



LIMA, PERU · VERIFIED AT ORIGIN

Commercial catalogue 2026

Peruvian ingredients verified at origin.
Thirty-six lines with full specification sheets,
certifications, packaging and price ranges.

Control at origin. Clarity at destination.

FOB CALLAO · USD · PUNEX E.I.R.L. · CONTACT@PUNEXGROUP.COM · PUNEXGROUP.COM

HOW TO READ THIS CATALOGUE

What it contains, and what it does not

This catalogue brings together the thirty-six lines PUNEX can supply from Peru, organised into six sections. Each sheet carries the botanical name, HS code, formats, specification with its analytical method, certifications, packaging, minimum order, lead time, season calendar and indicative price. Specification values are export standard: they are confirmed batch by batch on the certificate of analysis. Where a figure is missing, the sheet says so; it is not filled in with a plausible number.

About prices. The ranges shown in this catalogue are indicative and do not constitute a firm offer. They vary with volume, availability, seasonality, the specification required, certification and payment terms. They are quoted in USD per kilo, FOB Callao; sachu inchi oil is quoted per litre, as stated on its product sheet. They are drawn from official Peruvian export statistics and from industry sources, cross-checked and presented as a conservative band. Lines marked "on request" carry no published price because we have no reference we can stand behind, and we would rather say so. A binding offer is always issued in writing, with a closed specification, volume, lead time and validity.

How to read the sourcing mark

	Documented supplier — producer identified, with a technical data sheet or certification on file with us.
	Identified supplier — producer identified and in contact; documentation still being collected.
	PUNEX network — a line within our origin network; we locate it and verify it against your requirement.

HOW WE WORK

Commercial terms

Reference Incoterm FOB Callao, Peru. Currency USD. Standard payment terms 40 % T/T advance and 60 % T/T against documents. Offer validity 5 to 7 working days. CIF available on request to any port: the FOB to CIF differential is quoted per shipment with the freight forwarder, depending on the sailing window and container type, and is not estimated in this document. The standard document set comprises Invoice, Packing List, Bill of Lading, Phytosanitary Certificate, Certificate of Origin and, where applicable, Organic Certificate.

How we work

What PUNEX is	A brokerage house based in Lima. We connect verified Peruvian producers with international buyers. We hold no stock and no warehouse: what we have is access to origin and a physical presence there.
Verification at origin	Before you commit to a purchase we can walk the plant, inspect the batch and witness the sampling. It is a service contracted separately from any sale.
Specification first	We do not quote without knowing product, format, volume, certification required, port and lead time. A price without a closed specification means nothing.
Samples and testing	Agreed with the buyer case by case: which sample, which laboratory, which parameters and who bears the cost. It is not a fixed step; it is whatever the transaction requires.
Batch testing	Every relevant marker — bixin, curcuminoids, carminic acid, anthocyanins, vanillin — is reported with its analytical method stated. A certificate without a method is not information.
Documentation	Invoice, Packing List, B/L, Phytosanitary Certificate, Certificate of Origin and Organic Certificate where applicable. We stay inside the document flow through to clearance.
One point of contact	One person is accountable for the transaction from start to finish, in your language and in your time zone.

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The thirty-six lines

Product	Botanical name	HS code	Formats
ROOTS AND SPICES			
 Organic fresh ginger	<i>Zingiber officinale</i>	0910.11.00.00	Fresh rhizome · baby ginger · 20 kg mesh bag · carton
 Dried and powdered ginger	<i>Zingiber officinale</i>	0910.12 (to be confirmed with SUNAT and TARIC)	Dried slices · 60/80 mesh powder · multiwall paper sack with liner
 Turmeric	<i>Curcuma longa</i>	0910.30.00.00	Fresh rhizome · dried · powder · oleoresin
 Dried paprika	<i>Capsicum annuum</i>	0904.21 whole	Whole dried pod · crushed · powder · oleoresin
 Yellow chili pepper (ají amarillo)	<i>Capsicum baccatum</i>	0709.60 fresh	Fresh · paste · whole dried · powder · IQF
 Rocoto (<i>Capsicum pubescens</i>)	<i>Capsicum pubescens</i>	0709.60 fresh	Fresh · paste · frozen · dried
 Limo chili pepper (ají limo)	<i>Capsicum chinense</i>	0709.60 fresh	Fresh · dried · powder
NATURAL COLOURANTS			
 Annatto seed	<i>Bixa orellana</i>	1209.99.40.00 seed	Whole dried, cleaned seed in bulk · 25 kg export sack
 Cochineal and carmine	<i>Dactylopius coccus</i>	0511.99.10.00 insect	Dried insect in bulk · carmine · carmine lake · extract
 Purple corn	<i>Zea mays</i>	1005.90 grain	Ear · grain · cob · flour · organic powder · extract
SUPERFOODS AND AROMATICS			
 Maca powder	<i>Lepidium meyenii</i>	1106.20.10.00	Raw powder · gelatinised powder · flour · chips · 4:1 to 50:1 extracts
 Sacha inchi oil	<i>Plukenetia volubilis</i>	1515.90	Cold-pressed virgin oil · bulk in drum or IBC · packed to specification
 Sacha inchi: seed and powder	<i>Plukenetia volubilis</i>	1207.99.99.00 seed	Roasted seed · protein powder · gelatinised powder
 Vanilla planifolia	<i>Vanilla planifolia</i>	0905.10	Whole cured pod, black and closed · natural extract · paste · B2B bulk
 Vanilla pompona	<i>Vanilla pompona</i>	0905.10	Cured pod (grades AI, AII, AIII, BI, BII, C) · powder · extract · paste
 Fine flavour cacao	<i>Theobroma cacao</i>	1801.00 beans	Fermented and dried beans · nibs · cocoa butter · liquor · powder · chocolate ≥ 70 %

The indicative price for each line is shown on its product sheet. Subject to volume, availability and shipping terms.

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The thirty-six lines

Product	Botanical name	HS code	Formats
FRESH AND FROZEN FRUIT			
 Frozen passion fruit pulp	<i>Passiflora edulis f. flavicarpa</i>	0811.90	Pulp with or without seed · concentrate · IQF · drum, block or packed to specification
 Frozen soursop pulp	<i>Annona muricata</i>	0811.90	Seedless pulp · IQF · drum or block
 Frozen cherimoya pulp	<i>Annona cherimola</i>	0811.90	Seedless pulp · IQF · drum or block
 Class II oranges	<i>Citrus sinensis</i>	0805.10.00.00	Fresh fruit in bulk or in cartons, for juice and processing
 Granadilla (sweet passion fruit)	<i>Passiflora ligularis</i>	0810.90.10.00	Fresh in cartons · frozen pulp
 Starfruit (carambola)	<i>Averrhoa carambola</i>	0810.90	Fresh · IQF slices
 Tumbo (banana passion fruit)	<i>Passiflora tripartita</i>	0810.90.10.00	Fresh · frozen pulp
 Prickly pear	<i>Opuntia ficus-indica</i>	0810.90	Fresh green and red · frozen pulp
 Pepino melon	<i>Solanum muricatum</i>	0810.90	Fresh
 Isla and Manzanito bananas	<i>Musa spp.</i>	0803.90.19.00	Fresh in cartons · dried · flour
SQUASH, SWEET POTATO AND HERBS			
 Loche squash	<i>Cucurbita moschata</i>	0709.93.00.00	Fresh
 Macre squash	<i>Cucurbita maxima</i>	0709.93.00.00	Fresh · frozen pulp · dried
 Yellow sweet potato	<i>Ipomoea batatas</i>	0714.20.90.00	Fresh · dried dices and slices · frozen cubes
 Purple sweet potato	<i>Ipomoea batatas</i>	0714.20.90.00	Fresh · powder · dried
 Lemongrass	<i>Cymbopogon citratus</i>	1211.90.60.00	Cut dried leaf · powder
OTHER AVAILABLE LINES			
 Lucuma powder	<i>Pouteria lucuma</i>	1106.30.20.00	100 % fruit powder · frozen pulp
 Camu camu powder	<i>Myrciaria dubia</i>	1106.30.90.00	Whole fruit powder ≥ 3 % vit. C · spray-dried juice 3 % and 8 % · capsules
 Quinoa	<i>Chenopodium quinoa</i>	1008.50.90.00	White, red, black and tricolour grain · pre-cooked · powder · gelatinised powder
 Sweet potato powder	<i>Ipomoea batatas</i>	1106.20.90.00	OSS powder · premium powder · bleached powder
 Single-origin craft chocolate	<i>Theobroma cacao</i>	1806.32	Bar ≥ 70 % cacao · formats to specification

