

AGROCONDOR S.R.L.



100% PERUVIAN TREASURES

"CONNECTING PEOPLE, NATURALLY"

NATURAL COLORS & SUPERFOODS



OUR COMPANY

Agrocondor S.R.L. is a Peruvian company with more than 30 years of experience dedicated to the business of natural colorants, natural ingredients, superfoods, and additives.

The company has managed to establish itself as one of the main exporters of natural colorants in Peru. Its ability to adapt, innovate and implement continuous improvements to provide the most efficient solutions and meet the needs of its most demanding customers is what has distinguished this company for more than three decades.

At Agrocondor we seek to connect the world with Peruvian natural wealth to improve people's lives. Our mission is to continue developing the Peruvian natural resources market hand in hand with agricultural producers and Peruvian companies with sustainable practices in compliance with the highest quality and safety standards of the most demanding markets.

PRODUCTS

NATURAL COLORS

- **Annatto**.....5
 - Raw Annatto Seeds.....5
 - Bixin.....6
 - Norbixin.....7
- **Carmines**.....8
 - Cochineal Raw Material.....8
 - Carmines Lake.....9
 - Water Soluble Carmines.....10
 - Carminic Acid.....11
- **Peruvian Purple Corn**.....12
 - Whole Purple Corn.....12
 - Purple Corn Powder.....13
 - Purple Corn Kernels14

SUPERFOODS

- **Amaranth**.....15
 - Amaranth Grains.....15
 - Amaranth Flour.....16
- **Banana Flour**.....17
 - Banana Flour.....17
- **Cacao**.....18
 - Cacao Powder.....18
 - Raw Cacao Nibs.....19

- **Chia**.....20
 - White and Black Chia Seeds.....20
- **Cusco's Giant White Corn**.....21
 - Cusco's Gian White Corn Kernels21.
- **Ginger**.....22
 - Ginger Raw Material.....22
 - Ginger Powder.....23
- **Maca**.....24
 - Yellow Maca Bulbs.....24
 - Yellow Maca Powder.....25
 - Black Maca Bulbs.....26
 - Black Maca Powder.....27
- **Peruvian Quinoa**.....28
 - White Quinoa.....28
 - Red Quinoa.....29
 - Black Quinoa.....30
 - Tri-Color Quinoa (Rainbow Quinoa).....31

NATURAL INGREDIENTS

- **Calaguala**.....32
 - Calaguala Dried Raw Material.....32



NATURAL COLORS

ANNATTO

Derivatives

RAW ANNATTO SEEDS

Scientific Name	Bixa Orellana.
Description	Appearance grain of a triangular shaped ovoid and pulpy reddish orange. Annatto seeds size from 3.5 to 5mm. Selection by machine and hand. Our product meets quality characteristics determined by the specifications requested by our clients with the highest standards.
Chemical Parameters	Moisture 12%
Composition	100% annatto seeds, free of impurities.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment (5° C – 25° C). No refrigeration needed. Prevent from humidity.
Applications	Food industry; cosmetics; and paints.
Packaging	Double polyethylene bags of 5, 25, 50 or 100 kg. inside a fiber drum. Packaging and weight can also be according to customer specifications.

BIXIN

Description	Fine brilliant orange powder. Bixin soft 80% is isolated by aqueous-alcoholic extraction of annatto seeds in the form of fine soft amorphous orange powder. The main difference in comparison with other commercial bixin is its ability to disperse easily in vegetable oils, with great stability, giving strong beautiful orange color, very useful for being apply in fat food.
Offered Concentrations	From 80% to 90%
Composition	Bixin 100%.
Stability	Moderately stable toward light and heat. It has good stability against oxidation, change in pH, and microbiological attacks.
Conservation	12 months at controlled temperature conditions with no direct sunlight and dry environment (5° C – 25° C). No refrigeration needed. Prevent from humidity.
Applications	After being suspended in vegetable oil, this color is suitable for use in fats, oils, butters, margarine, mayonnaise, processes cheese, snacks, dried foods, baked food, salad oils, etc.
Packaging	Double polyethylene bags of 50 kg. inside a fiber drum. Packaging and weight can also be according to customer's specifications.
Certifications	Kosher, Halal, GMO-free.

