

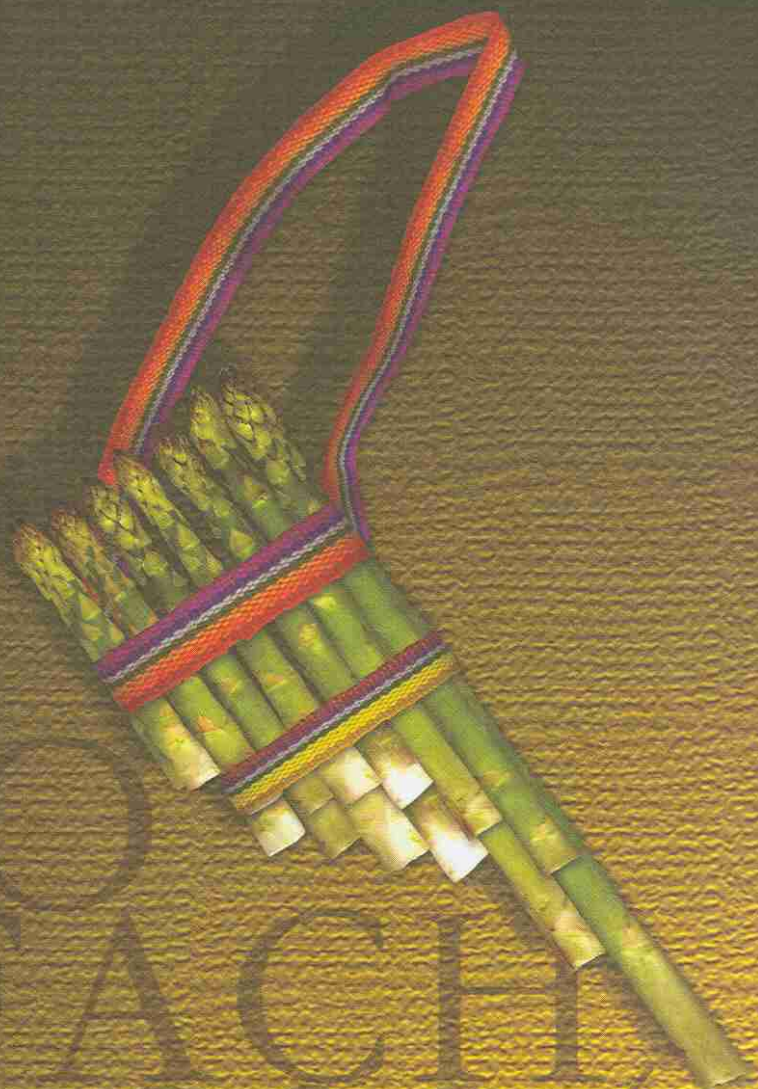


BioFach 2004

The World Organic Trade Show

February 19 - 22, 2004

Nuremberg, Germany



PERU
ORGANIC

BIOFACH
2004



ICATOM

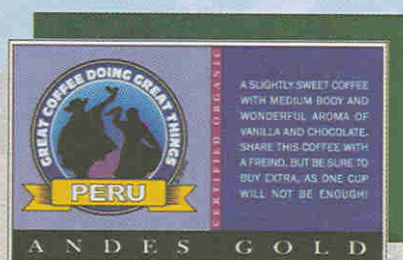
Tomato Products

The tomato plant is native from Peru, ancestral land of the Incas. In the Andean region there are still found wild grown tomato plants, which originally were taken to Mexico, then to Europe and Asia and today are consumed worldwide.

In Ica, 300 Km south of Lima, in the middle of the desert, ICATOM S.A grows Organic tomatoes under anti-aphid mesh - in virgin soils irrigated with pure well water - which later are transformed into Organic Tomato Paste.

Ica's tomatoes have a high content of Licopen, a substance that reinforces the human immunological system. ICATOM S.A, has been certified Organic by SKAL and its process is HACCP certified by Lloyd's.

Contact : Manuel Gubbins Llona
Commercial Manager
Address : Av. Manuel Santana Chiri
1151, Ica - Perú
Phone : (+51- 56) 217172 / 217173
Celular : (+511) 98381006
Fax : (+51- 56) 223338
E-mail : mgubbins@icatom.deltron.net
Booth N° : Hall 2 Stand 2 - 320



PROASSA

Coffee

PROASSA has been a producer and exporter of certified organic coffee since 1992. Our company's shareholders are the "Coffee Producers Organizations", CICAP (NGO) and professionals engaged in sustainable rural development of the North Oriental Region of Peru.

