



Argentina food

Secretaría
de Agroindustria



Ministerio de Producción y Trabajo
Presidencia de la Nación



Argentina Food

A Natural Choice

Located at the southernmost end of the Americas, between parallels 22 and 54, Argentina covers an area of almost 280 million hectares, of which 180 are completely devoted to agricultural production. Argentina is renowned throughout the world for the alluring sophistication of tango; the passion for soccer and the highest quality of its food.

Due to its vast geographical area and wide variety of climate -ranging from subtropical to cold temperatures- this land has one of the world's richest ecosystems; an ideal place to produce high quality natural foods. This was the reason why, by the end of the 19th Century and the first decades of the 20th Century, it attracted a massive flow of immigrants: Europeans, Arabs and Asians, who settled in different regions of the country, bringing with them their dreams, traditions and their production and consumption habits.

These diverse idiosyncrasies gave birth to a new culture, which after having undergone difficult problems and conflicts is now opening up to the world. Offering its best: highest quality foods.

*Quality Food,
Argentina Food.*

Argentina in the food world

1st World Exporter of Soybean Oil, Soybean Flour, Concentrated Lemon Juice, Lemon Oil Essence, Hubbsi Hake, Beans, Yerba Mate and Peanut Oil.

2nd World Exporter of Horse Meat, Prepared Peanuts, Sorghum, Grape Juice and Tangerines.

3rd World Exporter of Sunflower Oil, Sunflower Pellets, Garlic, Corn, Soy Beans, Soybean Seeds and honey.

4th World Exporter of Corn Oil and Wheat Flour, Dried Prunes, Chickpeas Fresh Pears and Olives.

5th World Exporter of tea, prepared olives and Powdered Whole Milk

6th World Exporter of Olive Oil, Table Olives, fresh lemon, raisins and beef.

7th World Exporter of Wheat and Blueberries

8th World Exporter of hare meat.

9th World Exporter of Wine.

Source: COMTRADE. Year 2017



Quality oils for the world

Argentina has a long-standing tradition producing cooking oils, yet only managed to consolidate the industrial sector during the last decades of the 21th Century. Today they share, along with the agricultural industry, the most modern oil complex in the world, located in one of the richest areas of the country.

The oil industry has incorporated the most modern production, management and quality control technology, as well as effective logistic systems, including specialized ports on the Parana river in the center of the country.

More than a thousand kilometers to the west, in the Andean valleys, another oil industry has begun to flourish; olive oil, which, taking advantage of the natural terrain of the region has extended the planted area with varieties mostly demanded internationally.

Argentina is the main producer of olive oil in America and stands out for its quality.

The production of grape oil is also strongly developing.

Thus, taking advantage of a rich and varied ecosystem that provides high quality raw material, Argentina has become the leading exporter of soybean oil and peanut oil and the third largest exporter of sunflower oil, the fourth exporter of blended oils and is the sixth largest exporter of olive oil.

Oils assortment

Sunflower oil - Corn oil - Peanut oil
- Blends Oil, Soybean oil - Grape oil -
Canola Oil 3 oil assortment - Safflower oil
- Rapeseed oil.

Olive oil varieties:

Arauco - Arbequina - Manzanilla - Picual - Coratina - Barnes - Changlot.
Virgin or Extravirgin and Blends.



*Cooking oils.
Pure and of high quality.
From its origin.*



Olives & pickles with history

Argentine olive culture has more than 470 years of history. The olive production in Argentina is situated in the Andean valleys. This region where the climate is dry (less than 300 mm. of rain a year), the intensity of sunlight is high, the thermal range is very wide and pollution unknown, is the Argentine homeland of olives and pickled vegetables.

Olives are voluptuous, well shaped and with an excellent relationship between pulp and bone or stone. The varieties, Arauco and Manzanilla, are delicate, tasty, firm and of subtle pulp. According to COI, Argentina is the fifth country exporting table olives and seventh in production.

Argentina also offers a variety of pickled vegetables - artichokes, eggplants, small onions, sauerkraut, grape leaves, cucumbers, sweet and sour gherkins, pickles, tomatoes and carrots - that express the flavour of the south.