C

NORBIXIN

Description	It is a dark orange norbixin powder obtained from hydrolyzed bixin (main pigment of annatto seeds <i>Bixa Orellana</i> L.). Pure, free of fat.
Offered Concentrations	From 40% to 80%
Solubility	Completely soluble in aqueous alkali without any oil material residue or sediment. Insoluble in oil.
Stability	Moderately stable toward light and heat. It has good stability against oxidation, change in pH, and microbiological attacks.
Conservation	12 months at controlled temperature conditions with no direct sunlight and dry environment (5° C – 25° C). No refrigeration needed. Prevent from humidity.
Applications	Dairy products, beverages, cheese, fish, seafood, and sauces.
Packaging	Double polyethylene bags of 50 kg. inside a fiber drum. Packaging and weight can also be according to customer specifications.
Certifications	Kosher, Halal, GMO-free.



NATURAL COLORS

CARMINE

Derivatives

COCHINEAL RAW MATERIAL

Scientific Name	Dactyloius coccus costa.
Description	The cochineal insect is a parasite of the prickly leaves. It has a reddish-black grain covered by a white powder. When they reach its development (about 8mm), it is collected with a brush and placed in the sun or kiln to be dried.
Concentration	Quality of Min. 19.0% Carminic Acid and moisture 10% Max.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment (5° C – 25° C). No refrigeration needed. Prevent from humidity.
Applications	Food industry (dairy desserts, processes cheese, ice cream, jams sauces, processes meat, confectionary, snacks, alcoholic beverage, baked goods, etc.); cosmetics; and pharmaceutical industries.
Packaging	Paper bags with inner Polypropylene of 25, 50 kg. Packaging and weight can also be according to customer's specifications.

CARMINE LAKE

Description	It is a Carmine Lake presented under the form of a red dye brilliant powder, obtained from the aqueous extract of cochineal, which under certain conditions gives a complex aluminum calcium salt, known under the name of natural carmine. The coloring principle is carminic acid.
Concentration	Not less than 60% as Carminic Acid, high color value. The concentration is adjusted with natural carriers GMO free.
Solubility	Carmine lake 52% is not soluble in neutral water, diluted acids, ethanol, and propylene glycol but completely dispersible in water and oil.
Stability	Highly resistant to light oxidation, change in pH and microbiological attacks. Very stable toward heat up to 130° C, but unstable above that temperature.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment (5° C – 25° C). No refrigeration needed. Prevent from humidity.
Applications	Food industry (dairy desserts, processes cheese, ice cream, jams sauces, processes meat, confectionary, snacks, alcoholic beverage, baked goods, etc.); cosmetics; and pharmaceutical industry.
Packaging	Double polyethylene bags of 5, 25, 50 or 100 kg. inside a fiber drum. Packaging and weight can also be according to customer's specifications.
Certifications	Kosher, Halal, GMO-free.

WATER SOLUBLE CARMINE

Description	It is a Carmine Lake presented under the form of a red dye brilliant powder, obtained from the aqueous extract of cochineal, which under certain conditions gives a complex aluminum calcium salt, known under the name of natural carmine. The coloring principle is carminic acid and is available in high concentrations, even more than 60%.
Concentration	Not less than 60% as Carminic Acid, high color value, under the FCCII analytical method.
Solubility	Carmine lake 60% completely dispersible in water and oil.
Stability	Highly resistant to light oxidation, change in pH and microbiological attacks. Very stable toward heat up to 130° C, but unstable above that temperature.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment (5° C – 25° C). No refrigeration needed. Prevent from humidity.
Applications	Food industry (dairy desserts, processes cheese, ice cream, jams sauces, processes meat, confectionary, snacks, alcoholic beverage, baked goods, etc.); cosmetics; and pharmaceutical industry.
Packaging	Double polyethylene bags of 1, 5, 25, 50 or 100 kg. inside a fiber drum. Packaging and weight can also be according to customer's specifications.
Certifications	Kosher, Halal, GMO-free.

CARMINIC ACID

Description	It is a free coloring matter carminic acid with purity not less than 90%, obtained from an aqueous-alcoholic extract of cochineal (<i>dactyloius coccus costa</i>). It is free of metals like calcium and aluminum. This is the difference with carmine. The appearance is of a fine orange powder.
Concentration	Not less than 90% as a carminic acid, under the FCCII analytical method.
Other presentations	If also interested in other concentrations, please feel free to contact us for more information and quotation.
Composition	90% carminic acid 5% maltodextrin 4% moisture 1% protein
Stability	Highly resistant to light oxidation, change in pH, microbiological attacks. Very stable toward heat up to 130° C, but unstable above that temperature.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment (5° C – 25° C). No refrigeration needed. Prevent from humidity.
Applications	Beverage; fruit preps; candy; dairy; cosmetics; and pharmaceutical industries.
Packaging	Double polyethylene bags of 5, 25, 50 or 100 kg. inside a fiber drum. Packaging and weight can also be according to customer specifications.
Certifications	Kosher, Halal, GMO-free.