The coffee plantations encompass an area of 10,000 hectares, with a production of nearly 40,000 quintals of parchment Arabica (typical) coffee. Cultivated by 2,500 farmers all of them associated in 45 base organizations that are part of the "Central of North Oriental Coffee Producers CECANOR". These producers are located in Amazonas, Cajamarca and Lambayeque regions.

PROASSA is a company with a social liability criteria taking into account, environmental protection, offering high quality coffee in accordance with the quality standards in the international market. PROASSA promotes integrity and transparency between producers and consumers.

Product	: Washed Arabic Organic Coffee
Coffee Variety	: Typical 95% and borbon 5%
Marks	: "ANDES GOLD", good body, slightly sweet, mild acidity, clean, good roast.
	: "INKANOR Fair Trade"
Preparation	: American on European. Standard, 5 or 9 defects/300 gr.
Exportable offer	: 25,000 quintals organic coffee
Certification	: OCIA, NOP, NATURLAND and IMO.
Shade Grown	: SMBC-USA.
Altitude	: 1200 and 1800 m.a.s.l.
Harvest	: From April to September

Contact : Víctor Rojas Díaz President
Isabel Uriarte - Manager
Address : Manco Capac N° 725 Urb. San Juan - Chiclayo - Perú
Phone : +51-74-224717 / +51-74-435678
Fax : +51-74-224717
E-mail : proassa@cclam.org.pe
viproassa@cclam.org.pe
Web site : www.proassaperu.com
Booth N° : Hall 2 Stand 2 - 630



CANDELA PERU

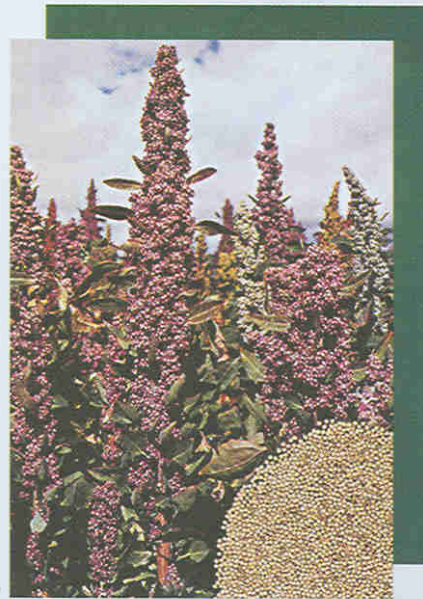
Brazilian Nuts

Our Brazil nuts originate from the pristine Peruvian Amazon Rainforest. They are the harvested fruit of giant 40 meters high tree. This activity is recognized as sustainable because it leaves the surrounding ecosystems untouched, which are the natural environment for the pollinators of the tree. These wild nuts contain selenium, magnesium, calcium and silicium and have a high energy value.

The Brazil nuts possess a high oil content with a very interesting composition of fatty acids. More than 60% are polyunsaturated free fatty acids specially Omega 6. With this nut, you can make pastry products, marzipan and desserts.

Additionally the nut oil can be used for salads, food and mayonnaise.

Candela Peru is dedicated to develop high standards for Brazil nuts for more than a decade. We have obtained organic certification by IMO institute fuer Marktoekologie from Switzerland. We have the largest facilities in Peru to handle Brazil nuts and work directly with RONAP, the only organic Brasil nut producer organization in Madre de Dios, Peru.



CONSORCIO QUINUA PERU

Quinoa Products

Consortio Quinoa Perú is a company that works with andean producers, that is promoting internationally the advantages of the agrobiodiversity of peruvian organic quinoa, offering quinoa grains of different varieties, for attending specific consumer demands in a world level, such as: Flours, Flakes, Pops, Soups and Desserts.

Furthermore we offer the following transformed products: Quinoa Flour and Quinoa Flakes.

We have a special quinoa for each of your necessities.

