



FOODS  
FROM

Chile

Premium quality

# Raisins

Exporters of nuts  
and dried fruits



Esmeralda 973 of 502.  
Valparaíso Chile



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# Our fields

Our large production fields allow us to guarantee premium quality and volume production to our customers.



Located in the north of Chile (Copiapó). We have **180 hectares** of production of the best grapes.



# About Us

We are a **family run company** with a long history and experience. **Specialists** in **raisin drying** and subsequent **export**. Our goal is to position ourselves in various markets, covering the different requirements of each client with a **personalized attention**, achieving lasting and satisfactory **business relationships over time**.



# Process



As a first step, **raisins** are **harvested** when they have a minimum of 20 brix degrees, with the **sweetness** and **pulp properties** necessary for an excellent quality.



Then, they arrive at the **drying** area and are spread out on nets where they are dried in the sun in an **artisanal way**, for a period of **12 to 18 days** to achieve the best quality fruit.



Once they have reached the indicated degree of dehydration and color, they are **transported** in sacks to the plant, where a **selection by variety** is made; they are then de-stemmed and separated according to size.



Finally, it goes to the wet **packing** process where it is oiled. It goes through different **x-rays**, lasers and specialized personnel for its cleaning and **dispatch** to **different countries**.

# Why choose us

We export to countries such as **Holland, Mexico, Guatemala, Poland, Spain**, among others, for which we have the necessary quality and **certifications (BRC, Global, Halal, Kosher)**.

We are actively present **throughout the production chain**. From our fields, ending in the dispatch to the port and later, **following up on arrival** at destination; which gives us the security to give **1 year warranty** to all our products.



# Our raisins

**Black** raisin of **round** shaped, very sweet, obtained by sun-drying fresh seedless grapes of the **flame seedless** variety.



*flame*



*Golden*

Raisin of **golden yellow** color, oval shaped and **sweet and sour** flavor. It is obtained from the **Thompson Seedless** variety by artificial drying and treatment with sulphurous anhydride, to fix the color.

**Brown** raisin with an oval shaped and **sweet** flavor obtained from the **Thompson seedless** grape from which it is produced by sun-drying.



*Thompson*

# Our raisins



*Dark*

Dark raisin, large size and ellipsoidal elongated seedless shaped, with **semi-sweet flavor**. Brix degrees from 20gr, with a somewhat **soft pulp consistency**.

Raisin of red to dark red color, midium sized, **elongated** ellipsoidal shaped, seedless, **sweet flavor** with elegant touches of acidity. 20 brix degrees.



*Crimson*



*Packaging*

Moisture content: 18%.

## Calibers:

- Small (5-9mm)
- Medium (9-12mm)
- Jumbo (12+mm)
- Extra jumbo (13+mm)

Packaging: 10 and 13.6 kg carton boxes



# Thank you!



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