NATURAL COLORS

PERUVIAN PURPLE CORN

Derivatives

WHOLE PURPLE CORN

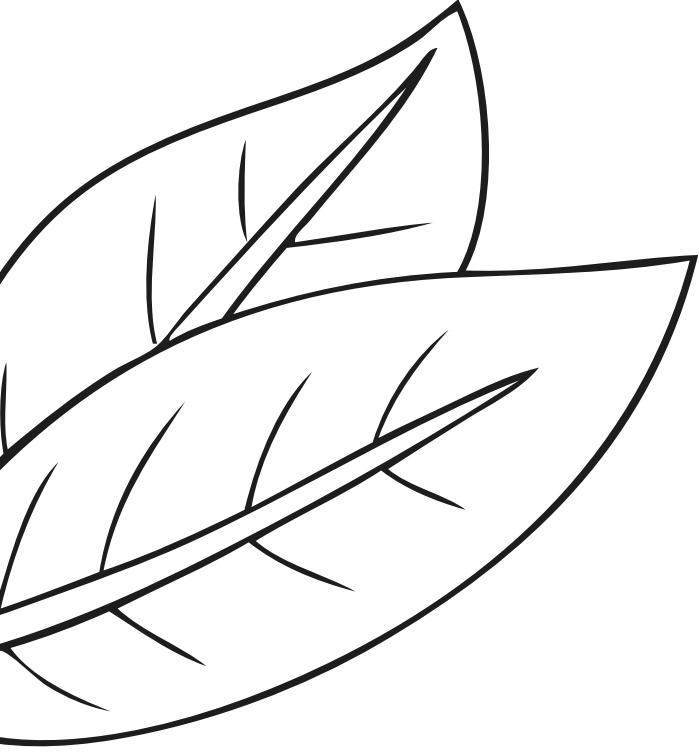
Scientific Name	Zea mays L.
Description	<p>Whole purple corn with dark purple color, dry between 10% – 12% humidity. Selected without impurities and clean, disinfected and reached base. The cleaning is performed manually to avoid corn loss since it is a dry product.</p> <p>The different crops grow within 1,400 meters of up to 2,900 meters.</p>
Composition	100% whole purple corn.
Solubility	Water soluble concentrated.
Harvest	It is between April to December in all the different production areas among Arequipa and Ayacucho.
Conservation	Shelf life 6 months at normal temperature. Protect from exposure to light, air, humidity and excessive heat. Stored in well-sealed polyethylene bags.
Applications	<p>Used as a natural dye for food industry (juices, beverages, fruit preps, salad dressings, snacks, dairy, confectionary, bakery, etc.).</p> <p>A common use in Peru is to prepare “Chicha Morada”, which is a classic Peruvian punch and lately being used in many food preparations such as related to bakery including alcoholic beverages. Due to its high anthocyanins, it is consumed as an active antioxidant.</p>
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Packaging and weight can also be according to customer specifications.</p>

PURPLE CORN POWDER

Description	Dark purple powder processed in fine powder in mesh 40 – 60 – 80 – 100 for natural coloring and human consumption. Its component is used as a natural input. Purple corn has high anthocyanin in cob (purple pigment that hies color to corn) which gives its color value.
Concentration	Anthocyanin 8%.
Composition	The powder can be made of 100% Cob Powder or 100% Grain Powder or mixed. The mix will depend on the client's direction. They both give a different color value.
Solubility	Water soluble concentrated.
Harvest	It is between April to December in all the different production areas among Arequipa and Ayacucho.
Conservation	12 months at controlled temperature conditions with no direct sunlight and dry environment (5º C – 25º C). No refrigeration needed. Prevent from humidity.
Applications	Used as a natural dye for food industry (juices, beverages, fruit preps, salad dressings, snacks, dairy, confectionary, bakery, etc.).
Packaging	Double polyethylene bags of 25kg or 50 kg. inside a fiber drum. Packaging and weight can also be according to customer's specifications.
Certifications	Kosher, Halal, GMO-free.

