



**Bringing the best of Peru's biodiversity
to the world.**

RAW MATERIAL CATALOGUE





PERU NATURALS

FROM THE PRESIDENT AND FOUNDER

Bringing the best of Peru's biodiversity to the world.

For many years, Peru Naturals Corporation has been committed to bringing the best of Peru's biodiversity to the world. We are leaders in raw materials and ingredients for the food and supplement industries, offering unique products with high quality standards and a deep respect for their origin.

Our philosophy is based on social justice, community development and active participation throughout the value chain. We believe that growth and success should benefit every person involved, from local producers to our partners and customers around the world.

We strongly support Fair Trade practices by providing sustainable sources of income for communities in the Andes and the Amazon of Peru, especially for people who have historically been economically marginalized. We also encourage gender development, sustainability, and the preservation of traditional skills and production methods.

At Peru Naturals, environmental responsibility and biodiversity conservation are essential to the way we work. We believe that ancestral knowledge, combined with innovation, allows us to develop value-added products that are both effective and respectful of nature.

Peru Naturals Corporation and its partners have received many awards and recognitions for their work. Our dedication to producing unique, high-quality products with minimum environmental and social impact makes Peru Naturals a reliable and responsible partner.

We invite you to learn more about our line of products and to contact us at any time for further information.

Sincerely,

Jorge L. Urena
President & Founder





ABOUT US

Peru Naturals Corporation is a Peruvian company dedicated to developing, manufacturing, distributing, and marketing unique high-quality products from the Coast, Amazon, and Andes of Peru.

WHY PERU NATURALS

A few key points why Peru Naturals differentiates from other manufacturers...



INNOVATION

Innovation is the difference between a leader and a follower.

At Peru Naturals, we constantly strive to go beyond market expectations by developing unique products and new concepts. We do not limit ourselves to existing standards or conventional formulas; we aim to innovate, improve and create products with a true point of difference.



QUALITY

We are fully committed to exceptional quality.

From farming to the finished product, we follow strict quality standards and Good Manufacturing Practices. We use native, wildcrafted or certified organic ingredients, selected raw materials and unique production methods. Our products are free from unnecessary binders, fillers, artificial additives and GMOs.



RESPONSABILITY

Responsibility reflects the true values of a company.

At Peru Naturals, we work with responsibility from the very beginning. We seek to produce high-quality natural foods while preserving biodiversity, caring for the ecosystem and supporting sustainable sources of income for communities in need. Every part of our operation is guided by respect and accountability.

We develop real foods, as Mother Nature intended.



Paving the way towards RESEARCH, INNOVATION, BIODIVERSITY and SUSTAINABILITY

Maca gains its reputation in the market over time, with Peru Naturals standing in the frontlines leading and influencing with constant innovation and perseverance invested in this project. It is precisely within the last 20 years that many jumped into the “bandwagon”, following the gold standard we had created that is now recognized globally as the minimum requirements for a high-quality Maca product. A standard that only comes with knowledge and science kept under lock and key.

2003 – A BRAND BORN FROM PASSION

With our current understanding of maca roots, we begin to see a great potential for maca roots to be incorporated in the industry. While maca was beginning to make its way to some store shelves (from Peru and Bolivia) in the form of simple and basic products, we knew we would do better differentiating these derivative products by using the acquired knowledge learned during our research, a new brand was launched in the market.



2004 – ANCIENT KNOWLEDGE MEETS SCIENCE

Our research and recollection of information indicated that we should concentrate our efforts prioritizing the use of darker Maca Roots within our production scheme, blends and formulations, due to its superior nutritional and biochemical content.

We decided to primarily focus on black Maca roots and using purple and yellow roots to supplement its nutritional content and health benefits.

2017 – GRAND OPENING OF THE CIITTE MACA RESEARCH CENTER

And with countless hours worth of work and immeasurable efforts, we finally open the doors of the First and Only, 100% privately owned, Maca Research Center in Junin, Peru.

