



FOODS
FROM

Chile

Premium quality

Raisins

Exporters of nuts
and dried fruits



Esmeralda 973 of 502.
Valparaíso Chile



www.valleyway.cl



@exp_valley_way



comex@exportadoravalleyway.cl

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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 and surroundings).



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**.



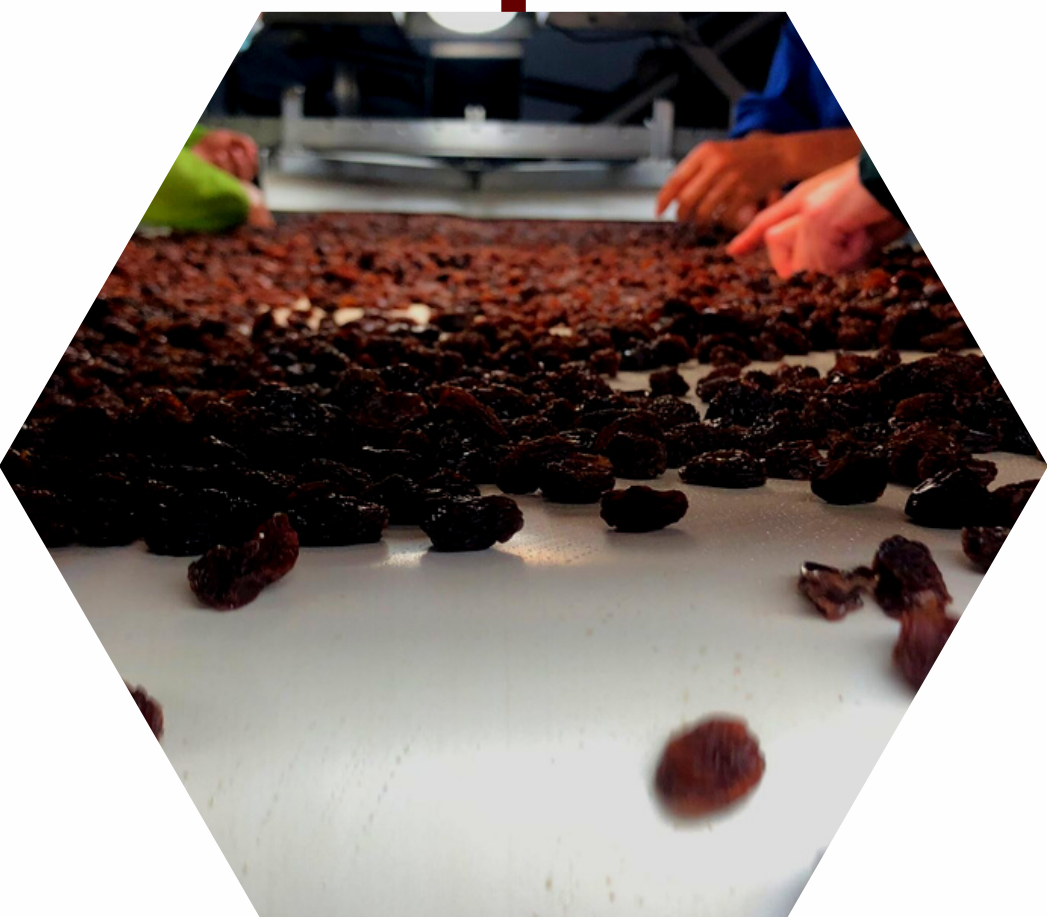
Process



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 Brazil, Peru, Colombia, Costa Rica, Guatemala, Mexico, Spain, The Netherlands, Poland, China, Saudi Arabia, among others, for which we have the necessary quality and certifications (BRC, FDA, 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 **guarantee the quality of 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



Black

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

Dark color raisin, goes from black and dark brown to reddish, elongated ellipsoidal shape, seedless, sweet flavor with elegant hints of acidity. 20 brix degrees.



Crimson



Packaging

Average moisture content: 17.5%

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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