The indicative price for each line is shown on its product sheet. Subject to volume, availability and shipping terms.



01 Roots and spices

Dried rhizomes and spices. The marker sets the price — gingerols, curcuminoids, ASTA colour, pungency — and every marker is reported with the analytical method stated.

HARVEST AND AVAILABILITY CALENDAR

■ peak ■ harvest ■ no activity

J F M A M J J A S O N D

Organic fresh ginger



Dried and powdered ginger



Turmeric



Dried paprika



Yellow chili pepper (ají amarillo)

No published monthly window · confirmed season by season

Rocoto (Capsicum pubescens)



Limo chili pepper (ají limo)

No published monthly window · confirmed season by season

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LINES IN THIS SECTION

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IDENTIFIED PRODUCER

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EU/NOP ORGANIC CERTIFICATION



ROOTS AND SPICES

Organic fresh ginger

Zingiber officinale

Identified supplier

1.30 – 1.75
USD/kg

Indicative price. Subject to volume, availability and shipping terms.



GLOBALG.A.P.

HACCP

HS code	0910.11.00.00	Certifications	EU Organic 2018/848 · USDA NOP · GLOBALG.A.P. + GRASP · HACCP
Formats	Fresh rhizome · baby ginger · 20 kg mesh bag · carton	Packaging	20 kg mesh bag · carton · reefer container
Size and firmness	Large, uniform size. Visual inspection, with tolerances set in the contract	MOQ and lead time	1 FCL · To be confirmed season by season
Plant health	Free of <i>Ralstonia pseudosolanacearum</i> and <i>Erwinia</i> . PCR before shipment	Origin	Satipo and Chanchamayo, Junín. Harvested May to December, mature rhizome from June. Shipments July to November.
Contaminants	Fresh category under Reg. (EU) 2023/915. The CoA is assessed against the fresh category, not the dried one		

HARVEST SEASON AND AVAILABILITY



Junín accounts for around 90 % of national output. Harvested May to December; shipments concentrated July to November.

Note. From 15/10/2026 fresh ginger entering the EU falls under reinforced application of Implementing Reg. (EU) 2026/826.



ROOTS AND SPICES

Dried and powdered ginger

Zingiber officinale

Documented supplier

2.50 – 3.20
USD/kg

Indicative price. Subject to volume, availability and shipping terms.



HACCP

HS code	0910.12 (to be confirmed with SUNAT and TARIC)
Formats	Dried slices · 60/80 mesh powder · multiwall paper sack with liner
Total gingerols	3 to 5 % (above 5 % is nutraceutical grade). Reverse-phase HPLC, UV 282 nm
Particle size	60 mesh standard · 80 mesh fine. Sieved
Moisture	Below 10 %. Gravimetric method
Sterilisation	Steam; compatible with organic certification. Process stated in the TDS

Certifications	EU Organic 2018/848 · USDA NOP · HACCP · Kosher and Halal on request
Packaging	10 kg PE bag in a 20 kg carton · multiwall sack with liner
MOQ and lead time	500 kg · Made to order, subject to the fresh-rhizome season
Origin	Dried product: no hard seasonal window. Conversion of 5 to 7 kg of fresh rhizome per kg of powder.

HARVEST SEASON AND AVAILABILITY



Dried product. Available all year; best availability after the August to December harvest.



ROOTS AND SPICES

Turmeric

Curcuma longa

Documented supplier

1.45 – 1.85
USD/kg

Indicative price. Subject to volume, availability and shipping terms.



HACCP

ISO 22000

HS code	0910.30.00.00	Certifications	EU Organic 2018/848 · USDA NOP · ISO 22000 or HACCP · Kosher to buyer's requirement
Formats	Fresh rhizome · dried · powder · oleoresin		
Total curcuminoids	Minimum 2 %; commercial range 2 to 4 %; nutraceutical from 5 % . HPLC C18, UV 425–430 nm (AOAC 2016.16)	Packaging	10 kg PE bag in a 20 kg carton (powder) · to specification for fresh
Colour	ASTA 150 or above	MOQ and lead time	500 kg · To be confirmed
Lead (Pb)	Mandatory on every turmeric CoA. Without a measured lead value the CoA is not accepted	Origin	Junín and the VRAEM, intercropped with ginger. Sea freight from May, peak July to November.

HARVEST SEASON AND AVAILABILITY



Junín (Chanchamayo, Satipo) and the VRAEM. Available all year, with the largest volumes from June to September.

Note. The range applies to the rhizome; powder is quoted separately. Fresh turmeric entering the EU falls under Implementing Reg. (EU) 2026/826 from 15/10/2026.



ROOTS AND SPICES

Dried paprika

Capsicum annuum

Identified supplier

2.90 – 4.80
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HACCP

ISO 22000

HS code	0904.21 whole · 0904.22 ground	Certifications	HACCP · ISO 22000 · EU Organic under a certification programme · Kosher and Halal on request
Formats	Whole dried pod · crushed · powder · oleoresin	Packaging	To buyer's specification
Colour	The grade is set by the buyer. Commercial range 65 to 180 ASTA	MOQ and lead time	500 kg · To be confirmed season by season
Moisture	Around 8 %. Gravimetric method	Origin	Coastal valleys. Field drying. The window is confirmed each year.
Pungency	Sweet paprika: low to nil capsaicin. Scoville units or HPLC		

HARVEST SEASON AND AVAILABILITY



Coast: Ica, Barranca, Arequipa, Lambayeque, La Libertad. Available all year, peaking in January and July.

Note. Whole pod. Ground powder (0904.22): 1.55 – 2.00 USD/kg. ASTA grade is quoted separately.



ROOTS AND SPICES

Yellow chili pepper (ají amarillo)

Capsicum baccatum

Documented supplier

2.00 – 3.30
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HACCP

HS code 0709.60 fresh · 0904.21 whole dried · 0904.22 ground · 2005.99 paste

Formats Fresh · paste · whole dried · powder · IQF

Pungency Medium. Set per batch and per destination; capsaicinoids by HPLC, reported in SHU

Moisture Depends on the format. Gravimetric method

Powder Particle size to specification. Sieved

Certifications HACCP · organic under a certification programme · USDA NOP and EU Organic available for the powder

Packaging To specification

MOQ and lead time 500 kg · To be confirmed

Origin Coast and inter-Andean valleys, staggered production all year round.

HARVEST SEASON AND AVAILABILITY



Lima (Huaral, Barranca, Cañete) and Áncash account for most of the supply. Monthly window still to be verified.

Note. Reference drawn from the aggregated native chili tariff line; the final price depends on the format.