The Center is a one of a kind and its ready to begin its mission to further research on Maca, its habitat and ecosystem.



2022 AND ONWARD – FUTURE GOALS

We have made tremendous advancements with Maca, but we still stand strong and looking forward to further developments in areas like: Soil and Agricultural Site Research, Further Research on Genomics and Bioinformation, Development on More Efficient Agro-Techniques, Development of Training Courses for Farmers and Researchers, And much more!



DRIED 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.).

The plant is grown from seed and root maturation generally occurs within seven months. The root can be one of several colors (cream, purple or black) and is of comparable shape to a turnip or radish.

Darker roots like the purple and black 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.



STANDARD MACA POWDER

A simple selection of fully matured yellow maca roots used in the preparation of our Standard Maca Powder. A high quality product that while it may lack the colour selection and concentration of our other products, it makes it a great economical alternative.

Case Weight: 20kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



GELATINIZED STANDARD MACA POWDER

Fully Matured Yellow Maca Roots go through a standard Gelatinization process, a process that removes starches for easier absorption and digestion. Through this process, it reaches a concentration of 2:1, making it a slightly more potent alternative.

Case Weight: 20kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



MACA POWDER STANDARD PREMIUM

Our Maca Powder Standard Premium is by no means just a standard maca. With fully grown, select maca roots (80% black, 15% purple and 5% yellow) and a ratio of concentration of 4:1, and low temperature process, we are able to highlight the nutrients naturally found in maca.

Case Weight: 10kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



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.

Case Weight: 10kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



MACA POWDER 5X

Prior to going through the our raw gelatinization process and reaching a 6:1 ratio of concentration, selected dried maca roots (80% black, 15% purple, 5% yellow), roots are infused in a mix of four aphrodisiac herbs from the amazon of Peru for 60 to 90 days, to boost maca's ability to aid in the normal function of sexual health.

Case Weight: 10kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



MACA CRISPY BITES

An incredible product made by drying and chipping select black maca roots into small crunchy maca chips. This format makes it great as a topper for cereals, or as an ingredient for snack bars and other preparations.

Case Weight: 10kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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MACA CRUNCH CEREAL

We combine black maca roots, quinoa grain and amaranth grain into delicious crunchy cereal. The incredible nutritional content from the grains partners perfectly with maca's adaptogen properties to make it the ideal way to boost one's nutrition.

Case Weight: 10kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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MACA XPRESSO

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.

Case Weight: 10kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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MACA XPRESSO - MILLED

Our Maca Xpresso is ground finely in order to be used in flavour coffee alternatives. From vegan latte alternatives to organic mocha mixes, our Maca Xpresso will help you to create a caffeine free alternative like no other.

Case Weight: 10kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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MACA XPRESSO SX

Prior to beginning our Maca Xpresso process, our select black maca roots are infused in a mix of four aphrodisiac herbs from the amazon of Peru for 60 to 90 days in order to create a coffee alternative that energizes in more ways than one.

Case Weight: 10kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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DRIED MACACA



MACACA PELLETS

Unprocessed select dried macaca roots (Yellow, Black or Purple) chipped into pellets for ease of use in formulations, extractions or product development.

Case Weight: 10kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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CRIOILLO 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 CRIOILLO CACAO BEANS

A chocolate maker's dream. Thanks to our low temp drying process, our raw criollo cacao beans are both nutritionally rich as well as rich in flavour that come along with incredible shelf life.

Case Weight: 12kg | Pallet Weight: 672kg | Shelf Life: 3 Years



RAW CRIOILLO 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.

Case Weight: 12.5kg | Pallet Weight: 700kg | Shelf Life: 3 Years



RAW CRIOILLO 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.

Case Weight: 15kg | Pallet Weight: 840kg | Shelf Life: 3 Years



RAW CRIOILLO CACAO BUTTER

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.

