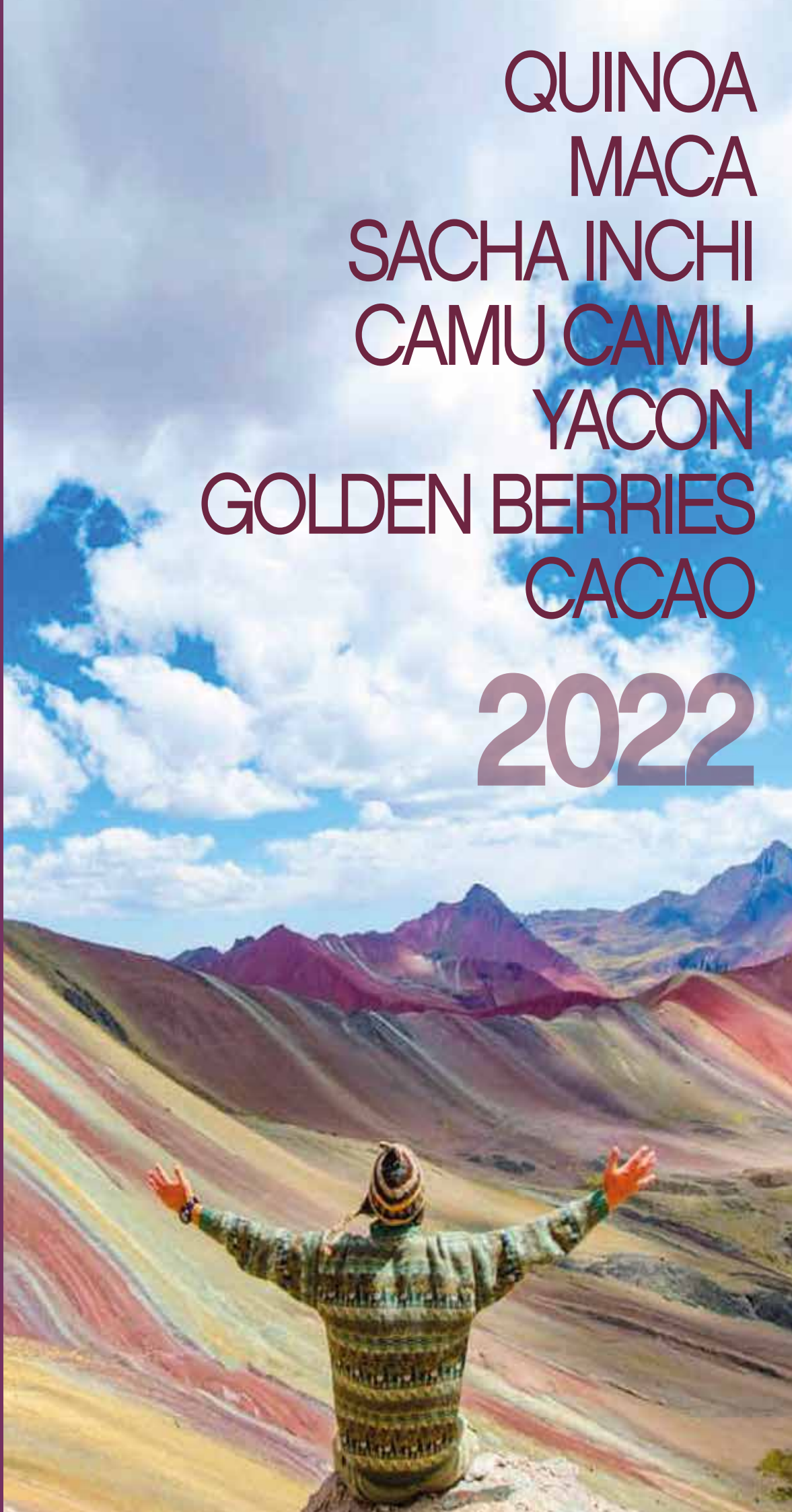


FROM  
PERU!

# SUPERFOODS

QUINOA  
MACA  
SACHA INCHI  
CAMU CAMU  
YACON  
GOLDEN BERRIES  
CACAO  
2022





# FROM PERU!



Based in Tarapoto and Huanuco, Peru, OrganicCrops is a producer and exporter of superfoods.

All our products are traditionally and sustainably cultivated and processed by small farming families in Peru. Because OrganicCrops is a fair trade company, we ensure that the farmers receive fair compensation for their crops.

We export our products to North America, Europe, Asia, Middle East and Oceania.

Please contact our sales department for more information: [inquiries@organiccrops.net](mailto:inquiries@organiccrops.net).



Sales Office: Jr. Francisco Bolognesi 248-3  
22202 Tarapoto, San Martin, Peru

Tel: +51 42 602067  
Email: [hello@organiccrops.net](mailto:hello@organiccrops.net)  
Website: <http://organiccrops.net>





Origin: Andean Highlands, Peru  
Colours: White, Red, Black and Mixed  
Type/Style: Grains, Flour, Flakes  
Presentation: 25/50/1000 kg bags (grains)  
MOQ: 1 FCL

Our quinoa comes from the Andes Highlands in central and south Peru. It is harvested by hand by local farmers and farming cooperatives who benefit from a living wage thanks to OrganicCrops fair trade practices.

OrganicCrops focuses on empowering local farmers to sustain their environment through traditional farming and cultivation techniques.



