

ORGANIC PERU

Coffee

In Peru, coffee is the main crop cultivated in its tropical "Jungle" Zone. Coffee is also the principal agricultural activity generating foreign exchange resources for Peru. Peru is the second largest producer of properly certificated organic coffee worldwide.

Apart from its economic importance for the mainly small coffee farmer, organic coffee is extremely significant for the biological diversity in the Amazonia. Small farmers cultivate their coffee under the natural shade of the Peruvian jungle vegetation sustaining a natural balance of flora and fauna, which produces three different levels of shade optimal for the protection of the birds, the ecological environment and hence for the sustainability of the coffee cultivated in those zones.

The great heights of the Peruvian Andes and the many favorable microclimates benefit the good cup quality of the Peruvian organic coffees. This is why Peruvian organic coffee has improved substantially its image at the international level in the last few years, offering to the world a very aromatic cup you have always dreamed of.

Some of the companies which are exporting Peruvian organic coffee are "Inkafe" and the Cooperative "Valle Rio Apurimac" from the Apurimac Valley in the southern slopes of the Andes, the Cooperative "Oro Verde" from Lamas - Tarapoto in the north-eastern Amazonia and "PRONATUR" from Chiclayo.



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Cacao

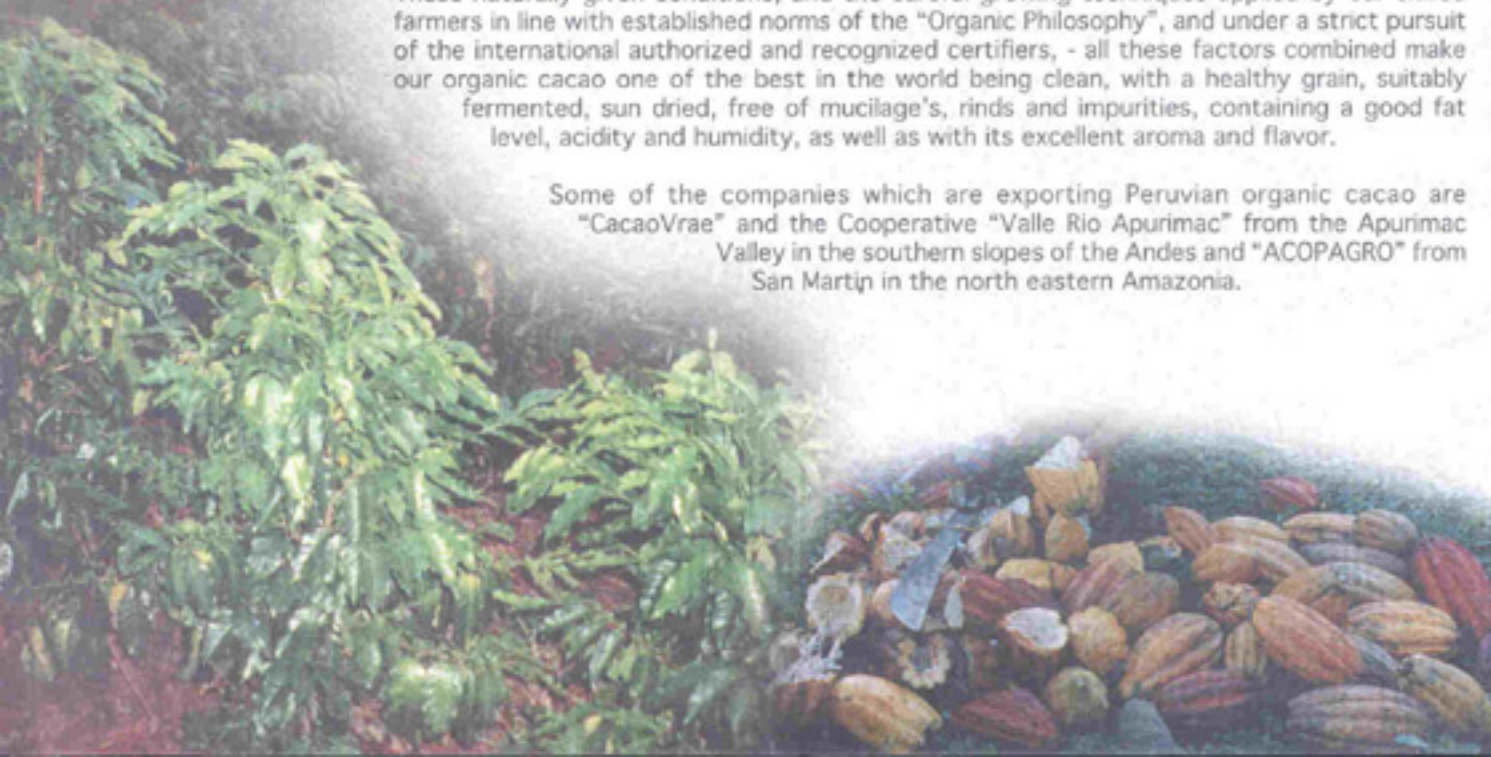
Cacao is another important agricultural product for Peru, exported in beans or processed as cacao butter, and has gained a deserved recognition for its quality.