ROOTS AND SPICES

Rocoto (Capsicum pubescens)

Capsicum pubescens

PUNEX network

2.00 – 3.20
USD/kg

*Indicative price. Subject to volume,
availability and shipping terms.*

HACCP

HS code	0709.60 fresh · 2005.99 paste	Certifications	HACCP · organic under a certification programme
Formats	Fresh · paste · frozen · dried	Packaging	To specification
Pungency	High. Set per batch and per destination; capsaicinoids by HPLC, reported in SHU	MOQ and lead time	500 kg · To be confirmed
Size	Whole fruit, red, undamaged. Tolerances set in the contract	Origin	Inter-Andean valleys, Arequipa and Oxapampa. Staggered availability.

HARVEST SEASON AND AVAILABILITY



Oxapampa and Villa Rica, Pasco. Staggered planting all year; continuous supply, peak not on record.

Note. Reference drawn from the aggregated fresh Capsicum tariff line; quoted by format.



ROOTS AND SPICES

Limo chili pepper (ají limo)

Capsicum chinense

PUNEX network

On request

Indicative price. Subject to volume, availability and shipping terms.

HACCP

HS code 0709.60 fresh · 0904.21 whole dried · 0904.22 ground

Formats Fresh · dried · powder

Pungency High. Set per batch and per destination; capsaicinoids by HPLC, reported in SHU

Colour Red, yellow, orange or purple depending on the batch

Certifications HACCP · organic under a certification programme

Packaging To specification

MOQ and lead time 500 kg · To be confirmed

Origin Northern coast. Staggered availability.

HARVEST SEASON AND AVAILABILITY



Northern coast and jungle. No reliable monthly harvest data; to be verified with the producer.



02 Natural colourants

Natural colourants. The active-compound percentage sets the price; the calculation basis of the analysis decides whether that percentage means anything.

HARVEST AND AVAILABILITY CALENDAR

■ peak ■ harvest ■ no activity

J F M A M J J A S O N D

Annatto seed



Cochineal and carmine



Purple corn



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LINES IN THIS SECTION

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IDENTIFIED PRODUCER

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EU/NOP ORGANIC CERTIFICATION



NATURAL COLOURANTS

Annatto seed

Bixa orellana

Identified supplier

2.50 – 4.00
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HS code	1209.99.40.00 seed · 3203.00.14.00 colourant
Formats	Whole dried, cleaned seed in bulk · 25 kg export sack
Bixin	2.7 % to 6 % depending on batch and provenance. The value for each batch is confirmed on the CoA with the method stated (HPLC or UV-Vis); it is not a guaranteed specification
Moisture	Maximum 7 %. Gravimetric method
Cleanliness	Clean seed, free of foreign matter. Tolerances set in the contract
Classification	Type 1 reference (Embrapa): moisture < 10 %, bixin > 2.5 %, impurities < 5 %

Certifications	Conventional available · EU organic certification (CERES or Kiwa BCS) in progress · USDA NOP in progress
Packaging	25 kg export sack
MOQ and lead time	500 kg · Organic: in progress, lead time to be confirmed
Origin	San Martín, Cusco (La Convención), Pasco, Junín and Ayacucho. Season from September to March.

HARVEST SEASON AND AVAILABILITY



San Martín, Cusco, Ucayali. Staggered flowering: fruit is available almost all year, confirmed season by season.

Note. High-bixin batches are selected by provenance and confirmed by analysis before any offer is made.



NATURAL COLOURANTS

Cochineal and carmine

Dactylopius coccus

Identified supplier

55 – 75 USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HACCP

HS code	0511.99.10.00 insect · 3203.00.21.00 carmine	Certifications	HACCP · Kosher and Halal depending on the plant · organic under a certification programme
Formats	Dried insect in bulk · carmine · carmine lake · extract	Packaging	To specification
Carminic acid	Premium around 22.5 %, first grade 19.5 %, second grade 10 %. UV-Vis or HPLC, method stated	MOQ and lead time	100 kg (insect) · 25 kg (carmine) · Dried product: no hard seasonal window
Moisture	Depends on the format, set in the contract	Origin	Ayacucho, Apurímac, Huancavelica, Cusco and Arequipa, on Opuntia cactus plantations.
Microbiology and metals	Aerobic plate count, yeasts and moulds, pathogens; Pb, As, Hg, Cd per batch		

HARVEST SEASON AND AVAILABILITY



Ayacucho, Apurímac, Huancavelica, Cusco and Arequipa. Collected roughly every ninety days; available from January to December.

Note. Dried insect. Carmine: 145 – 185 USD/kg depending on purity. Peru accounts for most of the world's supply.



NATURAL COLOURANTS

Purple corn

Zea mays

Documented supplier

1.65 – 2.55
USD/kg

Indicative price. Subject to volume, availability and shipping terms.



HACCP

BRCGS

KOSHER

HS code 1005.90 grain · 3203.00.16.00 anthocyanin

Formats Ear · grain · cob · flour · organic powder · extract

Total anthocyanins Cob 10–20 mg/g (1.0–2.0 %) and grain 2–5 mg/g (0.2–0.5 %), as cyanidin-3-glucoside equivalents on dry weight. pH differential at 520 nm or HPLC

Profile Cyanidin-3-glucoside 45–70 % of the profile. HPLC

Organic powder 40 mesh ≥ 95 % · moisture < 8 % · gluten < 10 ppm · Salmonella absent / 25 g · 3-year shelf life

Variety INIA 601: 6.3–7.9 mg/g in the cob (0.63–0.79 %). Variety stated in the contract

Certifications EU Organic 2018/848 · USDA NOP · HACCP · BRCGS · Kosher

Packaging Double 10 kg PE bag in a 20 kg carton (powder)

MOQ and lead time 500 kg · To be confirmed

Origin Peruvian highlands. Dried product: no hard seasonal window. The value sits in the cob.

HARVEST SEASON AND AVAILABILITY



Highlands of Lima, Cajamarca, Arequipa and Ayacucho. Harvested November to April; peak still to be confirmed.

Note. Grain and cob. Anthocyanin extract: on request, depending on concentration.



03 Superfoods and aromatics

High value per kilo, with regulatory friction of their own in the European Union. That is settled before shipping, not at destination.

HARVEST AND AVAILABILITY CALENDAR

■ peak ■ harvest ■ no activity

J F M A M J J A S O N D

Maca powder



Sacha inchi oil



Sacha inchi: seed and powder



Vanilla planifolia

No published monthly window · confirmed season by season

Vanilla pompona

No published monthly window · confirmed season by season

Fine flavour cacao



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LINES IN THIS SECTION

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IDENTIFIED PRODUCER

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EU/NOP ORGANIC CERTIFICATION



SUPERFOODS AND AROMATICS

Maca powder

Lepidium meyenii

Documented supplier

4.00 – 5.10
USD/kg

Indicative price. Subject to volume, availability and shipping terms.



HACCP

BRCGS

KOSHER

JAS

HS code	1106.20.10.00
Formats	Raw powder · gelatinised powder · flour · chips · 4:1 to 50:1 extracts
Particle size	60 mesh ≥ 95 %. Sieved
Moisture	< 8 %
Marker	Macamides by HPLC, method stated on the CoA
Microbiology	Aerobic plate count < 100,000 cfu/g · yeasts and moulds < 1,000 cfu/g · Salmonella absent / 25 g
Variety	Yellow, red or black; raw or gelatinised. Blend stated

Certifications	EU Organic 2018/848 · USDA NOP · JAS · BRCGS · HACCP · Kosher · Sedex/SMETA (social audit)
Packaging	10 kg PE bag in a 20 kg carton. 3-year shelf life
MOQ and lead time	500 kg · To be confirmed
Origin	Bombón plateau, Junín and Pasco, above 4,000 m. One harvest a year. No hard seasonal window.

