



Agroandinos

Exporters of Select Grains

**WE CONNECT  
THE DIVERSITY  
FROM THE FIELD  
TO THE WORLD,  
WITH THE  
QUALITY  
WHAT US  
DISTINGUISH**



## WHO WE ARE

Agroandinos is a leading company in the export of select Andean grains and legumes, with more than 50% market share in the national market. We specialize in high-quality products, adhering to the strictest standards of organic production. Our process spans from the collection of grains across Peru to shipment at the Port of Callao.

We have our own plant in Huachipa, equipped with an optimal selection line that ensures quality at every stage of production.

## MISSION

To meet the needs and expectations of our customers by offering our highest quality products, cultivated sustainably and under fair trade principles. Through constant innovation, we aim to build lasting relationships with our customers and contribute to the development of rural communities.

## VISION

To become the strategic partner of our clients, offering personalized and high-quality solutions in Andean grains and legumes, exceeding their expectations and setting new standards of excellence in the sector.



## SERVICES

At Agroandinos, we offer three fundamental services that cover every stage of the production process: a complete line that guarantees the cleaning, sorting, and optimal selection of products; a fumigation and drying service that ensures long-term preservation and quality; and customized packaging and sealing, with various size and presentation options. We adapt to the specific requirements and needs of each customer, providing personalized solutions according to their specifications.

### COMPLETE LINE

Our complete line service ensures the highest product quality through a detailed process that includes deep cleaning, precise sorting, defect removal with an optical selector, and an additional manual review. Finally, we weigh and seal the products in bags, ready for dispatch and shipping to the customer.



### FUMIGATION AND DRYING

We offer a personalized curing service that includes controlled fumigation in chambers designed to eliminate pests and guarantee food safety. Additionally, we adjust the moisture level of the products according to customer requirements, ensuring optimal preservation.



### PACKAGING AND SEALING

We offer a customized packaging and sealing service. We pack your products in bags of various sizes, ranging from 14 to 54 ounces and 3 to 5-kilogram presentations, according to your specifications.



## ¡NUEVA CATEGORÍA DE SNACKS!

At Agroandinos, we are proud to expand our portfolio with a new line of healthy and nutritious snacks, prepared with the best Andean grains. These snacks are ideal for any time of the day, offering a delicious and natural experience.

### Our products include:

**Chocho Preserve:** A nutritious snack, full of vegetable proteins and essential amino acids. Ideal for those looking for a healthy and filling option.

**Salted Chullpe Corn:** Crispy corn with a touch of salt, perfect to enjoy as a snack. Its irresistible texture makes it an excellent option to share.

**Salted Beans:** Rich in fiber and proteins, these salted beans offer a crunchy texture. A nutritious and delicious snack for any time of the day.

**Salted Mote Corn:** A traditional option with authentic flavor and full of history. Ideal to accompany meals or enjoy as a healthy snack.

**Mixed Corn:** A combination of different types of corn offering a unique mix of flavors and textures. Perfect for those seeking variety in every bite.

We invite you to try this new line of snacks that preserves the authentic flavor of Andean grains.



Carhuay Corn



Salted Mote Corn



Chullpe Corn



Corn Mix



Salted Beans






Hot lupini beans and Lupini beans





### CANARY BEANS




Originally from the northern and southern coasts of Peru, this yellow bean stands out for its mild flavor and creamy texture, making it an essential ingredient in Peruvian cuisine.

-  June to July, September to November.
-  Round and intense yellow color.
-  Arequipa, La Libertad, and Ica.



### BLACK EYE BEANS




With its oval shape and creamy white color, the Black Eye Beans is a favorite in Peruvian cuisine. Its versatility in the kitchen has made it an essential ingredient in many regions of the country, especially in the highlands, where it is used to prepare nutritious and comforting dishes.

-  May to October.
-  Round, creamy white color with a black eye.
-  Tumbes, Ancash, Barranca, San Martín, and Ucayali.



### NAVY BEANS




Originally from the Ica region, the Navy Beans is characterized by its small size and its mild, delicate flavor. Its floury texture makes it ideal for preparing purées, creams, and soups, providing a creamy consistency and a unique flavor to dishes.

-  May and October.
-  Small, round, and creamy color.
-  Ica.



### JUMBO LIMA BEANS




The Jumbo Lima beans, a legume of Andean origin, is a fundamental ingredient in Peruvian cuisine. Its creamy texture and mild flavor make it a versatile ingredient, ideal for preparing a wide variety of dishes, from soups and stews to delicious side dishes.

-  May to September.
-  Oval and creamy white color.
-  Huancavelica, Ayacucho, and Cusco.