Actually, the variety cultivated in the Peruvian Jungle is called "Creole" and is grown on rich, deep soils with good drainage in the central and southeastern part of the Peruvian territory under optimal conditions.

Peruvian cacao is cultivated within the rich nature of the Amazonian rainforest, which provides shade and nutrients necessary to develop the aromatic and flavor characteristics to be recognized as a cacao of great quality, whilst contributing to the conservation of the environment and a healthy biodiversity.

These naturally given conditions, and the careful growing techniques applied by our skilled farmers in line with established norms of the "Organic Philosophy", and under a strict pursuit of the international authorized and recognized certifiers, - all these factors combined make our organic cacao one of the best in the world being clean, with a healthy grain, suitably fermented, sun dried, free of mucilage's, rinds and impurities, containing a good fat level, acidity and humidity, as well as with its excellent aroma and flavor.

Some of the companies which are exporting Peruvian organic cacao are "CacaoVrae" and the Cooperative "Valle Rio Apurimac" from the Apurimac Valley in the southern slopes of the Andes and "ACOPAGRO" from San Martín in the north eastern Amazonia.





Treasure food of the incas

The Maca (*Lepidium meyenii*) is a nutritious tuber, which grows in the harsh environment of the Peruvian Highlands. Prior to the Spanish conquest in early 1500, Maca was a highly valued food among the Inca population. It was used as primary nutritional food with an almost mythical reputation for providing energy and stamina, as well as for enhancing sexual potency and libido.

Natural severe weather conditions at altitudes above 4,000 meters are exactly what the Maca tuber needs to develop its fullest nutritional potential. The Maca tuber can endure very poor soil conditions. In the Peruvian Andes there are vast fields of Maca, cultivated free of contamination and pesticides. Thousands of Andean men and women participate in weeding, harvesting, sorting and drying of the Maca tuber.

Chakarunas Trading conducts its business in the Departments of Cerro de Pasco, Junin and Ayacucho, with warehouse in Cerro de Pasco and an office in Lima. Processing includes transforming organic or tropical herbs for exportation. Chakarunas Trading has achieved the status of certified organic Maca grower and is the sole representative of the National Maca Growers' Association of Peru. Significant samples of MAKATONTM have passed rigorous testing in organically certified laboratories in California and Ohio - USA.



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Peruvian Brazilnuts

Our Brazil nuts originate from the pristine Peruvian Amazon Rainforest. They are the harvested fruit of a 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 small rural farmers from Madre de Dios, Peru.



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Amaranth and quinoa

Amaranth and quinoa contain nutrients for a complete diet. They are rich in proteins essential for the human nutrition, fatty acids and minerals. They also contain high levels of lysine, arginine and histidine of prime importance to the physical and mental development of the human being.

Flours obtained from these products can be used in many ways and incorporating them in different proportions imparts a delicate flavor to a range of dishes and foodstuff.

APCO, the Association of Organic Crop Growers of La Union Province, (Arequipa-Perú) grows these products organically certified by BioLatina and supplies, standardizes and guarantees the quality of the offered product.

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The peruvian olives

The Spanish conquistadors around the 1500's introduced the olive tree to Peru, as in both, North and South America.

The favorable climate at the southern Peruvian coastline allowed the olive tree to find its ideal habitat. The not too hot summers and mild winters produce a greenhouse-like effect. Consequently, the olives trees continued to flourish, creating and producing a large fleshy fruit with a smaller than average olive pit.

At Chacra Blanca plantation only organic procedures are employed producing a very special and natural tasty olive.



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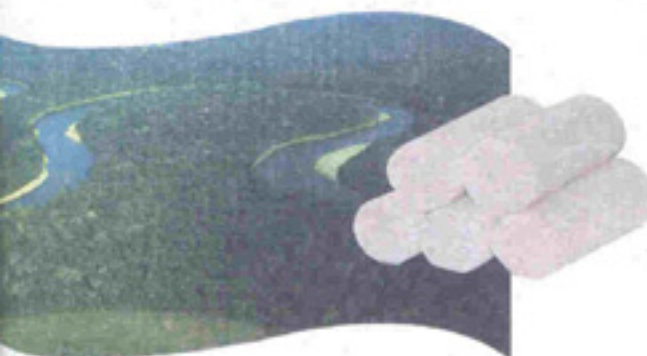
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Hearts of Palm

Hearts of palm are obtained from the central core of the upper part of the "Euterpe precatoria" palms originating from Peruvian Amazon rainforest, locally known as the "HUASAI" palm. The "heart" of this palm has a characteristic natural creamy-white color, tender texture, is rich in fiber, very low in calories and lacks fat and cholesterol producing elements; hence, it is excellent for dietary purposes and considered an exquisite "delicatessen".