HARVEST SEASON AND AVAILABILITY



Bombón plateau, Junín and Pasco. Planted September to December; harvested May to July.

Note. Powder or gelatinised maca is offered to the EU; the extracts face novel food friction.



BRCGS

KOSHER

SUPERFOODS AND AROMATICS

Sacha inchi oil

Plukenetia volubilis

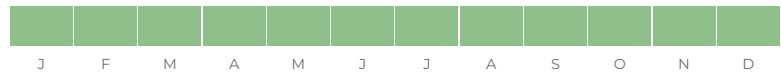
Documented supplier

16.00 – 23.00
USD/L

Indicative price. Subject to volume, availability and shipping terms.

HS code	1515.90	Certifications	EU Organic 2018/848 · USDA NOP · JAS · BRCGS · Kosher
Formats	Cold-pressed virgin oil · bulk in drum or IBC · packed to specification	Packaging	20 L drum · 1,000 L IBC · to specification
Omega 3 (ALA)	Around 48 %. Fatty acid profile by gas chromatography	MOQ and lead time	200 L · To be confirmed
Acid and peroxide values	Stated per batch on the CoA	Origin	San Martín and Amazonas. No hard seasonal window.
Process	Cold-pressed, unrefined		

HARVEST SEASON AND AVAILABILITY



San Martín and Amazonas. A perennial crop in continuous production: harvested every 15–20 days all year round.

Note. The oil has been approved as a food in the EU since 2013.



BRCGS

KOSHER

SUPERFOODS AND AROMATICS

Sacha inchi: seed and powder

Plukenetia volubilis

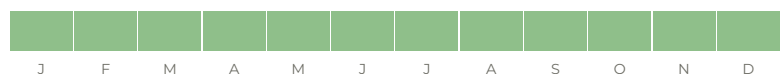
Documented supplier

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	1207.99.99.00 seed · 1106.30 powder	Certifications	EU Organic 2018/848 · USDA NOP · JAS · BRCGS · Kosher
Formats	Roasted seed · protein powder · gelatinised powder	Packaging	Double 10 kg PE bag in a 20 kg carton
Protein in powder	Commercial 45–60 %; above 60 % premium. Kjeldahl or Dumas	MOQ and lead time	500 kg · To be confirmed
Gelatinised powder	Protein 63.5 g/100 g · moisture < 7 % · 60 mesh · 2-year shelf life	Origin	San Martín and Amazonas. No hard seasonal window.
Roasted seed	Protein > 33 %		

HARVEST SEASON AND AVAILABILITY



San Martín and Amazonas. A perennial crop in continuous production: harvested every 15–20 days all year round.

Note. The roasted seed has an open novel food dossier in the EU; this is checked before any offer is made.



SUPERFOODS AND AROMATICS

Vanilla planifolia

Vanilla planifolia

PUNEX network

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	0905.10	Certifications	To be evidenced per batch
Formats	Whole cured pod, black and closed · natural extract · paste · B2B bulk	Packaging	To specification. Express airfreight available
Vanillin	Market reference 1.4 to 2.8 %; importers usually require ≥ 2 %. HPLC, CoA per batch	MOQ and lead time	Confirmed pod by pod · Curing of over six months
Moisture and length	Grade A 25–35 % moisture, ≥ 15 cm; Grade B 15–25 %	Origin	Cloud-forest belt of Chanchamayo, Junín, around 1,100 m.
Curing	Artisanal, over six months, through to a closed black pod		

HARVEST SEASON AND AVAILABILITY



Chanchamayo, Junín. Cured pods available all year; harvest window still to be verified.

Note. Peru has no statistically recorded exportable supply; the world planifolia market is at historic lows (Madagascar). Quoted batch by batch.



SUPERFOODS AND AROMATICS

Vanilla pompona

Vanilla pompona

Identified supplier

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	0905.10	Certifications	To be evidenced (certificate of origin and organic certification under verification)
Formats	Cured pod (grades AI, AII, AIII, BI, BII, C) · powder · extract · paste	Packaging	To specification. DHL Express available
Profile	A wider, shorter pod than planifolia, with a floral, anise-led aromatic profile. Sensory assessment	MOQ and lead time	Confirmed by grade · To be confirmed
Vanillin	Lower than in planifolia; reference figure and CoA per batch. HPLC	Origin	Tingana Nature Reserve, Moyobamba, San Martín. 2026-II season.
Grades	By length and moisture: AI (XL) through to C (extract grade). Producer's classification		

HARVEST SEASON AND AVAILABILITY



Alto Mayo and Moyobamba, San Martín. Cured pods all year; harvest window still to be confirmed.

Note. A niche product: chocolate, patisserie and perfumery. It does not compete with Madagascar on price.



SUPERFOODS AND AROMATICS

Fine flavour cacao

Theobroma cacao

Documented supplier

2.70 – 4.20
USD/kg

*Indicative price. Subject to volume,
availability and shipping terms.*



HACCP

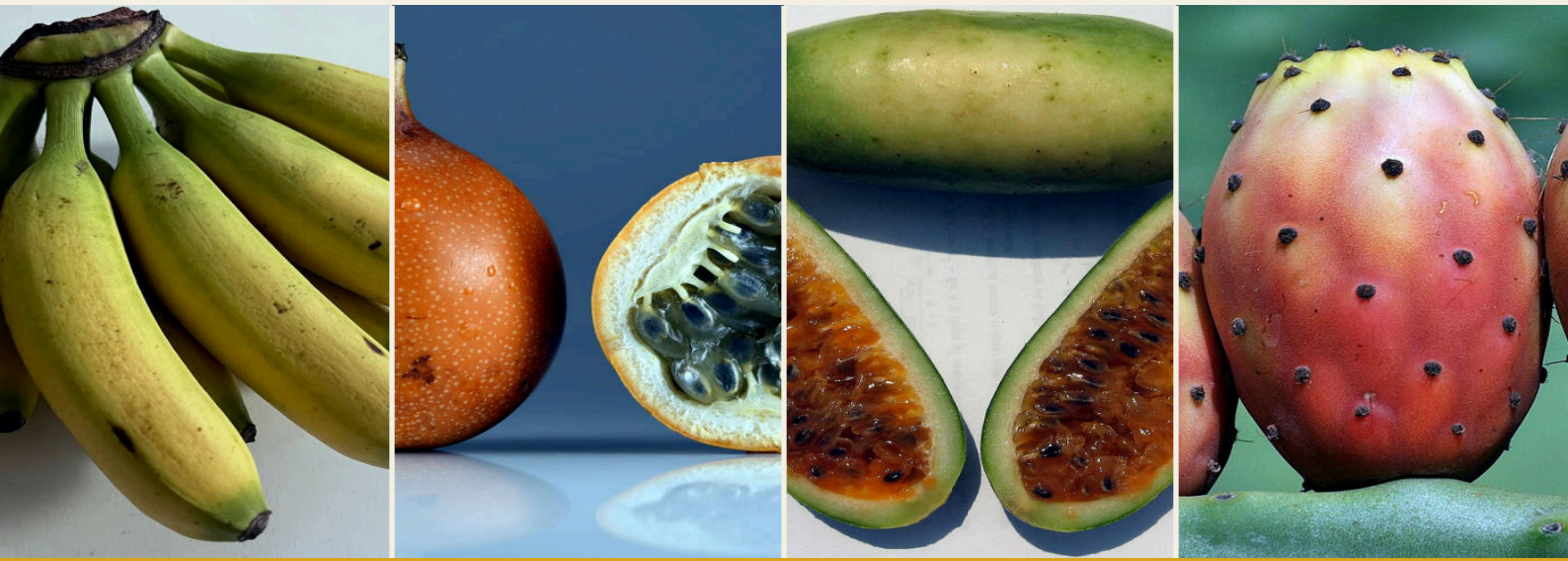
HS code	1801.00 beans · 1803 liquor · 1804 butter · 1806 chocolate	Certifications	EU Organic under a certification programme · USDA NOP · HACCP
Formats	Fermented and dried beans · nibs · cocoa butter · liquor · powder · chocolate ≥ 70 %	Packaging	60–65 kg jute sack · to specification
Fermentation	Percentage of well-fermented beans by cut test on a representative sample	MOQ and lead time	500 kg · To be confirmed by origin
Moisture	Maximum 7.5 %	Origin	San Martín, Cusco, Junín and Amazonas. Two harvest peaks a year.
Cadmium	The critical point for the EU. ICP-MS against the category set in Reg. (EU) 2023/915		

