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.







NEW CATEGORY OF 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

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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.

LEGUMES

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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 Martin 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, Huanuco and Ayacucho.



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RED NUNA BEAN

The Red 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.



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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.

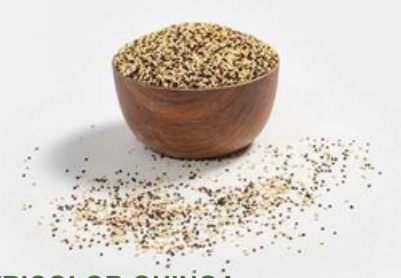
- January to March and August to December. Small,
- round, and red color.
- Junín, Cuzco, Apurímac, Puno, Arequipa, Ayacucho, Huancavelica.



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, 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, 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.

ANDEAN GRAINS AND CEREALS

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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, 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, 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 Huancavelica.



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 Huancavelica.



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.



ANDEAN GRAINS AND CEREALS

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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
- GLarge, elongated, and light yellow color.
- Ancash, Huancavelica, Ayacucho, Apurímac, Cusco.

CHULLPE 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 and 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 and 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.

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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 and 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 and 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).

CORN
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DRIED PANCA PEPPER

It is a variety of dried chili pepper with a mild, slightly sweet flavor and low heat level. It adds a deep red color and a hint of smokiness to stews, marinades, sauces, and other traditional dishes.

- February and June
- Long and dark red or brown in color.
- Lima, Arequipa, La Libertad.



DRIED YELLOW PEPPER

This is a variety of dried chili pepper, with the stem and seeds removed. It retains its intense yellow color and slightly spicy flavor with fruity notes. Ideal for preparing dressings, sauces, stews, and traditional Peruvian dishes.

- January and May
- Long and dark yellow-orange in color.
- Lima, Ancash, Arequipa, La Libertad.



EMOLLIENT

A natural beverage made from Andean grains and select herbs. Known for its comforting flavor and digestive properties, it's ideal for enjoying hot on cold mornings or evenings, promoting well-being and energy.

- All year round
- Flaxseed, horsetail, barley,
- Ayacucho, Cajamarca, Cusco, Junín.



CHILLI & PEPPER
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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.



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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.



FAVA BEANS

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LUCUMA POWDER

More than just a natural sweetener, it's a source of energy and nutrition. Rich in antioxidants, fiber, and minerals, its sweet and mild flavor makes it a perfect ingredient for smoothies, desserts, baked goods, or as a healthy alternative to sugar.

- January to April
- Golden yellow color, smooth texture
- Lima, La Libertad, Ancash, Arequipa.



CAMU CAMU POWDER

This fine powder is made by drying and grinding camu camu fruit. It's ideal for enriching juices, smoothies, and desserts thanks to its citrusy flavor and high vitamin C content.

- December to April
- Light beige color with pinkish hues; fruity aroma.
- Loreto, Ucayali, Madre de Dios, San Martin.



PURPLE CORN POWDER

It is produced by grinding the dried kernels of this special type of corn. It has a high anthocyanin content, making it ideal for both functional and traditional recipes such as beverages, desserts, and breads.

- June to November
- Deep purple-black color.
- Ancash, Huanuco, Junin, Pasco, Lima



WHEAT FLOUR

It is a versatile source of energy and nutrition. It provides complex carbohydrates that boost vitality, as well as plant-based proteins and B vitamins. Ideal for making bread, pasta, cookies, and a wide variety of traditional and modern recipes.

- June to October
- White or slightly cream-colored, fine texture.
- Cusco, La Libertad, Puno, Arequipa.



TURMERIC FLOUR

Rich in curcumin, a compound with anti-inflammatory and antioxidant properties that supports the immune and digestive systems. You can use it in juices, smoothies, soups, rice dishes, or spice blends to add color, flavor, and health benefits to your meals.

- April to August
- Golden yellow in color, slightly bitter.
- San Martín, Ucayali, Junín, Amazonas.



TOCOSH FLOUR

This Andean superfood is rich in natural probiotics, strengthens gut flora, and improves digestion. You can consume it dissolved in warm water, in smoothies, porridges, or as a functional ingredient in nutritious recipes.

- May to August
- Light beige color, strong aroma
- Huánuco, Ancash,Cerro de Pasco, Junín.



QUINOA FLOUR

This product is made from dried, ground quinoa grains. Its fine texture and mild flavor make it a versatile ingredient for breads, cookies, soups, and nutritious mixes.

- June to October.
- Creamy beige color
- Puno, Ayacucho, Apurímac, Cusco.



SOJA FLOUR

It is a ground version of quinoa grains. Thanks to its fine texture and neutral flavor, it easily adapts to both sweet and savory dishes, such as breads, soups, and desserts.

- October to December
- Beige, pale yellow, with a mild aroma.
- Puno, Ayacucho, Apurímac, Cusco.



MACA FLOUR

It is made by drying and grinding the Andean maca tuber. Thanks to its slightly sweet flavor and earthy aroma, it is ideal for beverages, smoothies, and energy-boosting recipes.