PURPLE CORN KERNELS

Description	Dark purple corn dry beans selected, free of impurities for natural coloring and human consumption. The selected process of cleaning, drying and packed is supervised keeping the standards of high quality in the product. Purple corn has high anthocyanin which is commonly used for its healthy properties.
Composition	100% purple corn kernels.
Solubility	Water soluble concentrated.
Harvest	It is between April to December in all the different production areas among Arequipa and Ayacucho.
Conservation	Shelf life 6 months at normal temperature. Protect from exposure to light, air, humidity and excessive heat. Stored in well-sealed polyethylene bags.
Applications	<p>Used as a natural dye for food industry (juices, beverages, fruit preps, salad dressings, snacks, dairy, confectionary, bakery, etc.).</p> <p>A common use in Peru is to prepare “Chicha Morada”, which is a classic Peruvian punch and lately being used in many food preparations such as related to bakery including alcoholic beverages. Due to its high anthocyanins, it is consumed as an active antioxidant.</p>
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Packaging and weight can also be according to customer specifications.</p>



SUPERFOODS

AMARANTH

Derivatives

AMARANTH GRAINS

Scientific Name	Amaranthus Caudatus.
Description	<p>The Amaranth (known as “Kiwicha” in Peru) is a native Peruvian gluten-free cereal that grows between the 1,000 and 3,200 MASL. The color of the grain is cream. It contains more than 13% of the proteins that the human body needs and with other essential amino acids, such as lysine which usually is absent in other cereal grains. It’s a source of vitamin C and rich in antioxidants, including gallic and vanillic acid. The benefits of consuming this ancestral grain are related to reduce signs of aging, heart disease, potentially lowers LDL cholesterol, and eases inflammation by slowing down the production of immunoglobulin E.</p> <p>Due to its high nutritional value is ideal for the diets of babies, students, athletes, and seniors.</p>
Presentation	Conventional and Organic.
Other presentations	If also interested in other presentations, such as Amaranth Popcorn or Amaranth Flakes, please feel free to contact us for more information and quotation.
Composition	Non-GMO,100% amaranth grains.
Harvest	Once or twice a year, depending on location.
Conservation	12 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption is used in the food industry: bakery, soups, salads, tortillas, beverages, energetic bars, cereals, mild baby food preparations, etc.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>

AMARANTH FLOUR

Scientific Name	Amaranthus Caudatus.
Description	<p>The grains are toasted, crushed/milled, and filtered through meshes to obtain the flour. The appearance is of a fine textured cream-colored powder. The flavor is earthy and nutty.</p> <p>It is easy to digest for children and seniors. It is a very favorable food for the first years of life of children, helping in the development of brain cells and strengthening memory.</p>
Presentation	Conventional and Organic.
Composition	Non-GMO, 100% amaranth grain's flour.
Harvest	Once or twice a year, depending on location.
Conservation	12 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	<p>For human consumption is used in the food industry: bakery, soups, tortillas, beverages, mild baby food preparations, etc.</p> <p>For baking bread, could be used in a proportion of 80:20 in order to obtain a better bread with more nutritional benefits.</p>
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>



SUPERFOODS

BANANA FLOUR

BANANA FLOUR

Scientific Name	Musa Paradisiaca.
Description	<p>Gluten-free banana flour is obtained from unripen green bananas that are washed, peeled, chopped, dried and milled. After milling the flour has the appearance of a light yellow-pale powder.</p> <p>It is high source of prebiotic fiber. It supports the good bacteria in the gut, bowel and colon, helping from health issues related to digestion such as constipation to getting a flatter stomach.</p> <p>The taste is not like bananas which makes it a great replacement for wheat flour with numerous benefits, including weight loss due to its high prebiotic fiber content and sense of abdominal fullness. The vitamins present in banana flour are zinc, vitamin E, magnesium, and potassium.</p>
Presentation	Conventional and Organic.
Composition	Non-GMO, 100% of green banana flour.
Harvest	Twice a year.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption is used in the food industry: smoothies, shakes, ice cream and bakery in general as a replacement of wheat flour.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>



SUPERFOODS

CACAO

Derivatives

CACAO POWDER

Scientific Name	Theobroma cacao L.
Description	<p>Cocoa powder is made out of cacao beans. The powder comes with multiple potential health benefits. The benefits will depend on the percentage of cocoa that it has. It is a great source of antioxidants (theobromine and flavonols), and magnesium.</p> <p>The multiple benefits of consuming cacao powder are related to potentially lowering LDL cholesterol, improves cognitive health, strengthen the immune system as it contains iron, zinc and selenium. Therefore, a great source of energy.</p> <p>Due to its content of flavonols and theobromine helps to lower the risk of heart disease and reduce inflammation.</p>
Presentation	Conventional and Organic.
Composition	100% cacao powder.
Harvest	Twice a year.
Conservation	12 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption is used in the food industry: bakery, smoothies, shakes, chocolate beverages, etc.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>