AVAILABLE FORMATS:

RAW CRIOILLO CACAO BUTTER BLOCK

Case Weight: 30 kg | Pallet Weight: 990kg | Shelf Life: 3 Years

RAW CRIOILLO CACAO BUTTER DROPS

Case Weight: 12kg | Pallet Weight: 672kg | Shelf Life: 3 Years

RAW CRIOILLO CACAO BUTTER WAFERS

Case Weight: 12kg | Pallet Weight: 672kg | Shelf Life: 3 Years



RAW CRIOILLO CACAO LIQUOR

Cacao mass, or Liquor, is a vital ingredient in the preparation of all kinds of chocolates around the world. What better ingredient to prepare chocolate than a Raw Criollo Cacao Liquor that not only contains a higher content of the natural nutrients found in cacao, but also brings flavour and aroma like no other.

AVAILABLE FORMATS:

RAW CRIOILLO CACAO LIQUOR BLOCK

Case Weight: 30 kg	Pallet Weight: 990kg	Shelf Life: 3 Years
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RAW CRIOILLO CACAO LIQUOR WAFERS

Case Weight: 12kg	Pallet Weight: 672kg	Shelf Life: 3 Years
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RAW CRIOILLO CACAO CHOCOLATE COUVERTURE WITH YACON SYRUP

Our take on dark chocolate is a unique raw, dark chocolate couverture prepared with yacon syrup. Made from 80% raw criollo cacao and 20% yacon syrup, not only do we achieve a healthier alternative, but we do not sacrifice taste in the process.

Case Weight: 25kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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CHOCOLATE COVERED GOLDEN BERRIES

A healthy sweet and chewy treat for those with a sweet tooth. Delightful dried golden berries, a pleasantly tart source of vitamin A and C are coated with our Raw Criollo Cacao Chocolate with Yacon Syrup.

Case Weight: 15kg	Pallet Weight: 840kg	Shelf Life: 3 Years
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CHOCOLATE COVERED SACHA INCHI SEEDS

A healthy sweet and crunchy treat for those with a sweet tooth. Dried Sacha Inchi Seeds, seeds full of Omega 3, 6 & 9 are coated with our Raw Criollo Cacao Chocolate with Yacon Syrup.

Case Weight: 12kg	Pallet Weight: 672kg	Shelf Life: 3 Years
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CRIOLLO CACAO



RAW CRIOLLO CACAO CHOCOLATE COUVERTURE WITH YACON POWDER

Our take on "milk chocolate" is a unique raw, sweet and creamy couverture prepared with yacon powder. Made with 50% raw criollo cacao and 50% yacon powder, we can mimic the experience of milk chocolate without the need for milk or sugars. Added bonus; incredible nutritional content.

AVAILABLE FORMATS:

RAW CRIOLLO CACAO CHOCOLATE WITH YACON POWDER - BLOCK

Case Weight: 25kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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RAW CRIOLLO CACAO CHOCOLATE WITH YACON POWDER - DROPS (CHOCOLATE CHIPS)

Case Weight: 16.5kg	Pallet Weight: 924kg	Shelf Life: 3 Years
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RAW CRIOLLO CACAO NIBS COVERED WITH YACON CHOCOLATE

Our Raw Criollo Cacao Nibs are coated on our Yacon Powder Chocolate (50% raw criollo cacao and 50% yacon powder) in order to add an extra depth of flavour and a very pleasant crunch. The whole cacao nib inside will also boost the mineral content for an even more nutritious snack.

Case Weight: 16.5kg	Pallet Weight: 924kg	Shelf Life: 3 Years
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YACON ROOT CHIPS

Our Yacon Root Chips are made from select, thinly sliced yacon roots, and dried to obtain crunchy dried chips with a pleasant sweet taste. It can be a great snack by itself, or it can be added as an ingredients confectionery and other preparations.