During this last decade, companies have invested in modern technologies in each stage of the productive process and strict systems to guarantee quality, resulting in a qualitative and quantitative leap. This combination between naturalness and technology allowed Argentine olives and pickled vegetables to gain space in the international markets, with quality and purity as "leit motiv".

Olive and pickled vegetables assortment

Black or green olives, with or without stone - Filled with garlic, cappers, peppers, pistachios, anchovy paste, sardines or trout - artichokes - eggplants - small onions - sauerkraut - grape leaves - cucumbers - sweet and sour gherkins - pickles tomatoes - carrots.

Olive varieties:

Arauco, Empeltre, Manzanilla, black or green, with or without stone.



*Table Olives and Pickles.
Subtle flavors and firm
textures from the South.*



Gourmet food, delicacies from the new world

In Patagonia, very close to the Andes, there are great lakes and forests, pollution does not exist and the air is clean, wild boar and deer are bred. Their meat is smoked, frozen or mixed with mushrooms or aromatic herbs from the area or turned into pate. Otherwise, berries are grown as well and processed into jam and marmalade.

Deep in the Patagonia lies the natural habitat for the Patagonian lamb, of exquisite lean meat; certainly a prestigious argentine gourmet food ambassador.

To the north, in Cuyo, olives are cultivated as well as vines, vegetables and stone fruit. These are turned into exquisite olive oils, table olives, fine wines, delicious jams and marmalades and refined pickles.

In the north west, in the arid highlands of the Andes, goats graze and from these unique cheese is made spices and aromatic herbs grow and are naturally sun dried. In the humid and subtropical Andean valleys traditional jams and sweets are produced.

In the north east, instead, frog, yacare (caiman latirostris) and south american ostrich (rhea Americana) breeding farms are found. Their meat, of unforgettable taste, are offered frozen, pickled or marinated.

In the vast Pampa's plains hairs, rabbits, pheasants and turkeys are breed. Their meat is processed according to strict quality standards, reflecting natural wild taste.

Gourmet food flavours, aromas and colours of the new world.

Gourmet food assortment

Oils: Nut - Olive - Grape with or without Spices.

Olives and Pickles: Green and Black olives filled with peppers, tree nuts or raisins - Artichokes - Sweet and sour peppers - Small onions - Mushrooms - Mini vegetables - Cucumbers - Sweet and sour gherkins - Pickles - Dry peppers with spices - Tomatoes with spices.

Balsamic Vinegars and Vinegar: of wine or berries, with or without spices. Apple or grape vinegars.

Smoked: Deer - Lamb - Wild Boar - Hair - Cheese Salmon - Trout.

Seasonings and sauces: Fruit chutney - Smoked spices - Aromatic Herbs - Artesian mustards - Chocolate and Cranberry Sauces - Chimichurri. Canned and pickled meat: Deer - Rabbit - Lamb Pheasant - Hair - Wild Boar - Duck.

Pates: Foie with mushrooms and spices - Deer and Wild Boar with mushrooms and spices Canned Fish and Seafood: Anchovy - Cockle - Squid - Crab Meat - Salmon - Sardine - Trout.

Andean Champignon: Fresh or dried. Chocolate Specialties: Artesian or semi artesian with berries, dried fruit, nuts, mint and toffee. Jams and Marmalades: Fruit, Berries, Subtropical Fruit - Toffee Caramel.

Biscuits, cookies and cakes: with cereals, chocolate chips, mint, alfajores and welsh cake.

Infusions: Green and Black tea - fruit flavoured tea aromatic herb flavoured tea.

Liquors: Fruit, chocolate or mint. Honey: with tree nuts or dry fruit.

Special Cheese: Spiced hard, semi hard with herbs, Goat or Sheep with mushrooms and spices, Buffalo mozzarella.

*Argentine delights.
Elegancy and Sophistication.*



Seasonings and sauces, scents and flavors from the south

It is worth remembering that the discovery of the America was due to European countries searching for alternative routes to Asia for trade of the herbs and spices that the old continent lacked from the beginning of history to the present, humanity has sought to add flavors to their food.