HARVEST SEASON AND AVAILABILITY



San Martín, Cusco, Junín and Amazonas. Near-continuous supply; largest volumes from March to December.

Note. The 2026 market is down after the 2025 peak. Certified fine flavour premium: on request.



04 Fresh and frozen fruit

Fresh, frozen and as pulp. Documented cold chain, with Brix and pH specifications built around the buyer's end use.

HARVEST AND AVAILABILITY CALENDAR

■ peak ■ harvest ■ no activity

	J	F	M	A	M	J	J	A	S	O	N	D
Frozen passion fruit pulp	■	■	■	■	■	■	■	■	■	■	■	■
Frozen soursop pulp	■	■	■	■	■	■	■	■	■	■	■	■
Frozen cherimoya pulp	■	■	■	■	■	■	■	■	■	■	■	■
Class II oranges	■	■	■	■	■	■	■	■	■	■	■	■
Granadilla (sweet passion fruit)	■	■	■	■	■	■	■	■	■	■	■	■
Starfruit (carambola)	■	■	■	■	■	■	■	■	■	■	■	■
Tumbo (banana passion fruit)	No published monthly window · confirmed season by season											
Prickly pear	■	■	■	■	■	■	■	■	■	■	■	■
Pepino melon	■	■	■	■	■	■	■	■	■	■	■	■
Isla and Manzanito bananas	■	■	■	■	■	■	■	■	■	■	■	■

10

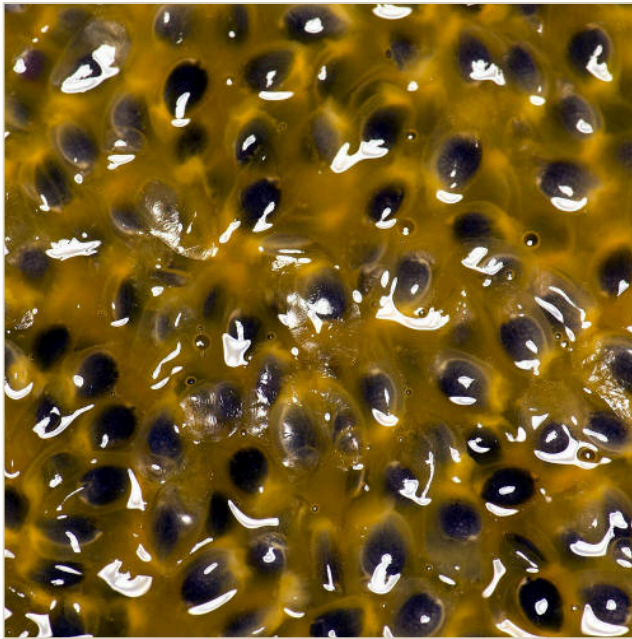
LINES IN THIS SECTION

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IDENTIFIED PRODUCER

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EU/NOP ORGANIC CERTIFICATION



FRESH AND FROZEN FRUIT

Frozen passion fruit pulp

Passiflora edulis f. flavicarpa

Identified supplier

2.40 – 3.05
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HACCP

HS code	0811.90 · 2007 / 2008 depending on format	Certifications	HACCP · documented cold chain · organic under a certification programme
Formats	Pulp with or without seed · concentrate · IQF · drum, block or packed to specification	Packaging	Drum, block or packed to specification · reefer
Brix and pH	Set against the buyer's specification and confirmed per batch. Refractometry and potentiometry	MOQ and lead time	1 reefer FCL · To be confirmed
Heat treatment	Pasteurised or unpasteurised depending on end use	Origin	Coast: Lima, La Libertad, Piura, Lambayeque and Áncash. Industrial season January to August.
Cold chain	–18 °C throughout the chain. Reefer log recorded		

HARVEST SEASON AND AVAILABILITY



Central and northern coast. Industrial season from January to August, peaking in February–March and June–July.

Note. Industrial season from January to August, peaking in February–March and June–July.



HACCP

FRESH AND FROZEN FRUIT

Frozen soursop pulp

Annona muricata

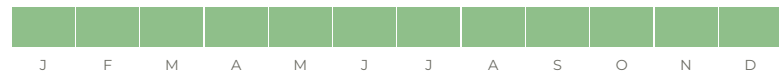
Identified supplier

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	0811.90	Certifications	HACCP · documented cold chain
Formats	Seedless pulp · IQF · drum or block	Packaging	To specification · reefer
Brix and pH	Set against specification; confirmed per batch	MOQ and lead time	1 reefer FCL · Under a contracted supply programme
Cold chain	-18 °C throughout the chain	Origin	High jungle and northern coast. On a contracted programme.

HARVEST SEASON AND AVAILABILITY



Junín, Ucayali, Loreto, Ica and Lima. Grown all year, peaking from September to March.



HACCP

FRESH AND FROZEN FRUIT

Frozen cherimoya pulp

Annona cherimola

PUNEX network

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	0811.90	Certifications	HACCP · documented cold chain
Formats	Seedless pulp · IQF · drum or block	Packaging	To specification · reefer
Brix and pH	Set against specification; confirmed per batch	MOQ and lead time	1 reefer FCL · Under a contracted supply programme
Cold chain	-18 °C throughout the chain	Origin	Inter-Andean valleys (Lima, La Libertad). On a contracted programme.

HARVEST SEASON AND AVAILABILITY



Huarocharí, Lima (Cumbe) and inter-Andean valleys. Harvested April to August, peak April to June.



FRESH AND FROZEN FRUIT

Class II oranges

Citrus sinensis

PUNEX network

0.43 – 0.60
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

GLOBALG.A.P.

HACCP

HS code	0805.10.00.00	Certifications	GLOBALG.A.P. under programme · HACCP at the plant
Formats	Fresh fruit in bulk or in cartons, for juice and processing	Packaging	Bulk or carton
Class	Class II under the UNECE citrus marketing standard (FFV-14)	MOQ and lead time	1 FCL · To be confirmed season by season
Size	Size scale set in the contract	Origin	Chanchamayo and Satipo, Junín. Produces all year; industrial window June to December.
End use	Juice and processing; stated on the Proforma Invoice		

HARVEST SEASON AND AVAILABILITY



Valencia oranges from Chanchamayo and Satipo, Junín. Produces all year; steady industrial window June to December, with no marked peak.



GLOBALG.A.P.