RAW CACAO NIBS

Scientific Name	Theobrama cacao L.
Description	<p>Cacao nibs are made out of fermented, dried, cleaned, roasted beans, which shells are then removed and finally nibs are obtained and filtered from any foreign material. These nibs are dark brown colored, and they have a similar flavor to a strong dark bitter chocolate.</p> <p>It is a great source of vitamin A, B and antioxidants (polyphenols, theobromine and flavonols). Due to its content of flavonols and theobromine helps to lower the risk of heart disease and reduce inflammation.</p> <p>The multiple benefits of consuming cacao nibs are related to potentially lowering LDL cholesterol, improving cognitive health, strengthen the immune system as it contains iron, magnesium, zinc, phosphorus, calcium, selenium and potassium. Therefore, a great source of energy and overall to avoid the decline of cognitive health.</p>
Presentation	Conventional and Organic.
Composition	100% cacao nibs.
Harvest	Twice a year.
Conservation	12 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption is used in the food industry: diverse toppings, smoothies, shakes, chocolate beverages, cold salads, porridges, oatmeal, energetic bars, pancakes, cookies, and bakery in general.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>



SUPERFOODS

CHIA

Derivatives

WHITE AND BLACK CHIA SEEDS

Scientific Name	Salvia hispanica L
Description	<p>Chia plant can reach 1 meter tall that requires little irrigation. From its flowers, oval edible seeds of about 1 millimeter in diameter grow. These seeds can be black or white, however, their nutritional benefit does not differ majorly one from the other.</p> <p>Chia seeds is one of the most-concentrated sources of alpha-linolenic acid (ALA), a plant gluten-free of excellent source of omega-3 fatty acid. They have high nutritional benefits such as being a high dietary fiber, high digestible protein, source of calcium, iron, magnesium, zinc and antioxidants.</p>
Presentation	<p>Conventional or Organic.</p> <p>Black, White or Mixed (as per instructions of the client).</p>
Composition	Non-GMO, 100% chia seeds.
Harvest	Chia is an annual herbaceous plant.
Conservation	2 years at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption is used in the food industry: sprinkled in salads, sandwiches, cereal, yoghurt, porridges, baked goods, etc. When mixed with water, juice or mil expands as a gel, which thickens the beverage and may work as an appetite suppressant.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Packaging and weight can also be according to customer specifications.</p>



SUPERFOODS

CUSCO'S GIANT WHITE CORN

CUSCO'S GIANT WHITE CORN

Scientific Name	Zea mays L. Var. Cuscoensis K.
Description	<p>The size of Giant White Corn varies from 12 to 15mm in diameter. It is known for its exceptional big size with circular shape and floury soft texture. It is also rich in proteins, starch and sugars.</p> <p>Post-harvest, it is disinfected and then classified, calibrated and packed for export. The whole process is carried out under an adequate quality and sanitary control. As homogeneous food, it fits for human consumption. It is a GMO-free product.</p>
Composition	<p>100% Cusco's Giant White Corn.</p> <p>Could be only the kernels according to the Client's request.</p>
Harvest	It is between May and June and available from June till April in all the different production areas among the "Sacred Valley of the Incas".
Conservation	Shelf life 6 months at normal temperature. Protect from exposure to light, air, humidity and excessive heat. Stored in well-sealed polyethylene bags.
Uses	<p>For human consumption: snack, polenta, semolina, starch, etc.</p> <p>For industrial use: glucose, gums for gluten, starch for antibiotics, etc.</p> <p>In Peru it is cooked in diverse ways, such as stewed, toasted, omelets, boiled, or roasted. It is majorly used as a fried snack given its enjoyable crunchy texture.</p>
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Packaging and weight can also be according to customer specifications.</p>



