



AMAZONIAN EXPORT COMPANY





ECUADOR

**TOP QUALITY FRUIT  
FROM THE ECUADORIAN  
RAINFOREST**





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FENATURA S.A IS A COMPANY THAT IS ESTABLISHED FROM A CLEAR PREMISE, OFFERING THE BEST FRUIT TO EACH PERSON, OUR PRINCIPLES AND VALUES ALWAYS SEEK THE BEST FOR OUR CUSTOMERS AND SUPPLIERS.

EVERY DAY OUR COMMITMENT IS TO BUILD A LEGACY OF QUALITY AND EXCELLENCE, THROUGH THE BEST FOOD FOR YOU  
THANKS FOR TRUSTING US.

WITH LOVE,

FENATURE TEAM





# PITAHAYA AMARILLA

# DRAGON FRUIT

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ALSO KNOWN BY THE NAME OF DRAGON FRUIT IS A FRUIT NATIVE TO CENTRAL AMERICA. ITS FOOD IS BORN FROM A CACTUS THAT ONLY BLOOMS AT NIGHT AND IN TROPICAL OR DRY SUBTROPICAL ENVIRONMENTS. THREE VARIETIES CAN BE FOUND: YELLOW ON THE OUTSIDE AND WHITE PULP WITH SEEDS ON THE INSIDE, RED ON THE OUTSIDE AND WHITE PULP OR RED PULP WITH SEEDS ON THE INSIDE. IT IS VERY AROMATIC AND ITS FLAVOR IS VERY SWEET, REFRESHING, PLEASANT DELICATE AND FINE.

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# PITAHAYA ROJA

## RED DRAGON FRUIT

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ALSO KNOWN BY THE NAME OF DRAGON FRUIT IS A FRUIT NATIVE TO CENTRAL AMERICA. ITS FOOD IS BORN FROM A CACTUS THAT ONLY BLOOMS AT NIGHT AND IN TROPICAL OR DRY SUBTROPICAL ENVIRONMENTS. THREE VARIETIES CAN BE FOUND: YELLOW ON THE OUTSIDE AND WHITE PULP WITH SEEDS ON THE INSIDE, RED ON THE OUTSIDE AND WHITE PULP OR RED PULP WITH SEEDS ON THE INSIDE. IT IS VERY AROMATIC AND ITS FLAVOR IS VERY SWEET, REFRESHING, PLEASANT DELICATE AND FINE.

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# GUANABANA SOURSOP

SOURSOP IS A FRUIT NATIVE TO THE ANDES, IS THE FRUIT OF A TREE OF THE ANNONACEAE FAMILY, GENUS ANNONA, AND IS KNOWN IN SOME REGIONS OF SOUTH AMERICA AS GRAVIO-LA. THIS FRUIT IS CHARACTERIZED BY A THORNY ROUGH GREEN BARK AND A VERY SOFT WHITISH PULP WITH LARGE BLACK SEEDS. THE FRUIT REACHES A LENGTH OF 15 TO 30 CENTIMETERS AND CAN WEIGH ABOUT 3 TO 4 KILOS.

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# NARANJILLA

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THE NARANJILLA IS A PLANT AND FRUIT TYPICAL OF THE ANDES, IT GROWS SPONTANEOUSLY.

THIS PLANT PRODUCES FRUITS SIMILAR TO A ROUNDED YELLOW TOMATO. THE NARANJILLA, WHICH IS CHARACTERIZED BY ITS SOUR-TASTING JUICE, IS A PRODUCT RICH IN VITAMINS A AND C, ALSO IN CALCIUM.

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# FLOR DE JAMAICA HIBISCOUS FLOWER

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IT IS AN ANNUAL MALEVOLENT PLANT THAT CAN REACH 1 TO 3 METERS HIGH. ITS FLOWER IS RED, 4 TO 5 CM LONG, FORMED BY FIVE PETALS AND HAS A CONICAL SHAPE, RESEMBLING A SMALL POPPY. IT REPRODUCES BY SEED. ITS ROOTS DO NOT DEEPEN MUCH. IT IS A VERY DEMANDING PLANT IN TERMS OF DAYLIGHT HOURS. IT IS TYPICAL OF DRY SUBTROPICAL, MOUNTAINOUS CLIMATES, OF THORNY SCRUB.

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# JENGIBRE GINGER ROOT

GINGER ROOTGINGER IS A HERBACEOUS PLANT WITH MANY HEALTH BENEFITS. AS A MEDICINAL PLANT, IT IS ONE OF THE OLDEST AND MOST POPULAR IN THE WORLD. IN ECUADOR DUE TO ENVIRONMENTAL CONDITIONS, IT IS PRODUCED THROUGHOUT THE YEAR. IT HAS A SPICY FLAVOR AND CAN BE USED IN BOTH SAVORY AND SWEET DISHES. IT CAN BE USED IN VARIOUS FORMS: FRESH, DRIED, PRESERVED, IN CAPSULES (POWDER) OR CRYSTALLIZED.