Case Weight: 5 kg	Pallet Weight: 500kg	Shelf Life: 3 Years
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YACON ROOT POWDER

Yacon Root Powder is an incredible sweetener prepared from select yacon roots. The root's nectar goes through a careful process of drying and milling without losing the FOS (Fructo-oligosaccharide) content. As a sweetener, it provides a pleasant fruity taste that can be a great alternative for any preparation.

Case Weight: 10 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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YACON SYRUP

Our Yacon Syrup is a product like no other in the industry. It's lovely amber color and a sweet taste, resembling that of honey with a hint of citrus, is achieved by extracting the nectar of carefully selected yacon roots and using low temperatures in the process in order to avoid burning the FOS. This is truly a great sweetener for drinks and meal preparations.

Case Weight: 12.5 kg	Pallet Weight: 750 kg	Shelf Life: 5 Years
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YACON ROOT

Yacon is an Andean root originally from Peru, commonly known as "the apple of the earth" due to its sweet, juicy and crisp interior.

Yacon's sweetness comes from its content of a rich oligofructose (known as Fructo-oligosaccharide, or FOS for short), a soluble fiber which the human body does not metabolize.

When processed properly, yacon's properties can translate into an array of delectable ingredients that carry its sweetness and the properties of FOS.

PREMIUM

VEGAN

USDA
ORGANIC

RAW

GLUTEN
FREE

NON
GMO



EXOTIC FRUITS

Peru is a country that holds a vast biodiversity that is rivaled by few countries.

It is home to incredibly rich soil and over 19 microclimates, making it the ideal growing place for countless exotic fruits to grow and be full of nutrients.

Within its array we have selected some incredible fruits that bring forward incredible tastes and even better nutritional value, from Golden Berries for their Vitamin A content to Purple Corn's Extraordinary antioxidant power.



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.



DRIED GOLDEN BERRIES

Golden Berries 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.

Case Weight: 20 kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



LUCUMA

Lucuma is a fruit native to the Andean region of Peru, commonly known as the "Egg Fruit" due to its resemblance to the color of the yolk of a hardboiled egg. Peru considers lucuma its national flavour, beating chocolate and vanilla in the ice cream category, all thanks to its maple / vanilla flavour and sweet aroma.



LUCUMA FRUIT POWDER

We used the pulp of select lucuma fruit when fully ripe to truly capture its taste. The pulp is dried at low temperatures and then milled to preserve its nutrients. In powder form our lucuma is not only a great ingredient to bring forth an amazing flavour profile, but also a good source of fiber.

Case Weight: 10 kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



HADEN MANGO

Haden mangoes were originally grown in Florida by Captain John Haden, a retired US officer. When brought to Peru, thanks to the soil in the cultivars in Cajamarca, the fruit developed a flavour like no other.



DRIED MANGO SLICES

Our dried mango slices are made by thinly slicing ripe Haden mangoes and dried through a cold-drying process that allows for great taste and shelf life without the need for added sugars or other additives.

Case Weight: 20 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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DRIED MANGO CHUNKS

Same as our mango slices, select Haden mangoes are cut into pieces and cold-dried in a slower process to ensure the same level of flavour and stability are achieved on the thicker mango chunks.

Case Weight: 20 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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PAPAYA

Papaya is a tropical fruit that is highly consumed in Peru in smoothies or on its own due to its great taste and nutritional value. Papaya contains a high content of Papain, an enzyme that aids in the normal digestion process as well as other bodily functions.



DRIED PAPAYA CHUNKS

Our Dried Papaya Chunks are prepared from select fruit, chopped and dried. In this form factor it becomes a great addition to snacks and cereals, providing its Papain content and unique flavour. Can be easily rehydrated to be added to smoothies and other preparations as well.

Case Weight: 6 kg	Pallet Weight: 402 kg	Shelf Life: 3 Years
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CAMU CAMU

Camu Camu is a berry that grows in flooded areas of the Amazon River. Its name comes from the quechua word for water, which with the repetition it 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 FRUIT 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.