Conservera Amazónica S.A. (CAMSA), the leading company in Peru dedicated to the production and exportation of the "HUASAI" hearts of palm, is developing the largest ecological plantation of this palm in an area of 10,000 hectares located near the Amazon river, applying the Forest Stewardship Certification (FSC) standards by maintaining intact the native vegetation of the rainforest and preserving the ideal ecosystem for the positive and natural development of the palms.



Tomato

The tomato plant is native from Perú, 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.

ICATOM S.A.

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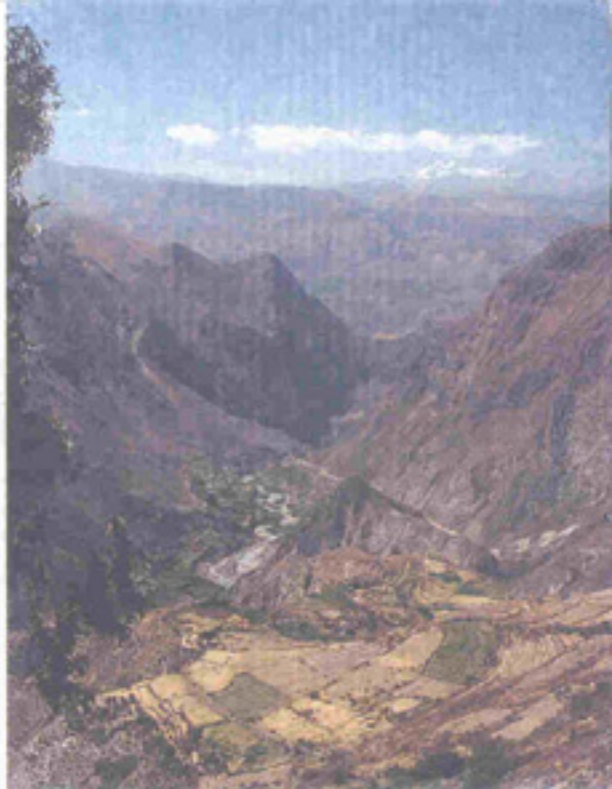
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The Organic Production in Peru



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 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.

ORGANIC PRODUCTION IN PERU

Our ancestors profited from the comparative advantages of our territory and followed the principles of sustainable management, such as soil and water preservation, while controlling the risks of a variable climate. They left us a legacy of man-made terraces, aqueducts and reservoirs, among others, that are still used by many farmers to optimize their production systems. They also developed integrated pest management and disease control, and started a historical and cultural tradition of conservation and rational use of resources. A growing number of Peruvian farmers still observe these agro-ecological principles to ensure sustainability in farming.

At present Peru boasts approximately 10000 certified organic producers who enforce production systems fully rid of chemicals materials.

Our organic farmers are focused on soil conservation and improvement, biological pest and disease management and control, rational use of water resources, crop rotation and association (multicropping), and biological field defense.

A growing number of farmers are currently switching to environmentally-friendly practices that is bound to increase the Peruvian supply and diversity of organic products.

NATIONAL ORGANIC PRODUCT COMMISSION

The National Commission for Organic Products (CONAPO) began its work in 1997, only on 31 August 2001 it was made official by the Supreme Resolution N° 345 - PCM and is integrated by the Ministry of Agriculture, which presides over it; the Commission for Export Promotion (PROMPEX). The Technical Secretariat of the National Service of Agrarian Health (SENASA); the National Institute of Competition Defense and Intellectual Property Protection (INDECOPI); the National Institute of Natural Resources (INRENA); National Institute of Agrarian Investigation (INIA); the Agrarian National University La Molina (UNALM); the Network of Organic Agriculture in PERU (integrated by NGO's that spread sustainable ecological agriculture); and the National Association of Organic Producers (ANPE PERU);

The existence of an internal market without specific regulation and the necessity to provide training to all actors of the production chain from the producer to the consumer on the exigencies of the organic production system, sustained the decision to analyze the world-wide valid regulation to develop an equivalent country regulation that to be implemented as an obligatory country norm.

CONAPO has finalized the General Norms on characterization, production, transformation, certification and commercialization of organic products. Therefore the Ministry of Agriculture, being the responsible sector, is initiating its implementation.

The necessity to distribute training activities at all level, the expediency of initiating an agreed certification process and of consolidate a reliable exportable supply to promote it to target markets; the conformation of a "Mesa de Concertacion" (Consensus Meeting) between the public and private sector to, jointly, promote the development of a sustainable organic proposal is part of the tasks that CONAPO takes on. Hence, we hope to project an image of confidence towards export markets and to promote a strong concept: Organic Peru.



NATIONAL COMMISSION OF ORGANIC PRODUCTS PROMPEX

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