



thesuperfoodcompany.com

To achieve our objectives,
our primary focus lies in
ensuring the quality of raw
materials and the proper
implementation of
processes at both the
facility and warehouse



Company with **purpose**

Nourishing the world to transform lives.

At The Superfood Company, as a certified B Corp, we adhere to rigorous benchmarks for social and environmental performance.

This commitment underscores our dedication to ethical operations, enabling us to foster positive change and catalyze transformative impact on a global scale.

Alonso Hernandez Arias Schreiber / **Founder of The Superfood Company**



Cacao

We take pride in exporting some of the finest Peruvian cacao globally. Cacao ranks at the top among foods with the highest antioxidant content, surpassing that of green tea, red wine, and numerous fruits. Furthermore, cacao serves as an excellent source of magnesium, playing a crucial role in promoting heart health, maintaining strong bones, and supporting healthy blood pressure levels.



RAW / ROASTED CACAO NIBS



They can be considered as a healthy form of chocolate chips, which are sliced from the cacao beans and then roasted to acquire the digestible/tasty form. Furthermore, they can be used as a tasty snack, added to cookies, trail mix, smoothies and ice cream.

BUTTER



This is fantastic for baking pastries such as: cookies, cakes, donuts, chocolate bread, chocolate pudding etc. The key word in this would be pastries and desserts.



PASTE

Cacao Paste is prepared by grinding cacao nibs at temperatures below 118°F to yield a rich paste that is then cooled and dried, forming chocolaty chunks. Moreover, it can be used to make your own chocolate creations, as well as, baked goods



POWDER

This is a great source for making cacao brownies, hot chocolate, mousses, cakes or just mixing with milk. This is great source for making a healthy dessert, which many times is used to alleviate stress.

SEASONALITY

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Chia

Chia seeds stand out as the most comprehensive plant source, providing a rich combination of Omega-3s, fiber, and protein. Additionally, they offer a diverse array of vitamins, minerals, and antioxidants.

Remarkably, Chia Seeds encompass all nine essential amino acids, establishing them as a complete protein source.



SEEDS

This is great for making chia salads, mixing with pudding, mixing with water, mixing with juices, making protein bars or even making chia with oatmeal..



POWDER

This is perfect for baking bread, pancakes, cupcakes, chia-cacao brownies, cookies, milk shakes, smoothies, etc..



OIL

This is great for salad dressings, smoothies or even just taking a daily teaspoon in the morning. It can be added to any pastries without altering the taste of what is being baked.

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Quinoa

Quinoa has its origins in the Andean region of Peru and Bolivia, dating back approximately 5,000 years. Beyond its rich protein content, quinoa offers an abundance of essential minerals crucial for maintaining a healthy diet.

Notably, quinoa is exceptionally high in magnesium, providing approximately 30% of the recommended daily amount in just one cup. Additionally, this whole grain contains essential minerals such as potassium, zinc, and iron. It stands out as a gluten-free option, being rich in protein, fiber, folate, iron, zinc, magnesium, phosphorus, and manganese.



GRAIN

This is a great source of protein which can be used for making quinoa salads, quinoa pudding, quinoa risotto, quinoa burgers, quinoa porridge and many other recipes.



POWDER

Powder can be used to bake quinoa pancakes, quinoa cupcakes, quinoa bread, quinoa cookies, quinoa milkshakes, etc.



PUFF

Quinoa puffs are great for adding to breakfast cereals, oatmeal, yogurt, making energy bars, and many more breakfast/desserts in a healthy and tasty way.



FLAKES

Quinoa flakes are great for mixing and baking with oatmeal. This can be great to make oatmeal-quinoa flake cookies, as well.

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Maca

Maca roots are available in various colors, with yellow, red, and black being the most notable varieties. Grown at elevations ranging from 3,800 to 4,800 meters above sea level in the Andes Mountains of Peru, each color boasts its distinct health properties. Maca is classified as a "Superfood" due to its myriad health-oriented benefits. Throughout the growth phase, the Maca plant uniquely absorbs rich nutrients from the soil, resulting in a "Superfood" that contributes significantly to achieving a harmonious balance in the body.



RAW AND GELATINIZED

This is a great source of nutrients/vitamins, which can be used to make cupcakes, pancakes, and many other pastries. It can also be used to make milk shakes or even mix with water.