Case Weight: 10 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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CAMU CAMU FLAKES

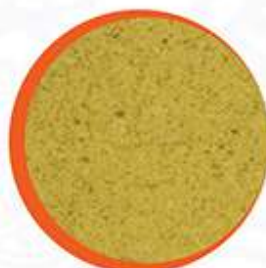
To produce our Camu Camu Flakes, the berries are left to ripen longer in order to achieve a sweeter taste without having to sacrifice the Vitamin C content. Camu Camu Flakes can be brewed for a lovely Vitamin C filled tea or even used in confectionery and preparations.

Case Weight: 10 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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COCONA

Cocona is a tropical fruit that is often referred to as the "Amazon Tomato". Commonly used in fruit juices, salads, sauces and other preparations due to its sweet taste with a sour note. Great taste aside, Cocona is also consumed for its ability to help regulate cholesterol and triglyceride levels in the body.



COCONA FRUIT POWDER

We run select cocona fruit through a unique process to achieve a 25:1 ratio of concentration in a low temp setting to ensure both flavour and nutrition are kept intact.

Case Weight: 10 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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PURPLE CORN

Purple Corn is a variety of Zea mayz found in the low valleys of the Andes of Peru. Its origin dates back to Inca civilization, but it is still highly used in today's age in drinks and desserts. While its deep purple color makes it appealing in the culinary world, its true value comes from the incredibly high antioxidant and anthocyanin content found in purple corn's cob.



PURPLE CORN EXTRACT

We don't just dry and mill purple corn kernels. In order to create a great product we extract the antioxidant and anthocyanin content directly from the cob, achieving a 30:1 ratio of concentration. Its high nutritional content is reflected in the deep purple color. Being neutral in flavour, it can be easily added for a nutritional boost to any food preparation or beverage.

Case Weight: 10 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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PURPLE CORN LIQUID EXTRACT

We have achieved the same 30:1 level of concentration in a liquid extract that is easier to apply to liquid formulations in order to add a high antioxidant boost.

Case Weight: 20 kg	Pallet Weight: 720 kg	Shelf Life: 3 Years
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SACHA INCHI

Sacha Inchi is a plant that grows in the Amazon of Peru, cultivated by indigenous people for hundreds of years. It's fruit is a pod resembling that of star anise, containing seeds very rich in omega amino acids, Vitamin E and Protein.

Not only does the seed of the Sacha Inchi plant has incredible amounts of Omega content, it is also balanced well between the Omega 3, 6 and 9 content.

Due to the high Omega fatty acid content, the seed's nutrients are protected by its pod while it is still within it.



DRIED SACHA INCHI SEEDS

While it is an industry misconception that Sacha Inchi seeds need to be toasted in order to avoid rancidity. Because of the Omega content, high heats would de-stabilize the seeds, so we use our unique low temp drying process that ensures the preservation of its omega content (over 25% Omega 3 per seed) and a long stable shelf life.

Case Weight: 10 kg | Pallet Weight: 800kg | Shelf Life: 3 Years



SACHA INCHI POWDER

While Sacha Inchi seeds are mainly sought after for the Omega content they have, once the Oil is pressed, the remaining part of the seed becomes a great source of vegan protein. Prepared from selected pressed seeds, we achieve over 62% protein content by weight with our unique process, making the perfect ingredient for protein shakes and bars.

Case Weight: 10 kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



DRIED SACHA INCHI OMEGA OIL

We take Sacha Inchi's Omega content a step further. Select, raw sacha inchi seeds go through our unique True Cold Press process, a slow and precise process that removes friction and other heat factors out of the equation. The result is an oil that retains all of its natural properties, providing over 47% Omega 3 content. Along with its great nutritional value, we also achieve a great, pleasant taste that is easy to consume.

