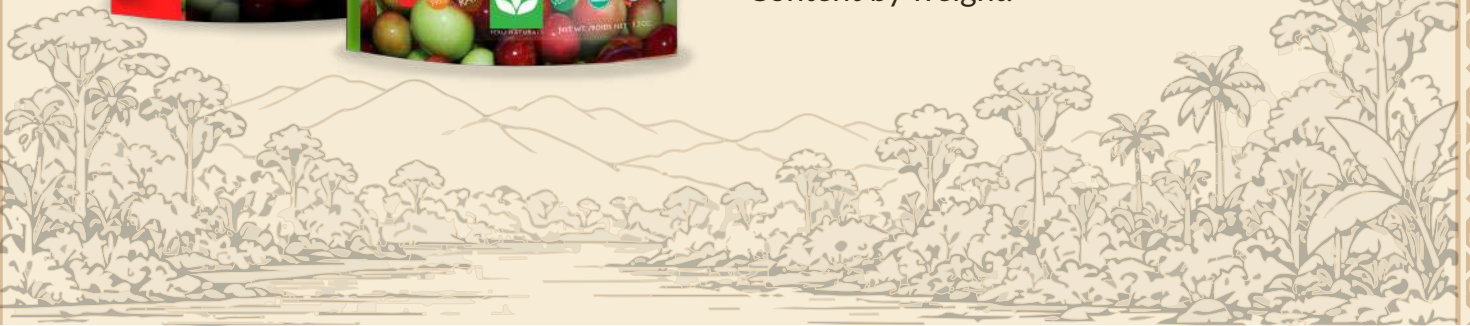
CAMU CAMU FLAKES

To produce our Camu Camu Flakes, the berries are left to ripen longer in order to achieve a sweeter taste without having to sacrifice the Vitamin C content. Camu Camu Flakes can be brewed for a lovely Vitamin C filled tea or even used in confectionery and preparations



WHOLE CAMU CAMU BERRY POWDER

Camu Camu Berries are harvested at a very precise time to ensure the highest content of Vitamin C naturally possible, and carefully processed to achieve a 30:1 ratio of concentration and over 18% Vitamin C Content by weight.





MacaPro®



▪ About Maca

Maca (*Lepidium Meyenii* Walp) is a root that grows only in the Andean highlander zones of Peru, on the Junin Plateau, at altitudes of 4,250 mt. over sea level (approx. 14,000 ft.).

Darker roots like the black and purple ones have more nutrients. This is why we use mainly dark maca roots for the whole MacaPro Product Line. This means more nutrients and quicker results for your customers.

The Natural Drying of Maca roots develops compounds that give them their characteristic “adaptogen plant” properties, a characteristic that makes maca such a sought after food.



RAW GELATINIZED MACA POWDER 6:1

Made from selected dried maca roots (80% black, 15% purple, 5% yellow), concentrated in a 6:1 ratio and processed using our unique raw gelatinization process, a process that removes the starches from the root without the use of heat to obtain a more concentrated powder that is easier to absorb and digest.



MACAPRO® XPRESSO® - 100% PURE INFUSED BLACK MACA

The perfect coffee alternative for those trying to quit the “caffeine habit” but are still searching for a good way to start the day. Made from 100% fully grown maca roots and concentrated to boost its nutritional content as well as add a pleasant bold flavour.



Peruvian Harvest® brings the best of Peru to the world, manufacturing the most unique high-quality products from the Amazon and the Andes of Peru; a complete line of products with high nutritional values and amazing healthy benefits demonstrated over time.

▪ About Cacao

Our organic criollo cacao beans are a unique variety grown in the amazon region of Peru. Criollo cacao beans are known for their higher nutritional content and wonderful taste and aroma.

Contrary to industry standards, our cacao is fermented for a shorter period of time in order to preserve its nutrients, using banana to boost the natural flavour and aroma, and we have a longer drying period that ensure the increased stability of the beans.

Criollo Cacao is full of nutrients such as magnesium, manganese, zinc and many more.



RAW CRIOLLO CACAO POWDER

A healthier and more nutritious alternative to the “cocoa” commonly found in stores. The irresistible flavour and aroma of our Raw Criollo cacao Powder is like no other, making it perfect for the development of drinks as well as confectionery.



RAW CRIOLLO CACAO BUTTER DROPS

Although commonly used mainly for the preparation of chocolate, Cacao Butter is also a great addition to other desserts. Our Raw Criollo Cacao Butter is obtained through our true cold press process, allowing for the lovely buttery cocoa taste be paired with all the nutrients intact.



RAW CRIOLLO CACAO NIBS

Our Raw Criollo cacao nibs are a great alternative to cacao beans, as they are de-husked and in a smaller, much easier to consume form factor. They can be consumed as a snack on their own, but can also add a lovely cacao flavour to cereals, snacks, and other preparations.





DRIED GOLDEN BERRIES

Native to the Andean region of Peru, Golden Berries are fruits that have been consumed since the era of the Incas. The fruit is very rich in Vitamin A and Vitamin C, and has a delightful tart taste that has become sought after in the culinary world. They are carefully selected during the right maturation point and slowly dried at very low temperatures to achieve a chewy texture and preserve the incredible taste and nutritional content.