Today the new world is the source of flavors and aromas. Argentina produces spices and aromatic herbs across all its territory, some are indigenous and others were brought by immigrants.

The area used to produce spices and herbs is greater than 30,000 hectares, sprawling across the different regions of the country. There is also a strong industrial sector that transforms them into sauces, dressings and fresh or dehydrated spices. We also produce exquisite variety of vinegars and salts - all natural and of excellent quality.

Seasonings and sauces assortment

Sauces and dressings: Chimichurri - Chutneys - Ketchup - Mayonnaise - Mustards - Pestos - Salsa Golf - Tomato Sauce - Soybean Sauce - Sweet Sauces (chocolate, fruit or mint) - Spicy Sauces Spices and Aromatic Herbs: Basil - Anis - Savory Cinnamon - Capsicum - Cilantro - Cumin - Coriander - Curcuma - Juniper - Tarra- gon - Fennel Ginger - Bay - Lavender - Citronella - Lemon Grass - Chamomile - Mint - Nutmeg - Rose Hip - Oregano - Paprika - Pepper (white and black) - Rosemary - Sesame - Thyme - Vanilla.

Vinegars: Balsamic Vinegar, with or without spices - Alcohol Vinegar - Apple Vinegar - White Wine Vinegar - Red Wine Vinegar and Other Varieties.

Salts: Extra fine Salt, fine or coarse - Salt low in sodium - Salt with or without spices.



*With the Essence of the
New World Purity and
Flavor from the South.*



Beef,

The excellence of quality

Cattle is bred on the vast Pampas, out in the open. There are more than 54 million head of Aberdeen Angus, Hereford and other breeds, freely roaming the fertile natural prairies searching out the tender, fresh grass. As a result, the meat is moist and tender, without intra- muscular fat, tasty and very low in cholesterol. The cattle is submitted to strict health controls, with Argentina free of “foot and mouth disease” and free of “Mad Cow Disease”.

Modern refrigeration plants process the meat under strict quality norms.

Beef assortment

Chilled cuts - Frozen cuts - Corned beef - Frozen cooked meat - Cooked canned meat - chopped and canned meat - Canned specialties - Hamburgers - Offal.



*For its original quality
Argentine beef.*



Poultry, another great Argentine meat

Argentina, famous for its red meats, is also a high quality white meat producer. This is a direct consequence of what the birds are fed -natural grain produced in the Pampa region- which provides natural flavor, is highly nutritional and easily digested.

Argentine poultry is healthy; our country is free of “newcastle disease” and “bird flu”. The varied sizes allow us to adapt easily to different market requirements. Our poultry has an excellent texture and natural flavor.

Poultry assortment:

Fresh or frozen: Whole poultry with no innards - Breast - Thighs - Legs - Wings - Offal and Claws.

Precooked: Breast - Thighs - Legs and Wings.

Breaded: Breast, Legs, Thighs and other parts.



*Tender meat. Tasty.
Farm meat.*



Lamb meat,

with the magic of the South of the world

Patagonia is located at the far south of the American continent, nestled between the Andes and the Atlantic Ocean. A vast area of magic and mystery, vast expanses and hidden lakes bordered by the mountains, strong, cold winds constantly buffet the plateau.

Here in the Andean Plateau the Patagonian lamb found an ideal place to develop. The climate, the pastures and man's hard work created an animal of subtle, lean meat.

Lamb assortment

Fresh and/or frozen: Rump Steak - Loin Steak with bone - Boneless Loin Steak - Double Rib - Fore Quarter - Loin - Shoulder - Chest - Legs without Rump



*The mystery of
Patagonian meats.
Really delicious.*



Other meats, Authentic flavor

Vast expanses, varied climates, abundant water and rich soil have provided Argentina a number of ideal ecosystems to raise a variety of animals. Goats develop across the country, rabbits and hares prosper in the Pampas and in the northeast.

Guanacos are raised in Patagonia.

