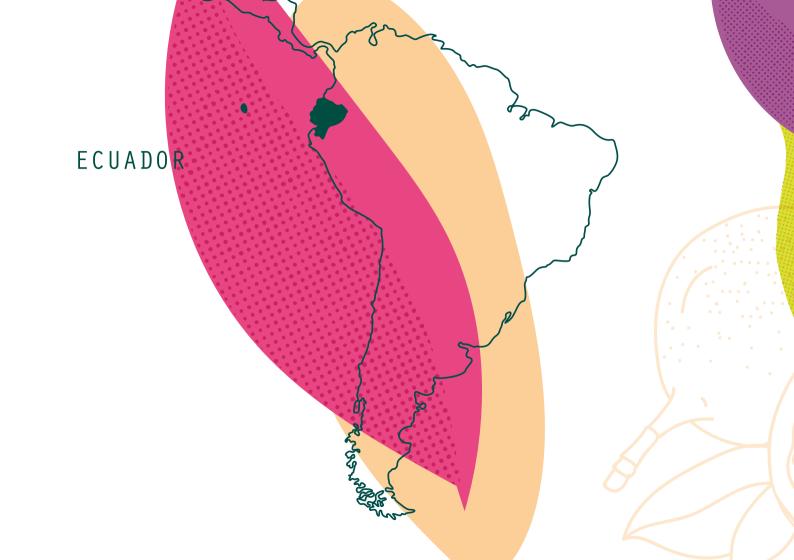


SOUTH AMERICAN

fenatura

PREMIUM FOODS





FRUITS AND VEGETABLES, THE WEALTH OF THE EARTH IN OUR TABLE EVERY DAY.







FENATURA S.A. IS AN ECUADORIAN COMPANY THAT ESTABLISHES FROM A CLEAR PREMISE, OFFERING THE BEST OF ECUADOR AND SOUTH AMERICA FOR THE WORLD, OUR PRINCIPLES AND VALUES ALWAYS SEEK THE BEST FOR OUR CUSTOMERS AND SUPPLIERS.

THANKS FOR TRUSTING US

WITH LOVE,

THE FENATURA S.A. TEAM







PITAHAYA ROJA RED DRAGON FRUIT

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.



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.



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 of the texture of the tomato, it is sweet, juicy and refreshing. It is mainly consumed as fresh fruit or in salad.



GRANADILLA 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.



JENGIBRE GINGER ROOT

Ginger root Ginger 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.



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 food, 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.