SUPERFOODS

GINGER

Derivatives

GINGER RAW MATERIAL

Scientific Name	Zingiber officiale Roscoe
Description	<p>Usually produced in the central jungle of Peru due to having the best ecological conditions for the tuber to be cultivated. Ginger is very aromatic, with a bitter, spicy flavor and light-yellow color inside while a light brown color outside.</p> <p>The ginger is one of the healthiest spices on the planet with multiple nutritional benefits, therefore considered a superfood. Due to its high vitamin C content, is considered to have an antioxidant property. Studies have found that it helps with the prevention of certain types of cancer, such as colorectal cancer or ovarian cancer.</p> <p>It contains gingerol, which is the main bioactive compound in ginger which gives the anti-inflammatory and antioxidant effects. Can help fight different health diseases, such as infections, brain cognitive health, reduce menstrual pain, help treat chronic indigestion, treat many forms of nausea, among others. Overall is considered a powerful natural antibiotic. It reduces bad cholesterol, maintaining health blood sugar levels and helping to prevent any coronary or heart diseases.</p>
Presentation	Conventional and Organic.
Composition	Non-GMO, 100% of ginger raw material.
Harvest	Once a year.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption: pharmaceutical, nutritional supplements, phytomedicine, soups, salad dressings, sauces, smoothies, juices, kombucha, oils, desserts, etc.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>

GINGER POWDER

Scientific Name	Zingiber officiale Roscoe
Description	<p>The ginger root is dried and then finely ground. This is made carefully for the product to not lose its characteristic aroma with a light spicy flavor.</p> <p>The ginger is one of the healthiest spices on the planet with multiple nutritional benefits, therefore considered a superfood. Due to its high vitamin C content, is considered to have an antioxidant property. Studies have found that it helps with the prevention of certain types of cancer, such as colorectal cancer or ovarian cancer.</p> <p>It contains gingerol, which is the main bioactive compound in ginger which gives the anti-inflammatory and antioxidant effects. Can help fight different health diseases, such as infections, brain cognitive health, reduce menstrual pain, help treat chronic indigestion, treat many forms of nausea, among others. Overall is considered a powerful natural antibiotic. It reduces bad cholesterol, maintaining health blood sugar levels and helping to prevent any coronary or heart diseases.</p>
Presentation	Conventional and Organic.
Composition	Non-GMO, 100% of ginger powder.
Harvest	Once a year.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption: pharmaceutical, nutritional supplements, phytomedicine, beer, salad dressings, sauces, smoothies, juices, kombucha, beers, desserts, baked goods, etc.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>



SUPERFOODS

MACA

Derivatives

YELLOW MACA BULBS

Scientific Name	Lepidium meyenii Walp.
Description	<p>Maca plant is originally from Peru. It develops in dry, cold, weather between 4,000 and 4,500 MASL. The hypocotyl/root (bulb) is obtained from the maca plant. The bulb is the edible part resembling a turnip, which varies from 2cm and 5cm in size.</p> <p>Maca is associated with multiple health benefits such as its consumption memory enhancer, reverse cognitive damage, increases endurance in athletes, increases stamina, natural energizer, improves cognitive health, fertility in both sexes, natural aphrodisiac, antirheumatic, antifatigue, reduces glucose levels, lowering blood pressure, among others.</p>
Presentation	Conventional and Organic.
Other presentation	If also interested in other presentation, such as extract of maca, please feel free to contact us for more information and quotation.
Composition	Non-GMO, 100% of yellow maca bulbs.
Harvest	Usually once a year to maximum twice a year.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption: pharmaceutical, nutritional supplements, phytomedicine, raw or boiled.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>

YELLOW MACA POWDER

Scientific Name	Lepidium meyenii Walp.
Description	<p>Maca plant is originally from Peru. It develops in dry, cold, weather between 4,000 and 4,500 MASL. The hypocotyl/root (bulb) is obtained from the maca plant. The powder is obtained from milling the root (bulb), obtaining a beige powder. The particle size is of 0.5 mm (40 mesh) with <10% humidity.</p> <p>The product has a powdery consistency, of homogeneous fine powder aspect.</p> <p>Maca is associated with multiple health benefits such as its consumption memory enhancer, reverse cognitive damage, increases endurance in athletes, increases stamina, natural energizer, improves cognitive health, fertility in both sexes, natural aphrodisiac, antirheumatic, antifatigue, reduces glucose levels, lowering blood pressure, among others.</p>
Presentation	Conventional and Organic.
Composition	Non-GMO, 100% of yellow maca powder
Harvest	Usually once a year to maximum twice a year.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption: pharmaceutical, nutritional supplements, phytomedicine, smoothies, shakes, porridges, oatmeal, energetic bars, pancakes, cookies, and could be used in bakery in general.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>