In the south of the Pampas and in Patagonia deer are raised. Water buffalos are bred in the moist northeast.

All of these meats carry a seal: they are natural. The quality is ensured by a processing industry in compliance with demanding quality norms.

Other MEAT assortment

Goat: Fresh or cooled: Rump steak - Loin Steak - Boneless Steak - Rib - Fore Quarter - Hind Quarter - Loin.

Deer: Chilled Cuts - Frozen Cuts - Canned Cooked Meat - Frozen Cooked Meat - Canned Specialties.

Water Buffalo: Chilled cuts - Frozen cuts.

Rabbit: Frozen: Hind Quarters - Loin - Loin Filet - Chopped.

Hare: Frozen: Hind Quarters - Loin - Loin Filet - Chopped.

Guanaco: Frozen boneless cuts.



*Quality Meats.
Argentine Meats.*



Fish and seafood

from the south atlantic

Argentina has a vast coastline extending for 4,725 kilometers (11,235 km. if we include the islands and Antarctica) and the Argentine sea has a surface over 1,000,000 square km.

This vast, cold-water sea swirls with numerous currents is home to plentiful fish, mussels and crustaceans that frequently can be captured year round. Specialists agree that the Argentine sea is one of the purest of the planet and that the species that live in it are pollution-free.

This natural quality combined with modern capturing and processing technologies -more than 140 processing plants that export to the world- places Argentine fish, mussels and crustaceans among the most recognized in the leading international markets. Argentina is an important producer of seafood, with an annual catch of just under a million tones, more than half of this goes to the international market. The Argentine exports of hubbsi hake and squid are relevant.

Fish and sea food assortment

Fish: Haddock - Southern Cod - Bream - Mackerel - Corvine - Sole - Hubbsi Hake - Tail Hake - Black Hake - Grouper - Young Hake - Sea Bass - Turbot - Atlantic Salmon - Coho Salmon.

Seafood (shellfish and mussels): Squid - Shrimp - Crabs - Spider Crab - King Prawn - Scallop.



*Argentine fish and seafood.
With international prestige.*



Sugar from the south to sweeten the world.

The main Argentine sweetener, sugarcane, is cultivated in the subtropical valleys of the northwest and in the northeast, where there is abundant water, a humid climate and high temperatures. This combined with the incorporation of new processing and cultivation technology has placed our country among the top ten exporters of sugarcane. The country is also a significant exporter of fructose, lactose and glucose.

Sweeteners assortment

Cane Sugar: Refined white - Extra white - Raw.

Sugars and Syrups: Fructose, Glucose, Lactose and Molasses. Sugar-free sweeteners.



*All natural
and noble products.
To sweeten the world.*



Peanut,

Quality and taste for the world

The special quality characteristics of the product, together with the significant investments in equipment and the implementation of the best processes and norms of good practices of the producers, allowed Argentina to become the first world exporter of peanuts. The Argentine peanut is distinguished by a marked flavor of toasted peanuts with a soft sweet reminiscence, thanks to the important sucrose content characteristic of the peanut from Córdoba, the province where the production of this dried fruit is concentrated (90 %).

Argentine peanuts today are synonymous with products free of chemical and biological contaminants and have a specific chemical and nutritional composition inherent to their geographical origin. These characteristics guarantee a particular success in the most sophisticated markets in the world for their sanitary and quality requirements.

These results are due to continuous improvement over several decades by producers and companies that, with energy and determination, work for the development of the territory, ensuring its environmental, social and economic sustainability.

The primary destination of the peanuts produced by Argentina is the snack and confectionery industry. The consumption of peanuts and peanut products is an established and traditional food habit in many countries of the world.

Argentina and the United States compete in the market for high quality peanuts for human consumption. Although borders within our country is a fact that is ignored, the Argentine Mani is - tacitly - a registered trademark that identifies a product appreciated and prestigious among consumers of the most demanding snacks in the world.

Peanut Assortment:

Blanched, confectionery, toasted, fried (peeled or not peeled).

Peanuts covered with chocolate or candied.

Semi-peanut halva nougat.

Peanut butter.

Peanut oil.