### CHICKPEAS




The chickpeas, with its round shape and beige color, is a legume rich in proteins and fiber. Despite its Mediterranean origin, it has perfectly adapted to the Peruvian climate, especially in coastal and inter-Andean valleys.

-  May to September.
-  Small, round, and light beige color.
-  Ica, La Libertad, and Junín.



### RED KIDNEY BEAN




With its characteristic kidney shape and intense red color, the red kidney bean has gained a special place in Peruvian cuisine. Although its origin lies in Central America, it is widely cultivated and consumed in our country, adding a touch of color and flavor to a wide variety of dishes.

-  May to September.
-  Large, oval, and intense red color.
-  Ica, La Libertad, and Junín.



### BLACK BEANS




Cultivated in various regions of Peru, the black bean is a nutritious and economical food. Its high protein and fiber content makes it an essential food in the diet of many Peruvians.

-  May to September.
-  Small, round, and intense black color.
-  Ica, La Libertad, and Junín.



### LUPIN BEAN




Also known as chocho or lupin, this Andean legume is a true nutritional treasure. Rich in proteins, vitamins, and minerals, tarwi has been cultivated by Andean peoples since ancient times, serving as a fundamental pillar in their diet.

-  May to September.
-  Oval seeds with a creamy white color.
-  Cajamarca, Ancash, Huánuco, Junín, Cusco, and Puno.



### SOYA BEAN




Soya bean, a legume of Asian origin, has become one of the most important crops in Peru. Its versatility and high nutritional value have positioned it as a key ingredient in the food industry and a strategic crop for the country's economy.

-  September to November.
-  Small, round, and yellow color.
-  Lambayeque, La Libertad, and Piura.



### VAL BEANS




Val Beans, also known as lablab purpureus, is a legume of great importance in the Andean diet. Its delicate flavor and high nutritional value have made it a staple food in many rural communities.

-  May to September.
-  Round, small, and light yellow color.
-  Cajamarca, Huancavelica, Ayacucho, and Cusco.



### CABALLERO BEANS




The Caballero Beans stands out for its considerable size compared to other varieties. Its mild flavor and firm texture make it a versatile ingredient in Peruvian cuisine.

-  May to September.
-  Large, round, and white color.
-  Ica, La Libertad, and Piura.



### DARK RED KIDNEY BEANS




The Dark red kidney beans, with its intense red color and slightly sweet flavor, is a culinary treasure of the Peruvian Andes.

-  May to September.
-  Large, oval, and intense red color.
-  Huancavelica, Ayacucho, and Cusco.



### MUNG BEANS




The Mung Beans, also known as poroto chino or mung bean, has gained a prominent place in global cuisine. Its tender and nutritious sprouts are a key ingredient in many Asian recipes and are becoming increasingly popular in other cuisines.

-  August to December.
-  Small, round, and green color.
-  La Libertad, Lambayeque, Piura, San Martín, and Ucayali.



### WHITE NUNA BEAN

The Nuna Bean, also known as poroto, pushpu, or reventón bean, is a legume of great importance in the Andean region of South America, particularly in Peru and Bolivia.

-  May to September.
-  Large, round, and creamy color.
-  Cajamarca, Ancash, Huánuco, and Ayacucho.










### RED NUNA BEAN




The Nuna Bean, also known as poroto, pushpu, or reventón bean, is a legume of great importance in the Andean region of South America, especially in Peru and Bolivia.

-  May to September.
-  Large, round, and cream-colored with red.
-  Cajamarca, Ancash, Huánuco, and Ayacucho.



### VAQUITA NUNA BEAN




The Vaquita Nuna Bean, also known as poroto, pushpu, or reventón bean, is a legume of great importance in the Andean region of South America, especially in Peru and Bolivia.

-  May to September.
-  Large, round, and cream-colored with black.
-  Cajamarca, Ancash, Huánuco, and Ayacucho.



### GREEN SPLIT PEAS




Green Split Peas are a small, round legume that is an excellent source of vegetable proteins, fiber, vitamins, and minerals, making it a very nutritious and healthy food.

-  All year round.
-  Small, round, and bright green color.
-  Asia, Europe, and America.



### LENTIL CANADIENSE

Lentil Canadiense are small, round, or slightly oval seeds that are part of the legume family. They are recognized for their high content of vegetable proteins, fiber, iron, and other essential nutrients.




-  All year round.
-  Small, round, and dark brown color.
-  Asia, Europe, and America.








### WHITE QUINOA

It has a mild and delicate flavor, similar to a nut. Its color, as its name suggests, is white, though it can have slightly yellowish tones. It is very versatile and is used in a wide variety of dishes, from salads to desserts.

-  January to March and August to December.
-  Small, round, and creamy white color.
-  Junín, Cuzco, Apurímac, Puno, Arequipa, Ayacucho, Huancavelica.