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Brazil Nuts

The Brazil Nut stands out not only for its protein and essential amino acids but also for its crucial content of selenium. This makes it especially valuable for individuals with nutritional needs, and it serves as an effective energy supplement for athletes and fitness enthusiasts. In addition to selenium, Brazil Nuts provide essential vitamins such as Vitamin C, Vitamin A, Vitamin B1, and B2. The mineral profile includes Calcium, Phosphorus, and Iron, collectively contributing to the overall health benefits of incorporating Brazil Nuts into one's diet. The selenium content is particularly noteworthy, as selenium is an essential mineral with antioxidant properties, playing a key role in supporting the immune system and maintaining overall well-being.



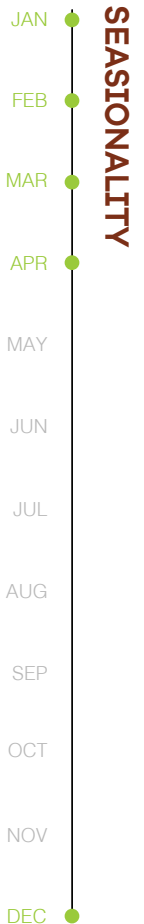
COATED WITH CACAO

We combine two superfoods in one, Cacao with Amazon Nuts, are the richest food in selenium, very high in protein and healthy acids and antioxidants.



NUTS

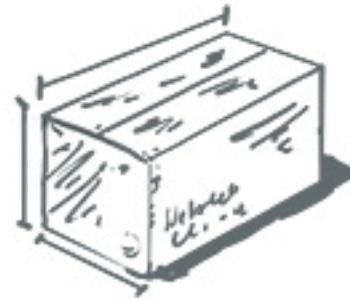
Are the richest food in selenium, very high in protein and healthy fatty acids. Amazon Nuts are great to eat as a snack alone or combined with other nuts and dried fruits. Likewise, perfect for bakery and cooking in all kind of dishes and desserts.



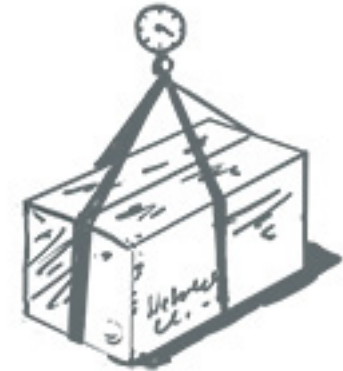
Bulk Supply



- We supply **FCL** or **LCL** in all our superfood products
- We offer **100% peruvian** product with the possibility of a contract flexibility
- **Boxes** presentation 20 KG
- We have more than **+15 PRODUCTS** list ready to export and make mix containers.
- Our carton boxes are **100% RECYCABLE**



Mastercase
40cm x 25cm x 60cm

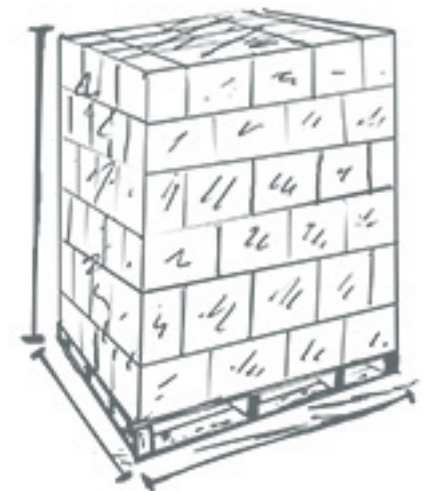
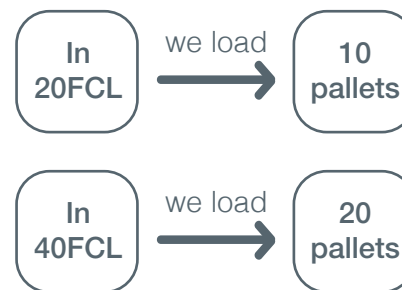


20kg
Product weight

Store

1m x 1.2m x 2.10m

- **Biodegradable** pallet for better storage and manipulation.
- **Client label** request.







Private Label

We strongly believe in the principle that where focus goes, energy flows.

Therefore, we not only provide full support to our producers but also walk alongside them step by step, from planting through harvest. This commitment ensures that we bring you these incredible Peruvian superfoods!



International clients around the world



Superfoods
from Peru



Products

If we give more of us, we take less from the planet

We firmly believe that where focus goes energy flows, so we do not only give full support to the producers, but we walk aside them step by step, from planting through harvest, in order to bring to you these amazing Peruvian superfoods!



+899

collectors



+42

positively impacted
communities



+728

directly benefited
families



+9

peruvian regions



We love what we do

alonso@thesuperfoodcompany.com

Loaded with
PERUVIAN
Superfoods



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