HACCP

FRESH AND FROZEN FRUIT

Granadilla (sweet passion fruit)

Passiflora ligularis

Identified supplier

On request,
subject to
season and
availability

*Indicative price. Subject to volume,
availability and shipping terms.*

HS code	0810.90.10.00	Certifications	GLOBALG.A.P. under programme · HACCP
Formats	Fresh in cartons · frozen pulp	Packaging	2–4 kg carton · reefer
Size and maturity	Size and colour set in the contract; free of mechanical damage	MOQ and lead time	1 reefer FCL · To be confirmed
Shelf life	Cold chain at 8–10 °C	Origin	Pasco (Oxapampa), Junín, Cajamarca and Huánuco. Picked every fifteen days all year round.

HARVEST SEASON AND AVAILABILITY



Pasco, Junín, Cajamarca and Huánuco. Picked every fifteen days all year round; no peak season verified in any public source.

Note. Harvested all year round; no peak season verified in any public source.



GLOBALG.A.P.

HACCP

FRESH AND FROZEN FRUIT

Starfruit (carambola)

Averrhoa carambola

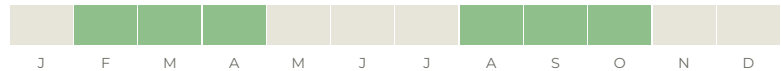
Identified supplier

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	0810.90	Certifications	HACCP · GLOBALG.A.P. under programme
Formats	Fresh · IQF slices		
Size and maturity	Set in the contract	Packaging	Carton
Cold chain	5–8 °C	MOQ and lead time	To be agreed · To be confirmed
		Origin	Junín (Chanchamayo, Satipo) and high jungle. Two harvests of similar volume each year.

HARVEST SEASON AND AVAILABILITY



Junín and high jungle. Two harvests of similar volume: February to April and August to October.



HACCP

FRESH AND FROZEN FRUIT

Tumbo (banana passion fruit)

Passiflora tripartita

Identified supplier

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	0810.90.10.00	Certifications	HACCP
Formats	Fresh · frozen pulp	Packaging	To specification
Brix	Set against specification	MOQ and lead time	To be agreed · Under a contracted supply programme
Cold chain	–18 °C for the pulp	Origin	Inter-Andean valleys.

HARVEST SEASON AND AVAILABILITY



Inter-Andean valleys of Áncash, Junín and Huancavelica. Planted October–November; harvest window still to be verified.



HACCP

FRESH AND FROZEN FRUIT

Prickly pear

Opuntia ficus-indica

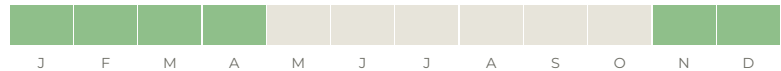
Identified supplier

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	0810.90	Certifications	HACCP
Formats	Fresh green and red · frozen pulp	Packaging	Carton
Size	Set in the contract; despined	MOQ and lead time	To be agreed · Under a contracted supply programme
Cold chain	5–8 °C fresh · –18 °C pulp	Origin	Ayacucho, Arequipa, Apurímac, Áncash and Lima. Harvested November to April.

HARVEST SEASON AND AVAILABILITY



Ayacucho, Arequipa, Apurímac, Áncash and Lima. Harvested November to April; over 50 % of the volume between December and February.



HACCP

FRESH AND FROZEN FRUIT

Pepino melon

Solanum muricatum

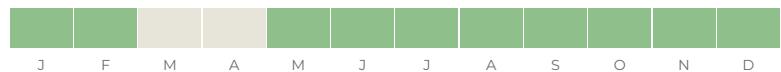
Identified supplier

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	0810.90	Certifications	HACCP
Formats	Fresh	Packaging	Carton
Size and maturity	Set in the contract	MOQ and lead time	To be agreed · Under a contracted supply programme
Cold chain	8–10 °C	Origin	Central coast and valleys.

HARVEST SEASON AND AVAILABILITY



Central coast. Planted December to June; main harvests from May to February.



FRESH AND FROZEN FRUIT

Isla and Manzanito bananas

Musa spp.

Identified supplier

0.62 – 0.85
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HACCP

HS code	0803.90.19.00	Certifications	Organic under a certification programme · HACCP
Formats	Fresh in cartons · dried · flour	Packaging	18 kg carton · reefer
Size and maturity	Ripeness stage and size set in the contract	MOQ and lead time	1 reefer FCL · To be confirmed
Cold chain	13–14 °C	Origin	Northern coast and jungle. All year round.

HARVEST SEASON AND AVAILABILITY



San Martín, Loreto, Ucayali and Piura. Harvested throughout the twelve months of the year.

Note. Reference drawn from the tariff line for bananas other than Cavendish.



05 Squash, sweet potato and herbs

Coast and inter-Andean valleys. Staggered production: the shipping window is confirmed species by species before any date is committed.

HARVEST AND AVAILABILITY CALENDAR

■ peak ■ harvest ■ no activity

J F M A M J J A S O N D

Loche squash



Macre squash

No published monthly window · confirmed season by season

Yellow sweet potato



Purple sweet potato



Lemongrass



5

LINES IN THIS SECTION

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EU/NOP ORGANIC CERTIFICATION



SQUASH, SWEET POTATO AND HERBS

Loche squash

Cucurbita moschata

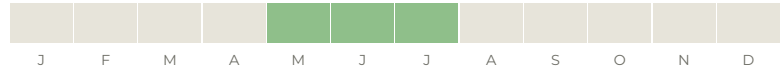
PUNEX network

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	0709.93.00.00	Certifications	Depending on destination
Formats	Fresh	Packaging	To specification
Specification	Built around the buyer's requirement. Sheet issued per batch	MOQ and lead time	To be agreed · To be confirmed
		Origin	Lambayeque. Staggered production.

HARVEST SEASON AND AVAILABILITY



Lambayeque (Ferreñafe, Túcume, Mórrope). Planted February–March; harvested from May, mainly May and June.

Note. Peruvian denomination of origin (Loche de Lambayeque, INDECOPI).



SQUASH, SWEET POTATO AND HERBS

Macre squash

Cucurbita maxima

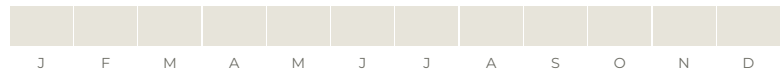
PUNEX network

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	0709.93.00.00	Certifications	Depending on destination
Formats	Fresh · frozen pulp · dried	Packaging	Bulk or carton
Specification	Built around the buyer's requirement	MOQ and lead time	To be agreed · To be confirmed
		Origin	Coast. All year round.

HARVEST SEASON AND AVAILABILITY



Áncash, Lima, Arequipa and La Libertad. A 90–100 day cycle; monthly window still to be verified.

Note. Current exports move overland to Chile; FOB Callao is quoted per shipment.



HACCP

SQUASH, SWEET POTATO AND HERBS

Yellow sweet potato

Ipomoea batatas

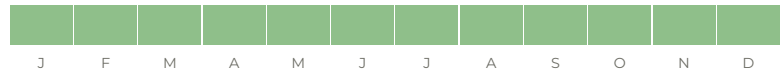
Documented supplier

0.60 – 0.95
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HS code	0714.20.90.00	Certifications	Organic under a certification programme · HACCP
Formats	Fresh · dried dices and slices · frozen cubes	Packaging	Carton or sack
Size	Set in the contract; undamaged	MOQ and lead time	1 FCL · To be confirmed
Dry matter	Depends on the variety; stated per batch	Origin	Central and northern coast. All year round.

HARVEST SEASON AND AVAILABILITY



Cañete and Huaral (Lima), Ica, Áncash and Piura. Planted and harvested all year round.