### RED QUINOA

Its color is reddish, and its texture is firmer than white quinoa. It is rich in fiber and protein, making it an excellent option for athletes and people following healthy diets.

-  January to March and August to December.
-  Small, round, and red color.
-  Junín, Cuzco, Apurímac, Puno, Arequipa, Ayacucho, Huancavelica.




### BLACK QUINOA

It is the least common variety and has a more earthy and slightly bitter flavor. Its color is black, and its texture is crunchy. It is rich in antioxidants and minerals, and it is used to add a touch of color and flavor to dishes.

-  January to March and August to December.
-  Small, round, and black color.
-  Junín, Cuzco, Apurímac, Puno, Arequipa, Ayacucho, Huancavelica.




### TRICOLOR QUINOA

Tricolor quinoa is a mixture of three quinoa varieties: white, red, and black. Each variety brings its own characteristics, making tricolor quinoa a highly nutritious and versatile food.

-  January to March and August to December.
-  Small, round, and mixed colors.
-  Junín, Cuzco, Apurímac, Puno, Arequipa, Ayacucho and Huancavelica.




### BLACK CHIA

Known for its ability to absorb water, its omega-3 content makes it a heart-friendly food.

-  January to April.
-  Small, round, and black color.
-  Cusco, Puno and Ayacucho.

### AMARANTH GRAINS

With a slightly sweet and nutty flavor, Amaranth grains is perfect for preparing soups, stews, and salads. Its high protein content makes it ideal for athletes and vegans.




-  May to August.
-  Small, round, and light yellow color.
-  Cajamarca, Ancash, Apurímac, Junín, Huancavelica, Ayacucho, Arequipa, and Cusco.





## SESAME




More than just a simple seed, sesame is a nutritional treasure. It is an excellent source of calcium, essential for bone health, and healthy fats that help reduce cholesterol. You can consume it whole, ground, or as tahini (sesame paste).

-  March to June.
-  Small, round, and light brown color.
-  Lambayeque and Piura.



## FLAXSEED




Small but powerful, flaxseed is a concentrated source of fiber, omega-3, and lignans. Fiber helps regulate bowel movements, while omega-3s are beneficial for heart and brain health. You can add ground flaxseed to yogurt, smoothies, bread, and cereals.

-  January to August and December.
-  Small, round, and brown color.
-  Junín, Cuzco, and Puno.



## CANIHUA




Cañihua, an ancient Andean grain, has been appreciated for its flavor and nutritional value for centuries. Its cultivation dates back to pre-Hispanic times, where it was a staple in the diet of Andean cultures.

-  January to March.
-  Small, round, and red color.
-  Cusco, Puno, and Ayacucho.



## WHOLE BARLEY RICE




Whole barley rice is an Andean grain, native to Peru, that has been consumed by the people of the Andes since pre-Columbian times. It is characterized by its small size and its color, which can vary between white and dark brown.

-  July to December.
-  Small, oval, and creamy white color.
-  Junín and Huancaavelica.



## WHOLE GRAIN BARLEY MEAL




Whole grain barley Meal is a variety of barley that is characterized by its intense golden color. This color is due to the presence of carotenoids, natural pigments that also give it antioxidant properties.

-  July to December.
-  Small, split, and creamy white color.
-  Junín and Huancaavelica.



## HULLED WHEAT




Hulled wheat is a variety of wheat characterized by its intense golden color. This color is due to the presence of carotenoids, natural pigments that also give it antioxidant properties.

-  July to December.
-  Small, oval, and intense yellow color.
-  Ayacucho, Arequipa, and Puno.



## PEARL BARLEY




Pearl Barley is a type of cereal native to the Andes. It is obtained through a smooth and traditional dehulling process, where the grain's outer layer is removed, leaving it with a smooth and shiny appearance.

-  August to January.
-  Small, oval, and light brown color.
-  Ayacucho, Arequipa, and Puno.



## TOASTED BARLEY

Toasted barley is a versatile and nutritious ingredient that comes from barley grains subjected to a toasting process. This process enhances its flavor while modifying some of its nutritional properties.

-  December to March.
-  Small, oval, and toasted color.
-  Ayacucho, Arequipa, and Puno.










### YELLOW DRY POTATO




Yellow dry potato is a dehydrated version of potato, its color can range from a light cream tone to a more intense brown, depending on the type of potato used and the drying time. This versatility in terms of color allows it to integrate into various dishes.

-  April to July.
-  Large and yellow color.
-  Huancayo, Junín, Ayacucho, and Cusco.



### WHOLE WHITE CHUNO




Chuno is an Andean product obtained through a more extreme dehydration process. Its color varies between white and black, depending on the type of potato and the amount of sun exposure. It is the main ingredient in carapulcra, a typical stew from the Andean region.

