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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 sundrying fresh seedless grapes of the flame seedless variety.





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 sundrying.



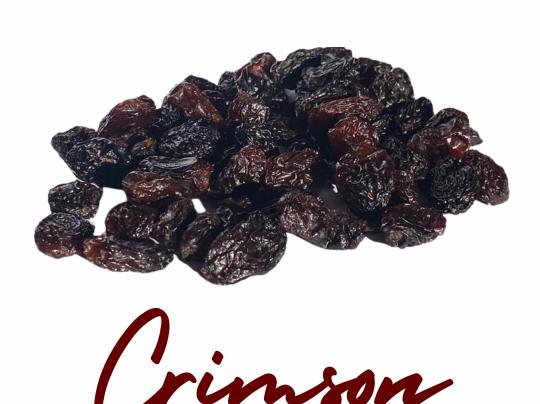
#### Our raisins



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.





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

# TOUR USOU!



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