

**100%
NATURAL**



CATALOGUE



ALPROCEZ S.A.S.

Mission

Produce and market healthy, high-quality foods that generate trust and satisfaction in our customers and contribute to a healthier future.

Vision

To be a company recognized and valued for the quality and innovation of its products and for the differentiated image of its brands.

Be recognized for our socially conscious policies, which will allow us to develop a work environment of excellence and become strategic partners for clients and suppliers.

We aim to be a leading company in the national market and with a presence in international markets.

History

We are a company founded in 2020, with the desire to process quality food and under sanitary standards. Although the company is recently created, the people behind this project have extensive experience in the food sector.

For more than 2 decades we have cooperated and interacted in the development of different projects throughout the country, in this way we managed to internalize what for us is the most appropriate way to process food. Thus, using appropriate facilities and equipment, using quality raw materials and helped by qualified personnel, we develop quality products and carry out a process that manages to capture all the warmth and expertise that we have acquired over these years.

This is how this company emerged, Alimentos Procesados con Calidad y Calidez ALPROCEZ S.A.S.

fresh

The background of the top half of the page is a collage of white line-art illustrations on a light gray background. These include a watermelon, a glass of juice with a straw, a pineapple, a lemon slice, a glass of smoothie, a fork, a spoon, and various leaves. In the center, there is a vibrant red splash of guava pulp, with several green guava leaves and a few whole yellow-green guavas scattered around it. A red banner in the top right corner contains the text '100% NATURAL'.

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Guava pulp

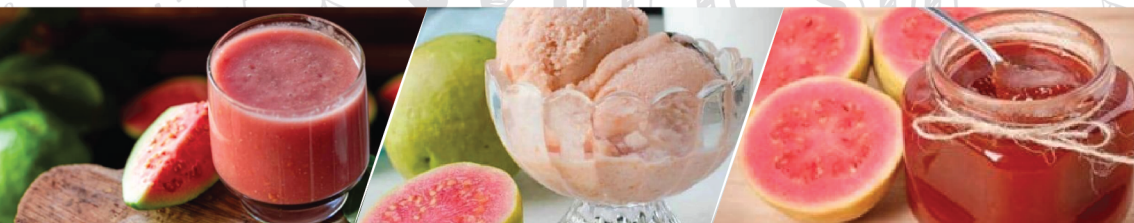
Presentations of
100g, 250g, 500g y 1000g

Benefits

- Very high vitamin C content, improves the immune system
- Helps with weight loss
- High lycopene content that protects the skin
- Helps reduce cholesterol
- Rich in antioxidants, helps reduce blood pressure
- It has natural analgesic properties

Applications

Juices, smoothies, cocktails, ice cream, jams and other sweets



The background of the top half of the page is a collage of white line-art illustrations on a light green background. It includes a watermelon, a kiwi slice, a lime slice, a pineapple, a glass of juice with a straw, a glass of smoothie with fruit, a glass of ice cream, and various leaves and berries. A dark green curved banner in the top right corner contains the text "100% NATURAL".

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A central illustration shows a splash of thick, white soursop pulp. It is garnished with a slice of soursop fruit, a green leaf, and a small white cube. The splash is surrounded by other fruit slices and leaves.

Soursop pulp

Presentations of
100g, 250g, 500g y 1000g

Benefits:

- Natural energizer
- Antioxidant properties that delay aging
- Vitamins C, B1 and B2
- Great source of fiber that helps digestion
- Helps lower blood pressure
- Rich in phosphorus, iron and calcium
- Prevents osteoporosis
- Helps reduce pain

Applications:

Ideal for juices, smoothies, ice creams and cocktails





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Passion fruit pulp

Presentations of
100g, 250g, 500g y 1000g

Benefits:

- Helps with weight loss
- Aids in falling asleep more easily
- Natural antioxidant that reduces aging signs
- Helps prevent infections
- Provitamin A, is essential for eyesight, skin and hair
- Improves the immune system
- Reduces the risk of contracting degenerative diseases

Applications:

Juices, smoothies, cocktails, cakes, ice creams, mousse and other desserts



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Blackberry pulp

Presentations of
100g, 250g, 500g y 1000g

Benefits:

- Helps reduce cholesterol levels and improves cardiovascular health.
- Provides fiber that helps improve digestion.
- It has vitamin C and improves the immune system.
- It has vitamin E that improves the appearance of the skin.
- Contains zeaxanthin that helps protect eyes from UV rays.
- Helps regulate blood pH.