DRIED MANGO SLICES

Our Dried mango slices are made from a very special variety of mango, Haden, grown in the fields of Cajamarca, Peru an early Spanish settlement. The soil and climate of this area allows for an incredible taste like no other. Our mangoes are thinly sliced and dried with our unique cold-drying process, retaining its great taste and nutrition without the need for added sugars, sulphites, or any other additives.





▪ About Quinoa

Quinoa is a plant original to the Andean region of Peru. Known by the Incas as 'Chisaya Mama' (Mother of All Grains), this crop is a true powerhouse of nutrition, containing a wide range of nutrients, and essential amino acids among many other co-factors.



BLACK QUINOA GRAIN

Black Quinoa Grain brings a different flavour profile as it has an earthier taste and a slighter sweeter taste than white quinoa grain.



RED QUINOA GRAIN

Red Quinoa Grain hold its shape better than white and black quinoa grains when cooked, making it a good alternative for preparations such as salads.



RAW SPROUTED QUINOA GRAIN

While Quinoa grain carries many beneficial nutrients, as with many foods it also contains antinutrients, plant compounds that reduce the absorption rate from the digestive system. This process is the plant's way of protecting itself. By carefully sprouting our 100% clean quinoa grains and then drying it, we unlock all the nutritional content to be fully absorbed by the body.



RAW SPROUTED QUINOA FLOUR

Our Raw Sprouted Quinoa Flour brings the same unlocked nutrition of our sprouted quinoa grain in a form factor that is easier to use as an ingredient in smoothie / drink





CANIHUA GRAIN

Canihua is a cousin to quinoa, and similarly to it is considered a super grain due to its nutritional content. With a low glycemic Index score, protein and fiber content and an even higher than quinoa, Canihua is another great alternative to introduce a healthy food option to a daily diet.

▪ About Maras Pink Salt

Since Pre-Inca times, salt has been obtained in Maras, a town in the Andes of Peru, by evaporating water from a local subterranean stream which flows into terrace ponds.

Maras salt is very rich in mineral content, collected through its subterranean trip to the ponds.

These ponds are owned by the locals and the salt-water collected in them is dried naturally and then harvested by hand to avoid contamination.

Our Maras Pink Salt is collected by the locals and processed without any additives like anticaking agents to ensure a truly natural product is obtained. We preserve the natural mineral content this way and allow for it to highlight flavour unlike any salt.



FINE MARAS PINK SALT

Perfect for everyday use for your culinary adventures.



COARSE MARAS PINK SALT

Coarse Maras Pink Salt is a better alternative for barbecuing and curing.





Cravings by Peruvian Harvest® was developed to satisfy your cravings for snacks, guilt free!

A selection of dried tropical fruits and rich chocolates will offer a combination of incredible taste and nutritional value that will fuel your body and satisfy your cravings throughout the day.



DRIED YACON ROOT CHIPS WITH MARAS SALT



Yacon is an Andean root originally from Peru, very sweet and rich in oligofructose (also known as fructo-oligosaccharide), a complex carbohydrate the human body does not metabolize. Made by carefully drying selected roots, using a unique cold drying process that results in a great taste maintaining all of its nutrients intact.



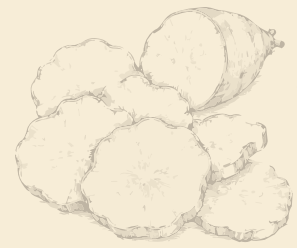
DRIED SACHA INCHI SEEDS WITH MARAS SALT



Sacha Inchi is a plant that grows in the Amazon Rainforest of Peru. Its seed is rich in nutrients and essential fatty acids (omega 3, 6 and 9). Up to 25% omega 3 can be found inside a single seed. Cravings by Peruvian Harvest® Dried Sacha Inchi Seeds are made from carefully selected seeds and go through our unique cold drying process to preserve all the natural properties they contain.



PERU NATURALS



■ Yacon Chocolate

A delectable combination of the intense and aromatic flavour of our Raw Criollo Cacao, sweetened with the delightful taste of Yacon create a delightful taste of chocolate without the use of milk or sugar.



YACON CHOCOLATE DROPS

Yacon Chocolate Drops are a delectable combination of the intense and aromatic flavour of our Raw Criollo Cacao, sweetened with the delightful taste of Yacon Root Powder.



YACON CHOCOLATE DROPS WITH MARAS PINK SALT

The addition Maras Pink Salt elevating its flavour to another level proving an exciting sweet and salty taste that will have you craving for more.



YACON CHOCOLATE COVERED CACAO NIBS

By bathing our crunchy raw criollo cacao nibs in our sweet yacon chocolate the flavour develops into a more rich experience, with the added crunchy texture.



GOLDEN BERRIES COVERED IN YACON CHOCOLATE

A delectable combination of the intense and aromatic flavour of Raw Criollo Cacao, sweetened with the delightful taste of Yacon Syrup coating Dried Golden Berries and all of their incredible nutritional content.



SACHA INCHI SEEDS COVERED IN YACON CHOCOLATE

Sacha Inchi Seeds Covered in Yacon Chocolate are a delectable combination of the intense and aromatic flavour of our Raw Criollo Cacao, sweetened with the delightful taste of Yacon Syrup coating Dried Sacha Inchi Seeds and all their incredible Omega content.





PERU NATURALS

Always committed to bring you the highest quality ingredients from Peru in Unique and Delicious Presentations.

Let's Connect



+51(1)705-9668



sales@perunaturals.com



www.perunaturals.com

