

BROCHURE 18 ▪

Evolving quinoa.
Nurturing souls.



Andean
Valley
CORPORATION



At Andean Valley Corporation we strive to share our nutritious and healthy food with the world, based on our best tradition: Bolivia's Royal Quinoa.

Who we are.



Drawing our expertise and determination from our 20 years experience producing, processing and exporting this amazing andean grain, we offer you an exceptional range of organic, gluten-free and deliciously healthy products that we craft for the most demanding palates. We have developed a shared space of support and cooperation with over 450 local farming families in the Bolivian highlands, an unprecedented program in the Andean region which allows us to remain true to our agroecological principles of organic and sustainable production, while we look into a promising future of well-being.

This is the essence of Andean Valley Corporation. Our organic Royal Quinoa is the alchemy of tradition and ancestry with the never ending search of a holistic, healthier and sustainable nutrition. Come with us to share and enjoy this path forward.

Our global brand expansion.



PERÚ
Production and Processing Facilities

BOLIVIA
Headquarters
Production and trading

- Headquarters**
Bolivia
- Production and Processing Facilities**
Bolivia
Perú (own offices)
- Trading**
Colombia (own offices)
Costa Rica (own offices)
Chile
Malaysia
Taiwan
Hong Kong
Australia
Russia
- We take our products to**
United Arab Emirates
France
England
USA
(Miami & Los Angeles)
Singapore
Canada
Denmark
Argentina
Brazil
Spain
Germany
Israel



Our Suppliers Program.

We grow with our communities guaranteeing an organic and sustainable process. Together with our farmers, every day, we establish objectives to fight against the trust deficit in the organic quinoa production.



Our Suppliers Program is an unique in the Andes project of collaboration with 18 local farming communities of the Bolivian south highlands. We support and assist in techniques to grow and manage Organic Royal Quinoa from the seeding to the postharvest processes; the provision of organic supplies and tools secure a good result in the organic crop and a fair trade price for their products.

Our program is a socially responsible way to guarantee the sustainability of our process and the traceability of our organic production. This way, we improve and evolve as a community, and we can all share and enjoy the wonderful legacy of Royal Quinoa!

The re-evolution of a holistic nutrition worldwide.



The re-evolution of our Suppliers Program.



● Nourishing the world of energy and well-being.

We dared to tell the world that **there is one better feeding**. And for this reason, we've reached to produce 700 METRIC TON per month of high dense quinoa grains. We always have the challenge to offer you more!

We are present in five continents and nineteen countries. Yes, we have committed ourselves to challenging the industry and going beyond the evolution of real nourishment. **Our spirit is anchored to the holistic nutrition.**

As we believe that positively hitting in the transformation of our Latin American context is possible, this has prompted us **to consolidate a network of own commercialization and distribution offices network** that empowers the soul of those who choose us like an option of healthful nutrition in Colombia, Costa Rica, Perú and Bolivia.

Along with more than ten global strategic allies that represent us, we will continue our expansion in the construction of better alternatives for welfare, quality of life and sustainable nutrition over the world.

Committing ourselves to the future well-being has boosted us to project an installed manufacturing capacity that is today's fact: **three processing and production plants in Bolivia, our headquarters, and one plant producing protein and superfoods pasta in Perú.**

Bringing you over a genuine supply of high nutritional value has consisted in the principal motivation that **allows us to offer more than fifty holistic nutritious products nowadays**. Innovating and offering you new forms of consumption will lead to the deal by which we will revolutionize the world of super foods together.

The confidence gained for years has encouraged us to continue innovating and to offer high impact solutions to our client's businesses. **Today we suggest you our new franchising model in which we are to offer all of the expertise, production, commercialization and brand management** so that we can grow together and take forward this movement of viable nutrition to more corners.

- Challenging commitment and sustainable processes.

Our certifications endorse that we keep up with the strictest global requirements on quality standards: **FSSC22000, NOPUSDA, THE EU, CAN, FDA, KOSHER, HAACP, GMP.**



We support as well as **we work with the main research centers and chambers -such as CPTS, CABOLQUI and PROINPA-** in the most essential aspects of our corporative philosophy: sustainability, genuine organic quality, welfare of farmers and transparency in traceability.

The chemical composition of our soils converts the foods that we offer you in energy that nourishes: true nutritious **products that are 100% suitable for vegans, gluten-free and non GMO**, among other characteristics.