HACCP

SQUASH, SWEET POTATO AND HERBS

Purple sweet potato

Ipomoea batatas

Documented supplier

0.60 – 0.95
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HS code	0714.20.90.00	Certifications	Organic under a certification programme · HACCP
Formats	Fresh · powder · dried	Packaging	Carton or sack
Anthocyanins	Stated per batch	MOQ and lead time	1 FCL · To be confirmed
Size	Set in the contract	Origin	Central coast. All year round.

HARVEST SEASON AND AVAILABILITY



Central and northern coast. Same window as the yellow sweet potato: planted and harvested all year.

Note. Export statistics do not separate the varieties: same range as the yellow one.



SQUASH, SWEET POTATO AND HERBS

Lemongrass

Cymbopogon citratus

PUNEX network

4.00 – 7.00
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HACCP

HS code	1211.90.60.00	Certifications	Organic under a certification programme · HACCP
Formats	Cut dried leaf · powder		
Moisture	Set in the contract	Packaging	Sack or lined carton
Essential oil	Citral content stated per batch	MOQ and lead time	500 kg · To be confirmed
		Origin	High jungle. All year round.

HARVEST SEASON AND AVAILABILITY



High jungle. Cut every 30–90 days all year; best citral content in spring and summer.

Note. Export volumes are small; the range is deliberately wide.



06 Other available lines

Lines within our producers' certified scope that we do not publish on the website.
Technical data sheet within two working days on request.

HARVEST AND AVAILABILITY CALENDAR

■ peak ■ harvest ■ no activity

J F M A M J J A S O N D

Lucuma powder	■	■	■	■	■	■	■	■	■	■	■	■
Camu camu powder	■	■	■	■	■	■	■	■	■	■	■	■
Quinoa	■	■	■	■	■	■	■	■	■	■	■	■
Sweet potato powder	■	■	■	■	■	■	■	■	■	■	■	■
Single-origin craft chocolate	■	■	■	■	■	■	■	■	■	■	■	■

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LINES IN THIS SECTION

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EU/NOP ORGANIC CERTIFICATION



HACCP

BRCGS

OTHER AVAILABLE LINES

Lucuma powder

Pouteria lucuma

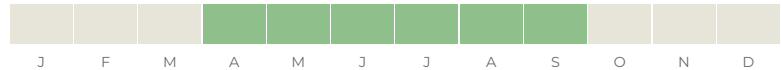
Documented supplier

6.50 – 8.50
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HS code	1106.30.20.00	Certifications	EU Organic 2018/848 · USDA NOP · JAS · BRCGS · HACCP · Kosher
Formats	100 % fruit powder · frozen pulp	Packaging	10 kg PE bag in a 20 kg carton. 3-year shelf life
Particle size	60–80 mesh ≥ 95 %	MOQ and lead time	500 kg · To be confirmed
Moisture	< 8 %	Origin	Dried product: no hard seasonal window.
Gluten	< 10 ppm		
Microbiology	Aerobic plate count < 100,000 cfu/g · Salmonella absent / 25 g		
Heavy metals	Pb ≤ 1 ppm · Cd ≤ 1 ppm · As ≤ 0.1 ppm · Hg ≤ 0.1 ppm		

HARVEST SEASON AND AVAILABILITY



Coast of Lima (Pachacámac, Mala); later in the highlands. Harvested April to September.



HACCP

BRCGS

OTHER AVAILABLE LINES

Camu camu powder

Myrciaria dubia

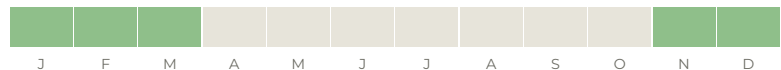
Documented supplier

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	1106.30.90.00	Certifications	EU Organic 2018/848 · USDA NOP · JAS · BRCGS · HACCP · Kosher
Formats	Whole fruit powder ≥ 3 % vit. C · spray-dried juice 3 % and 8 % · capsules	Packaging	Double 10 kg PE bag in a 20 kg carton. 3-year shelf life
Vitamin C	Minimum 3,000 mg/100 g	MOQ and lead time	500 kg · To be confirmed
Particle size	40 mesh ≥ 95 %	Origin	Loreto and Ucayali. Dried product: no hard seasonal window.
Moisture	< 8 %		
Microbiology	Aerobic plate count < 100,000 cfu/g · Salmonella absent / 25 g		

HARVEST SEASON AND AVAILABILITY



Loreto and Ucayali. Flowering September–December; harvested November to March, peak December–March.



HACCP

BRCGS

OTHER AVAILABLE LINES

Quinoa

Chenopodium quinoa

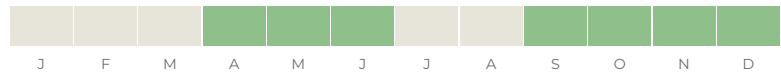
Documented supplier

2.20 – 2.90
USD/kg

Indicative price. Subject to volume, availability and shipping terms.

HS code	1008.50.90.00	Certifications	EU Organic 2018/848 · USDA NOP · JAS · BRCGS · HACCP · Kosher
Formats	White, red, black and tricolour grain · pre-cooked · powder · gelatinised powder	Packaging	25 kg sack or big bag
Saponin	Washed or pearled; saponin content set in the contract	MOQ and lead time	1 FCL · To be confirmed
Moisture	Standard export value, set in the contract	Origin	Puno, Ayacucho and Cusco, April to June; Arequipa under irrigation, September to December.
Purity	Impurities and broken grain with tolerances set in the contract		

HARVEST SEASON AND AVAILABILITY



Puno, Ayacucho and Cusco harvest April to June; Arequipa under irrigation adds a second window from September to December.



HACCP

BRCGS

OTHER AVAILABLE LINES

Sweet potato powder

Ipomoea batatas

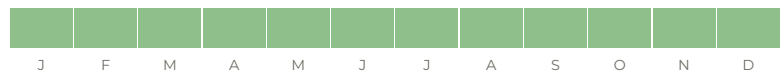
Documented supplier

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	1106.20.90.00	Certifications	EU Organic 2018/848 · USDA NOP · JAS · BRCGS · HACCP · Kosher
Formats	OSS powder · premium powder · bleached powder	Packaging	Double 10 kg PE bag in a 20 kg carton. 3-year shelf life
Particle size	60 mesh ≥ 95 %	MOQ and lead time	500 kg · To be confirmed
Moisture	< 8 %	Origin	Dried product: no hard seasonal window.
Gluten	< 10 ppm		
Microbiology	Aerobic plate count < 50,000 cfu/g · Salmonella absent / 25 g		

HARVEST SEASON AND AVAILABILITY



Processed product. Available all year; confirmed season by season according to sweet potato intake.



OTHER AVAILABLE LINES

Single-origin craft chocolate

Theobroma cacao

Identified supplier

On request

Indicative price. Subject to volume, availability and shipping terms.

HS code	1806.32	Certifications	To be evidenced
Formats	Bar $\geq$ 70 % cacao · formats to specification	Packaging	To specification
Specification	Producer's technical data sheet required before quoting	MOQ and lead time	To be agreed · To be confirmed
Cacao	Single-origin fine flavour	Origin	Craft production, made to order.

HARVEST SEASON AND AVAILABILITY



Processed product, made to order. Available all year; confirmed against the cacao season.

Note. A premium niche; it does not compete with industrial chocolate.

TECHNICAL DATA SHEETS

Reference parameters

For the lines below we hold a producer's technical data sheet on file. The analytical parameters are reproduced here without identifying the producer.