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BLACK MACA BULBS

Scientific Name	Lepidium meyenii Walp.
Description	<p>Maca plant is originally from Peru. It develops in dry, cold, weather between 4,000 and 4,500 MASL. The hypocotyl/root (bulb) is obtained from the maca plant. The bulb is the edible part resembling a turnip, which varies from 2cm and 5cm in size.</p> <p>Maca is associated with multiple health benefits such as its consumption memory enhancer, reverse cognitive damage, increases endurance in athletes, increases stamina, natural energizer, improves cognitive health, fertility in both sexes, natural aphrodisiac, antirheumatic, antifatigue, reduces glucose levels, lowering blood pressure, among others.</p> <p>The black maca has better results on spermatogenesis, memory and fatigue than the other varieties.</p>
Presentation	Conventional and Organic.
Other presentation	If also interested in other presentation, such as extract of maca, please feel free to contact us for more information and quotation.
Composition	Non-GMO, 100% of black maca bulbs.
Harvest	Usually once a year to maximum twice a year.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption: pharmaceutical, nutritional supplements, phytomedicine, raw or boiled.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>

BLACK MACA POWDER

Scientific Name	Lepidium meyenii Walp.
Description	<p>Maca plant is originally from Peru. It develops in dry, cold, weather between 4,000 and 4,500 MASL. The hypocotyl/root (bulb) is obtained from the maca plant. The powder is obtained from milling the root (bulb), obtaining a beige powder. The particle size is of 0.5 mm (40 mesh) with <10% humidity.</p> <p>The product has a powdery consistency, of homogeneous fine powder aspect.</p> <p>Maca is associated with multiple health benefits such as its consumption memory enhancer, reverse cognitive damage, increases endurance in athletes, increases stamina, natural energizer, improves cognitive health, fertility in both sexes, natural aphrodisiac, antirheumatic, antifatigue, reduces glucose levels, lowering blood pressure, among others.</p> <p>The black maca has better results on spermatogenesis, memory and fatigue than the other varieties.</p>
Presentation	Conventional and Organic.
Composition	Non-GMO, 100% of yellow maca powder
Harvest	Usually once a year to maximum twice a year.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human consumption: pharmaceutical, nutritional supplements, phytomedicine, smoothies, shakes, porridges, oatmeal, energetic bars, pancakes, cookies, and could be used in bakery in general.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>



SUPERFOODS

PERUVIAN QUINOA

Derivatives

WHITE QUINOA

Scientific Name	Chenopodium Quinoa Willdenow.
Description	It is gluten free and has an aspect of a light cream-colored grain. It is rich in fiber, protein with a great percentage of amino acids, phosphorus, magnesium, iron, calcium and low in calories. By cooking it not only creates healthy but great tasting food, creating an exceptional balance of proteins, fat, oil and starch. It is said to have the most delicate taste and lightest texture among the varieties of quinoa.
Presentation	Conventional and Organic.
Composition	100% white quinoa.
Harvest	Its production is mainly concentrated in Peruvian highlands and inter-Andean valleys, but also its being cultivated on the Peruvian coast due to its great adaptability in response to different weather conditions.
Conservation	16 months in cool and dry place at normal temperature. 2 years at controlled temperature conditions.
Uses	For human consumption is used in the food industry: stew, patties, flour, soups, salads, cereals, pasta, beer, punch (for "chicha"), porridges, etc. When cooked it can have a similar taste to nuts. When used as flour it could be used commonly as a substitute of wheat flour to bake bread, cakes or cookies. Other uses for animal feeding, with the grain and roots excellent for poultry and pigs.
Packaging	Double polyethylene bags of 25kg or 50 kg. inside a fiber drum. Paper sacks with inner polyethylene of 25kg. Packaging and weight can also be according to customer specifications.

RED QUINOA

Scientific Name	Chenopodium Quinoa Willdenow.
Description	Red quinoa is gluten-free and has an aspect of a dark red colored grain. It has the same nutritional value that the well-known white quinoa. However, requires more water to cook and has a crunchy texture, reason why it is used more often for salads.
Presentation	Conventional and Organic.
Composition	100% red quinoa.
Harvest	Its production is mainly concentrated in Peruvian highlands and inter-Andean valleys, but also its being cultivated on the Peruvian coast due to its great adaptability in response to different weather conditions.
Conservation	16 months in cool and dry place at normal temperature. 2 years at controlled temperature conditions.
Uses	For human consumption is used in the food industry: soups, salads, cereals, pasta, etc. When cooked it can have a similar taste to nuts.
Packaging	Double polyethylene bags of 25kg or 50 kg. inside a fiber drum. Paper sacks with inner polyethylene of 25kg. Packaging and weight can also be according to customer specifications.