# PLATANO PLANTAIN

BANANA VARIETIES (GENUS MUSA) THE EDIBLE FRUIT OF PLANTAIN BANANAS HAS MORE STARCH THAN THE COMMON DESERT BANANA AND IS NOT EATEN RAW. THEY ARE USUALLY COOKED GREEN, EITHER BOILED OR FRIED, IN SAVORY DISHES. THE RIPE FRUITS ARE MILDLY SWEET AND ARE OFTEN COOKED WITH COCONUT JUICE OR SUGAR AS A FLAVOURING. PLANTAINS MAY ALSO BE DRIED FOR LATER USE IN COOKING OR GROUND FOR USE AS A MEAL, WHICH CAN BE FURTHER REFINED TO A FLOUR.





# YUCA BLANCA YUCA



ALSO KNOWN AS CASSAVA OR MANDIOCA, IS AN EDIBLE ROOT TUBER ORIGINATING IN SOUTH AMERICA. THEY HAVE A HARD, FLAKY AND BROWN SKIN, WHILE THEIR STARCHY MEAT IS WHITE. IT IS CONSIDERED THE THIRD LARGEST SOURCE OF CARBOHYDRATES IN TROPICAL AREAS OF AFRICA, ASIA AND LATIN AMERICA, AFTER RICE AND CORN.





# TOMATE DE ARBOL TAMARILLO



ALSO KNOWN AS TAMARILLO, ANDEAN TOMATO, STICK TOMATO, SERRANO TOMATO, CIGOMANDRA, NORDIC MANGO AND FRENCH TOMATO. IT IS A FRUIT NATIVE TO SOUTH AMERICAN ANDES. IT IS SOWN IN THE TROPICAL AREAS OF SOUTH AMERICA, IT HAS QUITE A LOT OF SIMILARITIES WITH NORMAL TOMATO AND HAS A COLOR HUE THAT VARIES BETWEEN RED, YELLOW AND ORANGE.





# PEPINO DULCE SWEET CUCUMBER

SWEET CUCUMBER, ALSO KNOWN AS MELON CUCUMBER, IS A SOFT-TASTING FRUIT THAT IS GROWN IN THE HEAT OF ECUADORIAN VALLEYS. THE SWEET CUCUMBER HAS A THIN CREAMY SKIN WITH PURPLE SPOTS AND THAT CAN REMIND YOU OF THE TEXTURE OF THE TOMATO, IT IS SWEET, JUICY AND REFRESHING. IT IS MAINLY CONSUMED AS FRESH FRUIT OR IN SALAD.





# AGUACATE HASS AVOCADO

IS ALSO KNOWN AS "THE FRUIT OF THE HEART", NOT ONLY BECAUSE OF ITS SIMILARITY TO THE VITAL ORGAN BUT BECAUSE ITS OILS ARE BENEFICIAL TO REDUCE CHOLESTEROL AND PROTECT THE CARDIO-CIRCULATORY SYSTEM. AT FIRST IT IS GREEN; MATURE AND SUITABLE FOR CONSUMPTION IS ALREADY VERY DARK VIOLET, ALMOST BLACK. HARD, THICK AND ROUGH SKIN, ITS FLESH IS YELLOW AND TASTES SIMILAR TO NUTS.





# GRANADILLA

IT IS A VIGOROUS GLABRA VINE PLANT, NATIVE TO SOUTH AMERICA, SPECIFICALLY FROM THE FOOTHILLS OF THE ANDEAN MOUNTAIN RANGE FROM NORTHERN CHILE TO VENEZUELA. THE GRANADILLA BELONGS TO THE PASSION FRUIT FAMILY. . THE SKIN IS HARD AND INEDIBLE, BUT IT IS EASY TO CUT. THE FRUIT CONTAINS A JELLY PULP WITH EDIBLE BLACK SEEDS. THE FLAVOR OF THE MEAT IS VERY GOOD AND SWEET.



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# EDDOE

## EDDO

EDDOE OR EDDO IS A TROPICAL VEGETABLE THAT IS OFTEN CONSIDERED IDENTIFIABLE AS THE SPECIES *COLOCASIA ANTIQUORUM*, CLOSELY RELATED TO TARO, WHICH IS MAINLY USED FOR ITS THICKENED STEMS





# MALANGA TARO

MALANGA IS THE TUBER OF A PLANT CALLED COLOCASIA ESCULENTA ORIGINAL FROM POLYNESIA BEING PART OF ITS KITCHEN. THE TUBER THAT HIDES UNDER THE GROUND OF THESE LARGE-LEAVED PLANTS, HAS A WHITE OR YELLOW FLESH, AND A HIGH STARCH CONTENT.

MALANGA IS ALSO KNOWN BY THE NAME OF TARO AND IS A VERY PECULIAR VARIETY OF TUBER, REMINISCENT OF CASSAVA OR CASSAVA.







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