-  April to July.
-  Large, round, and white color.
-  Huancayo, Junín, Ayacucho, and Cusco.



### WHOLE BLACK CHUNO




Chuno is an Andean product obtained through a more extreme dehydration process. Its color varies between white and black, depending on the type of potato and the amount of sun exposure. It is the main ingredient in carapulcra, a typical stew from the Andean region.

-  April to July.
-  Medium, round, and brown with black color.
-  Huancayo, Junín, Ayacucho, and Cusco.



### BLACK DRY POTATO

Black dry potato is a dehydrated version of potato, its color can range from a light cream tone to a more intense brown, depending on the type of potato used and the drying time. This versatility in terms of color allows it to integrate into various dishes.

-  April to July.
-  Large and brown color.
-  Huancayo, Junín, Ayacucho, and Cusco.













### PEELED BEANS

These are fava bean seeds, already separated from their pod and outer skin. They have a smooth texture and a delicate flavor, perfect for preparing purées, soups, and salads.

-  August to October, February, and April.
-  Large, oval, and yellow color.
-  Junín, Huancavelica, Ayacucho.




### GREEN PACAE BEANS

These are fava beans inside their pod, ready to cook. They have a tender texture and a fresh flavor, ideal for sautéing or adding to stews and salads.

-  All year round.
-  Large, oval, and pacae green color.
-  Junín, Huancavelica, Ayacucho.

### BROAD BEENS

These are fava beans inside their pod, ready to cook. They have a tender texture and a fresh flavor, ideal for sautéing or adding to stews and salads.

-  August to October, February, and April.
-  Large, oval, and green color.
-  Junín, Huancavelica, Ayacucho.










### MONTANA CORN




Mountain corn stands out for its adaptation to cold climates and poor soils. Its grain is generally smaller and darker than other varieties.

-  May to July.
-  Large, elongated, and light yellow color.
-  Ancash, Huancavelica, Ayacucho, Apurímac, Cusco.



### CHULPE CORN




Chullpe corn is a unique variety that adapts to the extreme conditions of the Peruvian highlands. Its grain is small and dark, with a hard and waxy texture.

-  June to August.
-  Elongated grains and yellow color.
-  Cusco, Puno and Arequipa.



### CARHUAY CORN




Carhuay corn is a staple food in the diet of Andean communities. It is used to prepare a wide variety of dishes, from soups and stews to beverages like chicha.

-  June to August.
-  Large, elongated, and intense yellow color.
-  Huancayo and Ayacucho.



### RED FLINT CORN




Red Flint Corn is a popular snack worldwide, associated with fun and entertainment. Its slightly sweet flavor and crunchy texture make it an ideal snack!

-  June to December.
-  Large, round, and red color.
-  Cusco, Ayacucho, Huancavelica, Puno.



### GRAY FLINT CORN




Gray Flint Corn is a popular snack worldwide, associated with fun and entertainment. Its slightly sweet flavor and crunchy texture make it an ideal snack!

-  June to December.
-  Large, round, and black color.
-  Cusco, Ayacucho, Huancavelica, Puno.



### PURPLE CORN




Known for its intense purple color, this corn is rich in anthocyanins, powerful antioxidants that provide health benefits. It is a key ingredient in preparing drinks like chicha morada.

-  February to March.
-  Large, dark purple color.
-  Arequipa, Ica, Cusco.



### MOTE CORN




This corn undergoes a prolonged cooking and soaking process, giving it a soft texture and a slightly sweet flavor. It is a basic ingredient in many Peruvian soups and stews.

-  June to August.
-  Large, round, and white color.
-  Cusco, Puno, Ayacucho, Huancavelica.



### CUZCO GIANT CORN




Originally from the Sacred Valley of the Incas, this corn stands out for its large size and flat shape. Its grain is white and floury, making it ideal for producing flours and doughs.

-  June to August.
-  Large, round, and white with husk.
-  Cusco, Puno, Ayacucho, Huancavelica.









### POPCORN

This is a special type of corn that, when exposed to heat, expands and "pops," forming the popular popcorn.

-  June to December.
-  Small, round, and orange color.
-  United States, Mexico, and Peru (highlands).



### CONTACT

-  (01) 281 3222
-  +51 982 061 966
-  ventas@agroandinos.com
-  blancagonzales@agroandinos.com
-  www.agroandinos.com
-  Calle los canarios Mz E-2 Lt 8-B Lurigancha - Huachipa.

### WE ARE CERTIFIED



**CCL ASOCIADO**  
 CÁMARA DE COMERCIO - LIMA



**SENASA**  
 Servicio Nacional de Sanidad Agraria  
 PERÚ