Contact : Gastón Vizcarra
Address : Manzana F Lote 9 Parque Industrial Villa El Salvador Lima 42 - Perú
Phone : +51 1 2875995
Fax : +51 1 2873703
E-mail : candela@amauta.rcp.net.pe
Web Site : www.candelaperu.org
Booth N° : Hall 2 Stand 2 - 320

Contact : Rossana Salazar
Address : Parque Industrial Salcedo Mz N. Lotes 11 -12, Puno - Perú
Coop John Kennedy A-1 Jose Luis Bustamante y Rivero, Arequipa - Perú
Phone : +51 54 430794 / +51 51 366029
Fax : +51 54 430275
E-mail : rsalazar@quinuaperu.com
Web Site : www.quinuaperu.com
Booth N° : Hall 2 Stand 2 - 630



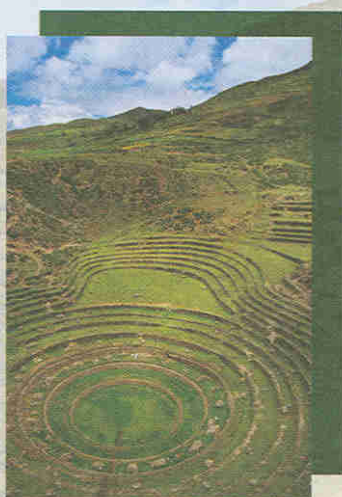
ECOANDINO

Andean Products

ECOANDINO SAC has been created to cultivate and process organically Andean plants, foods and medicinals. We have started with maca (*Lepidium peruvianum*, Chacón or *Lepidium meyenii*, Walp) and yacon (*Smallanthus sonchifoliosus*) and are organically certified by Skal International from the Netherlands. We have a maca processing plant in Junin City where the best maca is cultivated and a yacon processing plant in Oxapampa where the best yacon is cultivated.

Both maca and yacon are excellent functional foods. We produce maca and yacon products as raw material for food and pharmaceutical industries, as well as in consumer packs.

Contact Address : Carlos Samaniego
: Batallon Callao 602, Surco,
Lima 33, Perú
Phone : 51-1-275 1647
Fax : 51-1-275 1647
E-mail : ecoandino@ecoandino.com
Web Site : www.ecoandino.com
Booth N° : Hall 2 Stand 2 - 630



The Organic Production in Peru

Comparative Advantages

Peru is well known as one of the world's main Biodiversity centers. Its century - old agricultural tradition based on natural selection and breeding of diverse plant and animal species has enriched the world's diet with such staples as potatoes, corn and tomatoes.

The Peruvian territory comprises several ecological levels, and very different altitudes and climates (Peru hosts 84 of the world's known micro - climates). These offer exceptional conditions for a great diversity of crops. For example, the arid coastal plains that lie at sea-level along the Pacific Ocean are dissected by numerous seasonal rivers, carrying mud and organic matter from the mountains during the rainy season and creating rich valleys. The Andean inter-valleys and mountain plateaus produce most of our Andean crops, and in the Eastern slopes of the Andes, volcanic soils are ideal for coffee and tropical crops. Farther East, the Amazon basin plain lies under a lush green cover of rain forest vegetation.

This great diversity of ecological niches allows Peru to grow a variety of crops, many of them unique, and to schedule planting so as to ensure the uninterrupted flow of produce all year.



Peru's Export Promotion Commission
Av. República de Panamá 3647,
Lima 27 - Perú
Phone: (511) 221 0880 / 221 0642
Fax: (511) 421 3179
sae@prompex.gob.pe
www.prompex.gob.pe



Swiss Import Promotion Programme
Stampfenbachstrasse 85
Zürich
Phone: 0041 365 52 00
Fax: 0041 365 52 02
info@sippo.ch
www.sippo.ch



CENTRE FOR THE PROMOTIONS OF IMPORTS
FROM DEVELOPING COUNTRIES

P.O. Box 30009
3001 DA Rotterdam
The Netherlands
Phone: + 31(0)10 201 34 34
Fax: + 31(0)10 411 40 81
cbi@cbi.nl



CAMARA DE COMERCIO SUIZA
EN EL PERU

Av. Salaverry 3240, Piso 4, San Isidro,
Lima 27 - Perú
Phone: (511) 264 3516
Fax: (511) 264 3526
cacomch@amauta.rcp.net.pe
www.swissperu.org