Applications:

Juices, smoothies, cocktails, ice cream, cakes, mousse and other desserts.



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Pineapple pulp

Presentation of
100g, 250g, 500g y 1000g

Benefits:

- High in vitamin C, making it an excellent antioxidant
- Provides fiber and water to our body
- Rich in antioxidants and nutrients
- Stimulates the function of the digestive system, which helps prevent constipation and reduce cholesterol

Applications:

Juices, smoothies, cocktails, ice creams, jams, mousse and other desserts



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Lemon pulp

Presentation of
100g, 250g, 500g y 1000g

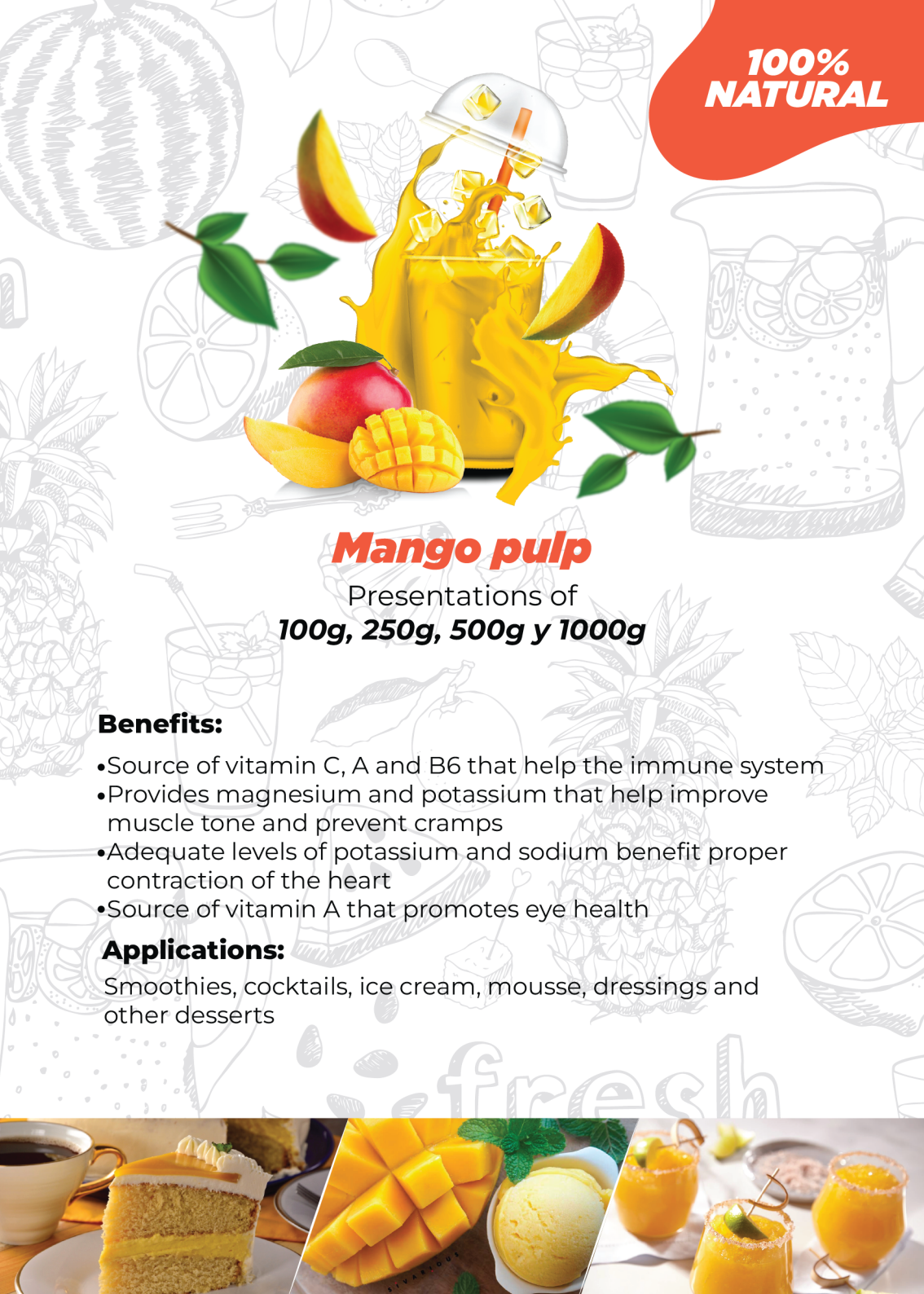
Benefits:

- Natural antibiotic due to its high vitamin C content
- Strengthens the immune system, helping fight respiratory diseases
- Reduce inflammation and help heal wounds
- Facilitates the absorption of iron, helping control anemia
- Helps balance the pH of the body
- Helps reduce cholesterol

Applications:

Lemonades, smoothies, cocktails, ice cream, mousse, dressings and other desserts





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Mango pulp

Presentations of
100g, 250g, 500g y 1000g

Benefits:

- Source of vitamin C, A and B6 that help the immune system
- Provides magnesium and potassium that help improve muscle tone and prevent cramps
- Adequate levels of potassium and sodium benefit proper contraction of the heart
- Source of vitamin A that promotes eye health

Applications:

Smoothies, cocktails, ice cream, mousse, dressings and other desserts





Colada morada recipe

This typical drink is traditionally consumed on November 2 as a commemoration of the Day of the Dead. It was a drink of the Quito Cara people to celebrate Aya Marcay Quilla or "Month of Carrying the Dead." After colonization, the Spanish adopted it and it became a religious custom to this day. It is usually eaten with doll-shaped bread called Guagada de Pan.

Ingredients:

- 1 cup of black or purple corn flour
- 400g of Frukty Ice naranjilla pulp
- 400 g of Frukty Ice blackberry pulp
- 150 g of Frukty Ice pineapple pulp
- 50g Frukty Ice orange pulp
- 2 cups of mortiños or blueberries
- 2 cups of sliced strawberries
- 2 cups of diced pineapple
- 5 cinnamon sticks
- 4 cloves
- 4 sweet peppercorns
- 1 star anise
- 350g of sugar
- Lemon verbena leaves to taste
- Lemon grass leaves to taste

Preparation:

1. Put the Frukty Ice pineapple pulp, cinnamon, cloves, sweet pepper, star anise and sugar in a large pot with 8 cups of water. Boil the mixture for 20 minutes.
2. Add lemon verbena, lemon grass and Frukty Ice orange pulp. Cook over low heat for 10 minutes. Remove and strain.
3. In a separate pot, add 4 cups of water with the mortiño and Frukty Ice blackberry pulp, boil for 20 minutes. Remove from heat, let cool. Then strain.
4. Mix the cup of purple corn flour with a cup of the pineapple liquid (step 2) until it is well diluted.
5. Add to the previous mixture the water with blackberry (step 3), the Frukty Ice naranjilla pulp and water with pineapple (step 2).
6. Cook over medium heat, stirring constantly to prevent sticking, until boiling.
7. Add the pineapple cubes and simmer for 10 minutes.
8. Remove from heat and add the strawberry slices. Serve hot.

WE HAVE THE FOLLOWING FRUITS



Soursop



Passion fruit



Blueberries



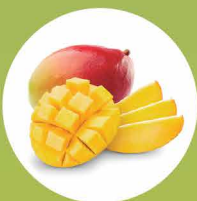
Naranjilla



Coconut



Taxo



Mango



Orange



Tamarind



Guava



Pineapple



Strawberry



Araza



Lemon



Tree tomato



Dragon fruit

PRESENTATIONS OF

100g
250g
500g
1000g



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CHOPPED FRUIT

100% NATURAL

**BLACKBERRY
JAM**

**GUAVA
MARMALADE**



Listado de productos anexo al certificado emitido por SGCEC DEL ECUADOR S.A. cuyo código único BPM es:

0026-BPM-AN-0522

Datos de la empresa

RUC: 1793123392001

Establecimiento 1

Planta 1

Provincia: PICHINCHA

Cantón: QUITO

Parroquia: AMAGUANA

Dirección: BARRIO: MIRANDA BAJO CALLE: AV. ABDON CALDERON INTERSECCIÓN: RIO CHONE NÚMERO: S/N

TIPO DE ALIMENTO	LÍNEA DE PRODUCCIÓN	PRODUCTOS
ELABORACIÓN Y CONSERVACIÓN DE FRUTAS, LEGUMBRES, HORTALIZAS, TUBÉRCULOS, RAÍCES, SEMILLAS, OLEAGINOSAS Y SUS DERIVADOS	PULPAS, CONCENTRADOS Y PASTAS DE FRUTA	

Dado en la ciudad de Guayaquil, el 05 de mayo de 2022

Fecha de vigencia, 07 de abril de 2027

Ing. Juan Pablo Flores Jaramillo

COORDINADOR GENERAL TÉCNICO DE CERTIFICACIONES
AGENCIA NACIONAL DE REGULACIÓN, CONTROL Y VIGILANCIA SANITARIA



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