*Natural, Nutricious,
Safe and Delicious*



Chocolates and Candies, Argentina's delicious tradition

Chocolate, an original product of the Americas, was adopted by the immigrants and later by countries all over the world.

Hence, from the beginning of history, Argentina has maintained a tradition in chocolates. First they were made in a fairly traditional way, combining quality milk with chocolate and natural sugar. Later, modern systems of production

and strict quality controls were incorporated, but always preserving the natural flavor.

The production of candy is another Argentine tradition, which has modernized over the years, and now we stand as the world's main exporting country. Candies, bubble gum and sweets are produced under strict quality controls and excellency standards. They are ambassadors to the world of the argentine delights.

Chocolate and candy assortment

Candies: Hard - Soft - Acid - With chocolate, fruit or milk jam filling - With or without sugar - Lollipops.

Chewing gum: Fruit or essential flavors - with or without sugar.

Chocolates: Dark or White - Air filled or Solid - With cereals, dried or dehydrated fruit- Filled with fruit creams, toffee caramel or liquors - Bombon - Fruit covered with chocolate - Chocolate figures - Conventional or low in calories.

Nougat: Almond, hazelnut, chestnut and peanut- Sugared fruit.



*Exquisite and Sumptuous
Quality Candies
and Chocolates.
Argentine Delights*



Fruits, a Natural Culture

Argentina has a long tradition of fruit production inherited from grandparents and great-

grandparents. This know how, in addition to the quality of its soil, vast territory and varied climates -from subtropical to template cold- allows the production of almost all kinds of fruit; pip, stone, citrus, berries and subtropical, with early and late varieties extending the supply throughout the year.

Argentina is an important actor in the international fruit scene. We produce different fruits: lemon, pear, apples, blueberries, plums, tangerines, oranges, grapefruit, cherries and table grapes. Strawberries, peaches, avocados and figs have grown considerably in the international markets.

According to FAO, the low use of agro chemicals and pesticides makes them almost organic, natural.

During the past decade, important investments have been made, incorporating new varieties, modernizing production, selection, packaging and harvesting technologies, as well as strict sanitary and quality controls, combined with an efficient national Tracking system.

Fresh fruit assortment

Blueberry, Red Raspberry and Strawberry, Lemon, Tangerine, Orange and Grapefruit. Apple and Pear. Plum, Apricot, Peach and Nectarine. Fig, Melon, Avocado and Table Grape.

*Fresh and tasty fruit.
Natural Fruit.
Quality fruit.
Argentine Fruit*



Fine fruits, delicate and tasty

Due to the vastness of its territory, its climatic amplitude and the fertility of its soils, Argentina has the agro-ecological conditions required for the production of high quality fine fruits. This condition allowed our country to become one of the main exporters of fresh blueberries, achieving position in the most demanding countries that import against season as they are, among other United States, Germany, England and Holland. During the years 2016 and 2017, our country was positioned as the 7th producer and exporter worldwide.

Today the cultivation of berries and cherries is spread in different regions of the country, which allows to obtain a product that meets the needs of the most demanding world markets in terms of tastes and supply needs in different periods of the year.

The strawberry crops occupy 1,200 hectares in four production zones. In the subtropical north there are two; one in the Northwest, in the precordilleran valleys and the other in the Northeast, bordering Brazil and Paraguay. They produce early and late varieties and have incorporated modern harvest, selection, packing and cold technologies. In the center of the country, in the Pampas plain, is the traditional productive region that is basically oriented to the domestic market. Further south, in the mountains of southern Buenos Aires, late varieties are produced. In this way, The supply of Argentine strawberries is maintained for ten months a year and exports of frozen fruit and pulp are very significant.

Raspberry crops occupy 300 hectares that are located in the cold mountains of the Central Region and in the Andean plateau of Patagonia, where they share the space with currant, blackberry and blackberry. The production turns 75% to the industry and the rest is aimed at domestic consumption.