# QUINOA



Origin: Andean Highlands, Peru  
Colours: White, Red, Black and Mixed  
Type/Style: Raw Powder, Gelatinized Powder  
Presentation: 20kg boxes  
MOQ: 260kg

One hundred percent organic maca, guaranteed free of pesticides and additives. Our maca is produced in the Huánuco and Junín regions of Peru and grows at the ideal altitude of approx. 4000 meters above sea level. The tuber is cultivated and processed by small indigenous farmers who have been cultivating Maca for generations.

OrganicCrops offers both raw and gelatinized maca powder. Capsules filled with maca powder and maca extract are available on request.



# MACA



Origin: Amazon Rainforest, Peru  
Colours: White, Red, Black and Mixed  
Type/Style: Raw Powder, Gelatinized Powder, Nuts, Oil  
Presentation: 20kg boxes (powder, nuts)  
25/50/200 liter drums/HDPE containers (oil)  
MOQ: 1000/500/600kg (powder/nuts/oil)

The star-shaped sacha inchi fruit is cultivated and harvested traditionally by hand in the Peruvian Amazon. Sacha inchi powder is made from sacha inchi seeds which are processed into a fine powder using a cold-press method. During the process the oil of the seed is removed. The oil is filtered multiple times and stored for export.



Sacha Inchi offers the richest vegetable source of the essential fatty acids Omega-3 and Omega-6. A rich source of antioxidants and Vitamins A and E, sacha inchi products are ideal for inclusion in a wide range of personal care formulations, protein powders and food supplements.

# SACHA INCHI

Origin: Amazon Rainforest, Peru  
Colours: Dark yellow  
Type/Style: Raw Powder, Spray-dried powder  
Presentation: 20kg corrugated box  
MOQ: 500kg

Natural raw camu camu powder is made from camu camu berries which grow on trees in the flooded areas of the Amazon rainforest. The berry fruit is the size of a golf ball and yellow and dark-red in colour. The berries are washed and dehydrated before pulverized into a fine dark yellow powder with a delicious tangy flavor and odor.

Camu camu powder is an excellent fruit drink additive. It can be added to smoothies, cold drinks, desserts and anything that needs a flavoursome Ascorbic acid in the form of natural vitamin C. It is widely used as a natural flavouring for ice cream, fruit drinks, smoothies, yoghurts, baked goods, food supplements and health products.



# CAMU CAMU



Origin: Amazon Highlands, Peru  
Colours: Cream  
Type/Style: Powder, Flakes, Syrup  
Presentation: 20/10kg boxes (powder/flakes)  
5/30kg HDPE containers (syrup)  
MOQ: 500/1000/500kg (powder/flakes/syrup)

Yacón tubers are large and weigh from a few hundred grams to as much as one kilogram. Rich in antioxidants and fructooligosaccharides (FOS), this natural sweetener packs a lot of healthy goodness. They contain inulin, a sugar that the human body does not metabolize, making yacón a low-calorie sweetener for diabetics and people on diet.

Yacón syrup contains a third of the calories of an average sugar source, it is prebiotic, low-calorie and it is low on the Glycemic Index. Yacón syrup is an excellent sugar replacement. It can be added to smoothies, drinks, desserts and anything that needs a healthy sugar substitute.



YACON

Origin: Amazon Highlands, Peru  
Colours: Dark orange  
Type/Style: Raisins, Powder, Syrup  
Presentation: 20kg boxes (raisins/syrup)  
30kg HDPE containers (syrup)  
MOQ: 960/870/500kg (raisins/powder/syrup)

# BE RR IES GOLDEN

Aguaymanto, as the Peruvians call golden berry, grows on waist-height plants or bush. Outside of Latin America, golden berries are also referred to as a gooseberry, Peruvian ground cherry, and Pichuberry.

The golden berry has its roots in the central Andes of Peru, The Inca's cultivated the berry for use in their staple food and as a snack food.

The golden berry plant produces round, yellow fruits, 1.50 – 2.00 cm in diameter, which have a cocoon type shell made from a paper-like texture. After picking the fruit, we sort it, wash it and dehydrate it to preserve the typical bittersweet flavour and the high nutrients.

Dehydrated golden berries make a tasty and healthy snack. The raisin size dried fruit can be used in baking products, salads, sports drinks, yoghurt drinks or with granola mixes/bars. The powder and syrup is excellent as a sweetener and to flavour food products.





Origin: Amazon Rainforest, Peru

Type/Style: - Beans (various grades and qualities)  
- Raw & roasted cacao nibs  
- Cacao paste/mass/liqor  
- 10/12 Nat. and alkalized cacao powder  
- 20/22 Nat. and alkalized cacao powder  
- Natural and deodorized cacao butter  
- Chocolate - various flavoring/sweetening

Presentation: Various

MOQ: Beans: 1 FCL / Derivatives 1000kg

OrganicCrops cacao beans are hand selected from mature heirloom trees that are harvested on small family farms in the Amazon Rainforest of Peru. The beans are carefully fermented, dried, cleaned and sorted. For the production of cacao derivatives, such as nibs, paste, cake, powder and butter, selected cacao beans are roasted and husked. Raw cacao products are processed with a maximum temperature of 45 degrees Celsius.



Peruvian cacao beans are used to create the world's finest chocolate products. Besides cacao derivative products, OrganicCrops also offers customizable chocolate, where clients can customize cacao beans, sweetening options, flavouring options and presentation. Thousands of flavor/sweetening combinations possible.

All our cacao and chocolate products are produced from Non-GMO materials, with steam sterilization and processed in accordance to Good Manufacturing Practice (GMP) & HACCP food safety control.



# CACAO