Case Weight: 18.4 Kg | Pallet Weight: 662kg | Shelf Life: 5 Years



SACHA INCHI "RAW-STE'D" OMEGA OIL

Our "Raw-Ste'd" Sacha Inchi Oil is made to obtain a "smoky" taste in the oil without the need to roast seeds to do so. Our unique drying and True Cold Press process work together to obtain the same levels of Omega 3, 6 & 9 content while bringing forth an incredible gourmet taste.

Case Weight: 18.4 Kg | Pallet Weight: 662kg | Shelf Life: 5 Years



QUINOA

Quinoa Grain is a great choice for the health conscious individual. It holds a great taste and nutritional array that makes it the perfect alternative of other grains available in the market. With its content of protein, iron and fiber as well as a low glycemic score, Quinoa is the perfect addition to a daily diet.



ANDEAN CEREALS

The Andes of Peru is home to many incredibly nutritious Cereals that obtain their incredible nutritious content thanks to the rich soil in which they grow.

Ancient Inca civilizations have been consuming these grains for centuries in order to sustain themselves. We are happy to be able to bring them to the rest of the world to enjoy the nutritional benefits they hold.



100% CLEAN GUARANTEE QUINOA

Our Quinoa grains are carefully selected and then cleaned through our process that ensures saponin, dirt, twigs and other impurities are removed in the process, and then cold dried. The result is a 100% clean grain that is nutrient rich and ready to be used in any recipe.

Case Weight: 20 kg | Pallet Weight: 1000kg | Shelf Life: 3 Years

ALSO AVAILABLE



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.

Case Weight: 20 kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



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.

Case Weight: 20 kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



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.

Case Weight: 20 kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



RAW SPROUTED QUINOA POWDER

Our Raw Sprouted Quinoa Powder 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 formulations, confectionery and other preparations

Case Weight: 20 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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QUINOA FLAKES

Breakfast Oats are a very common breakfast option, and our Quinoa Flakes are the best alternative for individuals looking for a healthier, more nutritious alternative. They can only be used to add a creamy texture to puree and soup mixes.

Case Weight: 10 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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CANIHUA

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.



CANIHUA GRAIN

Our 100% Clean Guarantee cleaning process is used with our select canihua grains as well. While Canihua does not develop saponin unlike quinoa, we still ensure that there is no dirt, twigs or other foreign objects found so that the grain is ready to be used in any preparation for a nutrition boost.

Case Weight: 20 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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CANIHUA FLAKES

Our Canihua Flakes make for another great "breakfast oat" alternative, as well as a great topping for other food preparations thanks to its great nutritional content.

Case Weight: 10 kg	Pallet Weight: 1000kg	Shelf Life: 3 Years
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AMARANTH

Alike Quinoa and Canihua, Amaranth is another grain that has been consumed by ancient Incas for centuries thanks to its nutritional content. Amaranth brings forth a higher mineral content, including iron, magnesium, manganese and phosphorus.



AMARANTH GRAIN

With our 100% Clean Guarantee, you can bring the incredible nutritional content of Amaranth Grain to any recipe development or confectionery.

Case Weight: 20 kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



QUINOA & CANIHUA



QUINOA AND CANIHUA FLAKES

Many times people wonder which grain to go with; Quinoa or Canihua. Instead of having to choose, we bring forth an option than bring them together for a bigger array of nutrients.

Case Weight: 10 kg | Pallet Weight: 1000kg | Shelf Life: 3 Years



MARAS PINK SALT

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.

AVAILABLE FORMATS:

COARSE MARAS PINK SALT

Case Weight: 20 kg	Pallet Weight: 1000kg	Shelf Life: 5 Years
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FINE MARAS PINK SALT

Case Weight: 20 kg	Pallet Weight: 1000kg	Shelf Life: 5 Years
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MICROPULVERIZED MARAS PINK SALT

Case Weight: 20 kg	Pallet Weight: 1000kg	Shelf Life: 5 Years
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MARAS 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.





PERU NATURALS

Bringing the Best Super Foods from Peru to the World

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