The production of blueberries began during the second half of the 90's. Today, its plantations cover a little more than 2,800 hectares, distributed mainly in the NOA (Tucumán and Salta), NEA (Corrientes and Entre Ríos) and Centro (Buenos Aires), thus having the possibility of exporting fresh fruit in contraestación during the months of September to December depending on the climatic conditions of each year. 97% of production is exported fresh and in recent years reached exports of the order of 17,000 tons.

Cherry crops are located in the Andean valleys of southern Cuyo, and further south, in Patagonia. Both regions have a strong tradition in fruit production and all that implies in terms of health, harvest and post-harvest services, cold chain and logistics to reach the most varied destinations. Argentina is the 9th world exporter of cherries.

Both berries and cherries apply strict quality control standards and have an efficient logistics system that enhances exports.

Fine Fruit Assortment:

Cranberries: fresh and frozen.

Strawberry: frozen.

Cherries: fresh.

*With the natural flavor of the fruit.
Quality Fruits Argentine Fruits*



Dried fruits

traditionally the consumption of nuts was typical of the celebrations of the end of the year, when almonds, walnuts and hazelnuts appeared in the inevitable sweet bread. For some years now, these products have led an expansion that has favored its offer throughout the year.

Today they can be found not only as components of jams and sweets, but also in the dietetic shops and, increasingly, in the supermarkets, alone or as components of healthy snacks.

The production of nuts in Argentina, covers several provinces of different regions of our country, that is why we find productions / plantations of walnut, almonds, pecan nuts, pistachios and hazelnuts throughout the country.

The province of Mendoza is known for the production of walnut and almonds, Catamarca is a walnut producer, San Juan is the pistachio pole of the country, Entre Rios dominates pecan nut production, while Rio Negro produces practically all of hazelnuts. Other outstanding producing provinces are: La Rioja, Neuquén and Buenos Aires among others.

According to data from the National Survey of Dried Fruits, it is estimated that in the country there are just over 23,000 hectares planted with these fruits, walnut being the most important.

This culture was introduced in Argentina by the Spaniards who cultivated the Portuguese walnut, which was the base of the native criolla from our country.

Both locally and globally there is an increasing demand for nuts, partly because their consumption is related to health benefits.

Assortment:

Walnut: with peel and peeled

Pecan nut: with peel and peeled

Pistachio: with peel and peeled.



*Argentine dried fruit,
enrich your diet,
making it healthier.*



Processed Fruits & Vegetables

A high percentage of fruit and vegetable production is processed. The industry has decades of history in the production areas. Lately they have incorporated modern selection, processing and packaging technology which ensures quality, preserving the fresh fruit and vegetables natural quality, either canned, frozen, dehydrated or dried. One of the most efficient is the fruit juice industry. Today it offers fruit juice, concentrated or frozen. Argentina is the principal lemon juice exporter and the second for grape juice.

*Natural Tasting Fruits
and Vegetables.
Always seeking
excellence in
Quality.*



Processed fruit assortment

Canned: Pineapple, Cherry, Apricot, Peach and Pears in syrup - Fruit Cocktail and Apple Sauce, conventional and low in calories.

Jams, Marmalades and Jellies: Blueberry, Cherry, Plum, Apricot, Peach, Red Raspberry, Strawberry, Fig, Apple, Quince, Orange, Grape Fruit, Black Elder, Rose Hip and Table Grape.

Dried: Prune, Apricot, Peach, Fig, Apple, Nectarine, Pear and Raisin.

Processed vegetables assortment

Canned: Chard - Peas - Artichoke - Mushroom - Asparagus - Spinach - Lentils - Sweet Corn - White and Black Kidney Beans - Beet Root - Hale, chopped and mashed Tomatoes - Carrots and Mini Vegetables.

Frozen: Celery - Peas - Broccoli - String Bean - Asparagus - Spinach - Sweet Corn - Potato - Beet Root - Brussels Sprouts and Garden Salad.

Dehydrated: Garlic - Onion - Paprika - Peppers and Tomatoes.

Soup and Broths: Peas - Onions - Asparagus - Chickpea - Spinach - Sweet Corn - Beet Root - Tomatoes and Pumpkin

Concentrated or Frozen Fruit Juice: Cherry, Peach, Lemon, Orange, Grapefruit, Apple, Pear, Table Grape, Berry and Blends.