BLACK QUINOA

Scientific Name	Chenopodium Quinoa Willdenow.
Description	Black quinoa is gluten-free and has an aspect of a dark brown / black colored grain. All quinoas have the same nutritional value, but black quinoa has a major concentration of lithium which gives it antidepressant qualities and a stimulant for brain cells. It has a more earthy flavor than the other ones.
Presentation	Conventional and Organic.
Composition	100% black quinoa.
Harvest	Its production is mainly concentrated in Peruvian highlands and inter-Andean valleys, but also its being cultivated on the Peruvian coast due to its great adaptability in response to different weather conditions.
Conservation	16 months in cool and dry place at normal temperature. 2 years at controlled temperature conditions.
Uses	For human consumption is used in the food industry: soups, salads, cereals, porridges, etc. When cooked it can have a similar taste to nuts.
Packaging	Double polyethylene bags of 25kg or 50 kg. inside a fiber drum. Paper sacks with inner polyethylene of 25kg. Packaging and weight can also be according to customer specifications.

TRI-COLOR BLEND QUINOA

Scientific Name	Chenopodium Quinoa Willdenow.
Description	It is also known as rainbow quinoa and quinoa blend. Given it's a mixed from the three most commercialized varieties (white, red and black), it has a better quality of proteins and minerals with a great texture for diverse dishes.
Presentation	Conventional and Organic.
Composition	100% mixed quinoa (usually white, red and black)
Harvest	Its production is mainly concentrated in Peruvian highlands and inter-Andean valleys, but also its being cultivated on the Peruvian coast due to its great adaptability in response to different weather conditions.
Conservation	16 months in cool and dry place at normal temperature. 2 years at controlled temperature conditions.
Applications	For human consumption is used in the food industry: soups, salads, cereals, pasta, porridges, etc. When cooked it can have a similar taste to nuts.
Packaging	Double polyethylene bags of 25kg or 50 kg. inside a fiber drum. Paper sacks with inner polyethylene of 25kg. Packaging and weight can also be according to customer specifications.



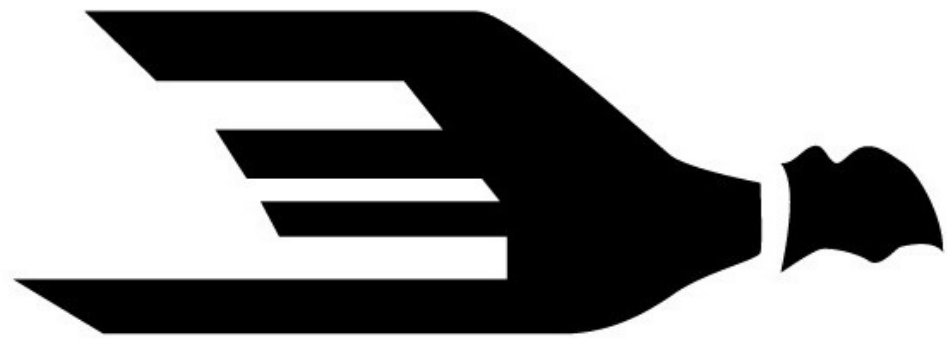
NATURAL INGREDIENTS

CALAGUALA

CALAGUALA DRIED RAW MATERIAL

Scientific Name	Polypodium Decumanum.
Description	<p>The Calaguala is a lively fern, 10 to 50 cm high. It is composed of <i>Calagualina</i>, <i>polypodin</i>, fatty acids, tannins. The plant has multiple benefits. However, it is well renowned for its benefits for skin treatments. It is used for the treatment of psoriasis acne, eczema, dermatitis and vitiligo, even to treat skin cancer.</p> <p>On the other hand, due to its depurative qualities, it helps to treat gastrointestinal, respiratory and cardiac issues. Relief of pain in the bones or rheumatism, for fevers, kidney problems, stones, vermifuge and highly effective in cases of diabetes and excess uric acid or gout.</p> <p>It has been used also to treat Alzheimer's disease, memory problems, dementia, autoimmunity disorders, cases of sclerosis, stress, among others.</p>
Presentation	Conventional.
Composition	Non-GMO, 100% of dried Calaguala raw material.
Harvest	Once a year.
Conservation	24 months at controlled temperature conditions with no direct sunlight and dry environment.
Applications	For human use: pharmaceutical, nutritional supplements, phytomedicine, creams, and tea.
Packaging	<p>Double polyethylene bags of 25kg or 50 kg. inside a fiber drum.</p> <p>Paper sacks with inner polyethylene of 25kg.</p> <p>Packaging and weight can also be according to customer specifications.</p>

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