Parameters taken from producers' technical data sheets held on file by PUNEX. They may not be current and will vary by batch, by season and by processing plant. Before closing a specification, ask us for the sheet in force: we send it within two working days.

Maca powder

Presentation	Powder · 60 mesh ≥ 95 %	Salmonella	Absent / 25 g
Moisture	< 8.0 %	Lead · Mercury	≤ 1.0 ppm · ≤ 0.1 ppm
Gluten	< 10 ppm	Arsenic · Cadmium	≤ 1.0 ppm · ≤ 1.0 ppm
Aerobic plate count	< 100,000 cfu/g	Nutritional / 100 g	Protein 12 g · carbohydrate 76 g · fat 1 g · fibre 26 g · 360 kcal
Yeasts and moulds	< 1,000 cfu/g	Shelf life	3 years, sealed pack at ambient temperature
E. coli	< 10 cfu/g	Storage	20–25 °C, 45–65 % RH

Purple corn

Presentation	OSS powder · 40 mesh ≥ 95 %	Salmonella	Absent / 25 g
Moisture	< 8.0 %	Lead · Mercury	≤ 1.0 ppm · ≤ 0.1 ppm
Gluten	< 10 ppm	Arsenic · Cadmium	≤ 0.1 ppm · ≤ 1.0 ppm
Aerobic plate count	< 10,000 cfu/g	Nutritional / 100 g	Protein 7.74 g · carbohydrate 81.02 g · fat 4.56 g · fibre 25.10 g · 396 kcal
Yeasts and moulds	< 500 cfu/g	Shelf life	3 years, sealed pack at ambient temperature
E. coli	< 10 cfu/g	Storage	20–25 °C, 45–65 % RH

Sacha inchi: seed and powder

Presentation	Gelatinised powder · 60 mesh ≥ 95 %	Lead · Mercury	≤ 1.0 ppm · ≤ 0.1 ppm
Moisture	< 7.0 %	Arsenic · Cadmium	≤ 0.1 ppm · ≤ 1.0 ppm
Aerobic plate count	< 20,000 cfu/g	Nutritional / 100 g	Protein 63.52 g · carbohydrate 18.23 g · fat 6.03 g · fibre 5.84 g · 384 kcal
Yeasts and moulds	< 100 cfu/g	Shelf life	2 years, sealed pack at ambient temperature
E. coli	< 10 cfu/g	Storage	20–25 °C, 45–65 % RH
Salmonella	Absent / 25 g		

Lucuma powder

Presentation	Powder · 60–80 mesh ≥ 95 %	Salmonella	Absent / 25 g
Moisture	< 8.0 %	Lead · Mercury	≤ 1.0 ppm · ≤ 0.1 ppm
Gluten	< 10 ppm	Arsenic · Cadmium	≤ 0.1 ppm · ≤ 1.0 ppm
Aerobic plate count	< 100,000 cfu/g	Nutritional / 100 g	Protein 3.02 g · carbohydrate 87.93 g · fat 1.27 g · fibre 21.65 g · 375 kcal
Yeasts and moulds	< 1,000 cfu/g		
E. coli	< 10 cfu/g	Shelf life	3 years, sealed pack at ambient temperature
		Storage	20–25 °C, 45–65 % RH

Camu camu powder

Presentation	Whole fruit powder · 40 mesh ≥ 95 %	E. coli	< 10 cfu/g
Vitamin C	Minimum 3,000 mg / 100 g	Salmonella	Absent / 25 g
Moisture	< 8.0 %	Lead · Mercury	≤ 1.0 ppm · ≤ 0.1 ppm
Gluten	< 10 ppm	Arsenic · Cadmium	≤ 0.1 ppm · ≤ 1.0 ppm
Aerobic plate count	< 100,000 cfu/g	Nutritional / 100 g	Protein 5.68 g · carbohydrate 80.34 g · fat 3.71 g · fibre 25.42 g · 377 kcal
Yeasts and moulds	< 1,000 cfu/g	Shelf life	3 years. Repacking in laminated doypack is not recommended

Sweet potato powder

Presentation	OSS powder · 60 mesh ≥ 95 %	Salmonella	Absent / 25 g
Moisture	< 8.0 %	Lead · Mercury	≤ 1.0 ppm · ≤ 0.1 ppm
Gluten	< 10 ppm	Arsenic · Cadmium	≤ 0.5 ppm · ≤ 1.0 ppm
Aerobic plate count	< 50,000 cfu/g	Nutritional / 100 g	Protein 7.69 g · carbohydrate 77.87 g · fat 2.46 g · fibre 5.12 g · 364 kcal
Yeasts and moulds	< 500 cfu/g		
E. coli	< 10 cfu/g	Shelf life	3 years, sealed pack at ambient temperature
		Storage	20–25 °C, 45–65 % RH

OTHER PRODUCTS

Other lines within our certified scope

Beyond the sheets above, the lines below fall within the certified organic scope of producers we work with. They carry no full sheet in this catalogue because we do not yet hold their technical data sheet; it is sent within two working days on request, together with the price.

Product	Botanical name	Formats	Certification
Kiwicha (amaranth)	<i>Amaranthus caudatus</i>	Grain · powder · gelatinised powder	EU and USDA organic
Cañihua	<i>Chenopodium pallidicaule</i>	Grain · powder · gelatinised powder	EU and USDA organic
Chia	<i>Salvia hispanica</i>	Seed · powder	EU and USDA organic
Yacon	<i>Smallanthus sonchifolius</i>	Powder · cubes · slices · syrup	EU and USDA organic
Golden berry (aguaymanto)	<i>Physalis peruviana</i>	Whole dried · powder · concentrated juice · syrup	EU and USDA organic
Algarroba (mesquite)	<i>Prosopis pallida</i>	Powder	EU and USDA organic
Banana powder	<i>Musa spp.</i>	Green banana flour · powder · ripe banana flour	EU and USDA organic
Oregano	<i>Origanum vulgare</i>	Dried leaf · powder	EU and USDA organic
Dried mango	<i>Mangifera indica</i>	Strips · cheeks · spray-dried juice	EU and USDA organic
Spray-dried juices	<i>Various</i>	Ginger · passion fruit · mango · pineapple · turmeric	EU and USDA organic
Cacao: butter, liquor, nibs and powder	<i>Theobroma cacao</i>	Cocoa butter · liquor · raw and roasted nibs · powder	EU and USDA organic
Maca extracts	<i>Lepidium meyenii</i>	4:1 to 50:1, yellow, red and black · 20:1 liquid	USDA organic
Chondracanthus seaweed (yuyo)	<i>Chondracanthus chamissoi</i>	Dried · powder	USDA organic
Ambrette seed	<i>Abelmoschus moschatus</i>	Seed	Conventional
Exotic fruit and IQF frozen products	<i>Various</i>	IQF tropical fruit to specification	To be evidenced

Looking for a product that is not in this catalogue? Our network reaches practically any Peruvian producer. Write to contact@punexgroup.com or send your request through punexgroup.com: we locate it, verify it to the same standard and come back with a technical data sheet and an offer.

Let us talk about your specification

Tell us the product, format, volume, certifications required, destination port and lead time. We come back with a technical data sheet, real availability and an offer within two working days. If you need verification at the plant or in the field before committing to a purchase, we carry it out: we are in Peru.

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Control at origin. Clarity at destination.

Specification values are export standard and are confirmed batch by batch on the certificate of analysis. Prices are indicative, subject to confirmation and do not constitute a firm offer. Certifications are held by the individual producers and are evidenced by documentation for every batch.

CERTIFICATIONS BY LINE AND BY PRODUCER