Our transparency is provable, as is the case **with the 8 control stages that guarantee our traceability policy** since the raw material leaves the fields, arrives in our plant and ends up on your table.



- Ancestral wisdom, progress for the future.



We encourage a positive awareness that has made us work hand in hand over 21 years in order to achieve a better well-being in 18 communities with which we have a solid and unique relationship in the Southern Bolivian highlands.

Committing ourselves into protecting the Earth has made us build grand learning spaces along with our dedicated producers, whom **we constantly train in organic sustainable production techniques.**

Over 4000 hectares are impacted by this captivating, positive and transforming energy which causes the well-being for future generations to be cultivated in our farmers' fields.

Protection begins at home. Accordingly, our corporation **will firmly continue supporting all State policy that prompts the protection and development of our people**, always prioritizing all aim that places healthy diet as a progress core.





Our present.



From our very beginning as a company that just processed Royal Quinoa, we have always pushed our boundaries and kept innovation as our goal. We have walked this path with a strong sense of commitment and courage, and today we proudly offer our clients and consumers a wonderful range of 50 organic, gluten-free, non-GMO, no-coloring and no-preservatives products. Standing firm and tall, we share a tradition that carries the promise of healthier, more nutritious food to more than 20 countries around the world.



Where we go from here.

Our company grows, our brand re-evolves. We are stronger than ever, ready to leap into a new transformative future. We want to share our knowledge and energy to empower and nourish the world, while remaining -as always- steadfast protectors of our ancestral legacy, our people and our soil.

Our renewed image is a new way for us to tell you -and all our collaborators, suppliers and clients around the world- our story, what we are, and where we're headed.

This is our brand logo, embodiment of our tradition and the unique confluence taking place in the amazing landscape where our Organic Royal Quinoa grows: the meeting between the Tunupa volcano, the Uyuni salt flat, and the communities that preserve the ancestral legacy of quinoa. It consists of a symbol inspired by the reflection of the Tunupa Volcano in the salt flat mirror and a geometric shape unique to our company that encompasses it, in a re-volving process of alchemy and re-evolution. Next to them, our name is presented in a customized typeface, completing our new logo.



**Andean
Valley**
CORPORATION

Our holistic nutritious Royal Quinoa Line.



Grains

- Organic white Royal Quinoa grain.
- Organic black Royal Quinoa grain.
- Organic red Royal Quinoa grain.
- Organic mix Royal Quinoa grain.

Flours



Raw:

- Organic white Royal Quinoa flour.
- Organic black Royal Quinoa flour.
- Organic red Royal Quinoa flour.

Precooked:

- Organic white Royal Quinoa precooked flour.
- Organic black Royal Quinoa precooked flour.
- Organic red Royal Quinoa precooked flour.



Flakes

- Organic white Royal Quinoa flakes.
- Organic black Royal Quinoa flakes.
- Organic red Royal Quinoa flakes.

Mix



- Royal Quinoa Brownie mix.
- Royal Quinoa Burger mix.
- Royal Quinoa Flan mix.
- Royal Quinoa Flan mix with stevia.
- Royal Quinoa Pancake mix.
- Royal Quinoa Pudding mix.
- Royal Quinoa Pudding mix with stevia.
- Royal Quinoa Pizza mix.
- Crispy Coating mix.
- Organic Royal Quinoa & Brown Rice.

Pastas



- Organic Royal Quinoa pasta FUSILLI.
- Organic Royal Quinoa pasta TUBINI.

Baby Food:



- Royal Quinoa, pea and carrot.
- Royal Quinoa and mango.
- Royal Quinoa and Banana.
- Royal Quinoa and Pumpkin.



1,2,3 QUINOA READY TO EAT, READY TO GO.

Basics:

- Vegetables Salad.
- Olive Oil & Pink Salt.
- Brown Rices & Spices.

Sweets:

- Sweet Mango & Chia.
- Sweet Apple & Cinnamon.
- Sweet Fruits.

World cuisine:

- Pesto in Love.
- Asian Delight.
- Curry Fan.

Dips:

- Quinoa & Chickpeas Hummus.
- Quinoa & Mango Chutney.

Royal Quinoa JAMS:

- Royal Quinoa and Blackberry Jam.
- Royal Quinoa and Peach Jam.
- Royal Quinoa and Pineapple Jam.



Andean Valley Sports line:

- Protein Shake Powders.
- Energy Gels.
- Sports Breakfast.

From our farms to the fork,
and from the fork to your heart.





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