Powdered Juice: Cherry, Plum, Peach, Strawberry, Lemon, Orange, Apple, Grapefruit, Pear and Table Grape.



Dehydrated fruits

Argentine fruit growing takes place throughout the territory: in the subtropical valleys of the Northwest, formed by the first foothills of the Andes, under the humid heat of the northeast soils crossed by rivers and streams, in the infinite Pampa plain, in the dry Andean valleys of Cuyo or in the remote and mysterious Patagonia.

The drying of the fruit is done with an old conservation system that reduces the water content to prevent the development of microorganisms and chemical reactions, which allows to extend its life and, although it reduces its volume, keeps its properties intact.

The main area of fruit production destined to be dried is located in a strip on the eastern edge of the Andes Mountain Range that extends over 2,000 kilometers. The plantations of apples and pears are located in the north of Patagonia, in the high valley of Río Negro, where there are also plums, whose main production center is located in the valleys in the south of Cuyo Region, in Mendoza, where they grow peaches. To the north, in the dry and sunny valleys of San Juan and La Rioja, exquisite grapes are grown.

In the extreme northwest, with a dry climate and high luminosity, the figs are abundant. These, along with plums and nectarines are also found east of the humid pampa on the banks of the Paraná River.

Grapes and figs, are dry in the open sky. The grapes are placed on stone floors in the heights of the Andean valleys, while the figs are placed on trays. Plums and nectarines on the other hand, dry them by placing them in a framed metal mesh that when placed on blocks of wood or concrete allows the circulation of air under the product. A lightweight cloth cover (for example, knitted fabric) can be placed above the product in order to protect it from insects and birds. This process allows the air and rays of the sun to dry the product gradually and uniformly, resulting in a natural and organic process that gives it a special distinction. In contrast, 60% of prunes, peaches and peaches and 40% of apples and pears use modern gas ovens and follow strict quality management standards, achieving fruits with uniform flavor and color, of superior quality .

The dehydrated plum occupies a special place in the supply of dehydrated Argentine fruit, exporting 95% of the production. According to the figures of the International Prune Association of 2018, our country is positioned as the 3rd world producer. The global dry plum market moves about 270,000 tons per year, where Argentina represents 23% of the total, only behind the United States (32%) and Chile (30%).

Dehydrated Fruits Assortment:

Plum, Raisins, Pear, Apple, Fig, Peach and Nectarine

*Argentine Dried Fruits,
With Natural Flavor*



Grains and Flours,

Quality and International Recognition

During the first half of the last Century Argentina was known as the “world’s barn”. Then production gains stalled until the 90’s, when an expansion of the farming frontier begun and new genetic varieties and technologies were incorporated.

The richness and diversity of the soil, excellent climate, abundant water and human capacity, allowed our country to increase it’s share in the international grain market.

At present, the area planted with cereal and oilseeds covers almost 39 million hectares. This will result in greater production.

Argentina is the third largest soybean producer in the world and leading exporter, the fourth producer of sunflower seeds , the fifth largest corn producer and third exporter, the eleventh largest wheat grower and seventh exporter and the second largest peanut exporter. We are also a significant producer and exporter of

barley, rice, sorghum and oats. Because of this, Argentina is internationally recognized as an important cereal producer and trader. This recognition extends to manufactured grains, especially flour, from cereals or oilseeds. In Argentina, there are many factories producing flour, using modern technology and applying strict quality controls.

Grains assortment

Cereal: Canary Grass - Rice - Oats - Barley - Rye - Corn (white and red) - Sorghum -Wheat (bread, Candeal and Sarraceno)

Oilseeds: Safflower - Rapeseed - Sunflower - Peanut - Soybean - Tung

Flours assortment

Oilseed Flour: Cotton, Sunflower, Peanut, Linen, Soy

Cereal Flour: Oats, Barley, Corn, Sorghum.