- May to July.
- Beige, light yellow, or pale brown in color
- Junín, Pasco Huancavelica, Ayacucho.

FLOURS
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AMARANTH FLOUR

It is a fine, nutritious product obtained by grinding kiwicha grains, an Andean pseudocereal. Rich in protein, essential amino acids, iron, and calcium, it is an ideal food for healthy, balanced diets.

- March to May
- Light cream-beige color, mild aroma.
- Ayacucho, Apurímac, Cusco, Junín.



CAÑIHUA FLOUR

This is a highly nutritious Andean product made from ground cañihua grain. It is notable for its high protein, iron, fiber, and antioxidant content, making it an excellent choice for a healthy and balanced diet.

- April to June.
- Color light beige to dark brown
- Puno, Cusco,Ayacucho,Apurímac.



CHUFLA FLOUR

Chufla flour is made from the dried and ground tuber of the tiarel plant. It is a natural source of fiber, iron, magnesium, and healthy fats, making it a functional food that is ideal for gluten-free diets and healthy recipes.

- January to March.
- Light beige to yellowish in color.
- Piura, Lambayeque, LaLibertad, Ica.



MACHICA FLOUR

This traditional product is made from roasted and ground barley. It is a natural source of energy, rich in fiber, plant-based proteins, and minerals. Ideal for hot beverages

- March to May
- Light cream-beige color, mild aroma.
- Ayacucho, Apurímac,Cusco,Junín.



MAIZE FLOUR

Also known as cornstarch, it is a fine, light powder extracted from the center of the corn kernel. It is ideal for thickening sauces, making desserts, and adding smoothness to doughs and batters.

- April to September
- Pure white color, fine texture, neutral flavor.
- Ayacucho, Arequipa,Cusco,Junín.



YACON FLOUR

This fine powder is obtained by dehydrating and grinding yacon roots. With its naturally sweet flavor, it is ideal for adding to beverages, desserts, and baked goods.

- May to June
- Beige to light brown in color, fine-grained
- Cajamarca, Huánuco, Pasco, Junín and Puno



FLOURS
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PREMIUM OREGANO

Dried oregano made from select leaves, prized for its distinctive aroma and uniform appearance. Ideal for seasoning meats, salads, sauces, and Mediterranean dishes.

- April to June
- Larger, green, dried leaves.
- Tacna



SECOND-GRADE OREGANO

Dried oregano with small, fragmented leaves, used as a seasoning in various dishes. Ideal for marinades, stews, sauces, and spice blends.

- April to June
- Smaller in size, olive green in color, and brittle.
- Tacna



PIZZA OREGANO

Dried, crushed oregano with a distinctive aroma that's easy to sprinkle on food. Ideal for pizzas, pasta, bread, sauces, and seasoning blends.

- April to June
- Small leaves, olive green in color, and dry in texture.
- Tacna

OREGANO
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GINGER FLOUR

A fine powder obtained by dehydrating and grinding ginger. With an intense aroma and characteristic spicy flavor, it is ideal for baked goods, beverages, marinades, and spice blends.

- May to April
- Fine, cream- to light-beige-colored powder
- Junín



GINGER FLAKES

Made from sliced and dehydrated ginger. With their characteristic spicy aroma and flavor, they are ideal for herbal teas, soups, sauces, and seasoning blends.

- May to April
- Dried slices ranging in color cream to pale yellow.
- Junín



FRESH GINGER

Fresh rhizome with an intense aroma and distinctive spicy flavor. Ideal for use in beverages, herbal teas, sauces, marinades, and various culinary preparations.

- May to April
- Beige to light brown, pale yellow flesh
- Junin

GINGER
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DRIED BANANAS

Made from select, dehydrated bananas with a sweet flavor and distinctive aroma. Ideal for eating as a snack or adding to cereal, granola, and baked goods.

- January to December
- Cream to golden in color, sliced or in strips.
- San Martín, Loreto, Huánuco, Ucayali, Piura



DRIED CRANBERRIES

Dried fruit with a sweet-and-sour flavor, ideal for eating as a snack and adding to granola, salads, trail mix, and baked goods.

- September to November
- Deep red to burgundy in color, wrinkled, soft
- La Libertad, Lambayeque and Ancash



DRIED MANGO

Made from select mango pulp that has been dehydrated. It stands out for its sweet flavor and tropical aroma, making it ideal for snacks, granola, baked goods, and fruit mixes.

- November to March.
- Yellow to orange in color, in slices
- Piura, Lambayeque and Ancash.



DRIED PINEAPPLE

Made from select, dehydrated pineapple, with a sweet flavor, tangy notes, and a tropical aroma. Ideal for snacks, baked goods, cereals, and fruit mixes.

- January to December
- Yellow to golden in color, sliced with a fibrous texture
- Junín, La Libertad, Loreto and San Martín



DRIED FRUIT
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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 Lurigancho - Huachipa.

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