*Quality Grains.
Fine and Generous
Flours.*



Flour Byproducts, Naturally Delicious

Argentina's historical provision of high quality grain allowed the immigrants of the last Century to use these grains and create a vigorous flour byproduct industry. Their first clients were their neighbors, but as the years went by, they aimed for the international market. They incorporated new processing and packing technology to ensure quality. They also began producing new products, such as granola, snacks and breakfast cereal to satisfy the consumers.

Flour products assortment

Bread: with bran - with gluten

Biscuits: Rice - Barley - Corn - Grain Mixture - Bran - Soybean and Wheat

Cookies: Magdalena - Vanilla - vanilla with cream with fruit - with dry fruit - with chocolate chips - chocolate - with cream and fruit - Panetones - Cakes - Alfajores.

Dry Pasta: Semolina spaghetti - Candéal or Saracen Wheat - laminated - with or without egg with green vegetables - with tomato or peppers. Wheat - Corn - Rice - Potato - with or without egg - gnocchi - Pasta with cheese - cream or vegetable filling.

Cereals: Granola - Rice - oats - corn or bran inflates with or without sugar.

Manufactured: Sponge cake - pastry for tarts and empanadas.

Snacks: sweet or salted



*All products with tradition.
All deliciously natural.*



Infusions, from the South of the world

The production and elaboration of infusions in Argentina is traditional.

It has 165,327 hectares cultivated with yerba mate and around 40,000 hectares cultivated with tea. It is the region that produces the most southern products in the world.

Yerba mate, it is a product from South America and its consumption is rooted in the population. At the moment a range of products based on yerba mate has been developed to satisfy the most demanding global palates; yerba mate for consumption in the traditional mate with straw, yerba mate in bags pure or in blends, among other options.

Argentine tea has gained worldwide recognition for remaining translucent in the cold infusion, for its high polyphenol content, its color and its harmlessness. Argentina produces mainly black tea, although it also makes green tea.

Regarding coffee, Argentina imports grains and produces various final products such as roasted and roasted ground coffee, both for domestic consumption and for export.

Infusions Assortment

Tea: Black (fermented) - Green - Green with different natural herbs - Fruit tea - Digestive - Medicinal.

Yerba Mate: Canchada, with or without sticks, in bags.

Coffee: Toasted non-decaffeinate.



*Fresh, sweet and aromatic.
With the Essence of
the South End.*



Vegetables and legumes

Potatoes, sweet potatoes, corn and pumpkins are originally from the Americas and existed before colonization. This is why we say that the production of vegetables is a tradition of our people. Even if 90% are descendants from

immigrants, they incorporated lots of production and consumption habits from the ancient inhabitants of this land.

Vegetables are produced in all the regions and, thanks to the climate diversity, some varieties are produced year round. Legumes are only produced in the northwest, where mainly beans are cultivated, and in the north east.

Producers follow strict quality controls from planting to harvest and beyond.

Vegetables assortment

White and Pink Garlic - Artichoke
- Celery - Sweet Potato - Broccoli -
Pumpkin - Onion - Scallion - Shallot -
Endive - White and Green Asparagus
- Sweet Corn - Potato Seed - Green or
Yellow Pepper - Cabbage - Brussels
sprouts - Tomato - Squash Carrot

Legumes assortment

Beans: Black, Cranberry, Haricot,
Lima and White Peas - Lentils - Chickpea



*Quality with tradition.
In harmony with Nature.*



Natural dairy products, with high biological value

The excellence of our dairy products begins in the farms. Argentina has 8700 georeferenced Dairy farms, about 1.6 million dairy cows, with pastoral production system, friendly to the cattle and the environment. Our herds are Brucellosis, Tuberculosis y BSE (Bovine spongiform encephalopathy) free (According to the International Epizootics Office OIE). The pastoral dairy is combined with high technology of processes and inputs allowing to obtain a high quality natural milk.

There are 670 also georeferenced industries that process 27 million liters of milk daily. Elaborating a great variety of cheeses, due to the high cheese culture acquired from the European immigration during the period that goes from the end of the nineteenth century to the beginning of the twentieth.

Our main export products are: whole and skimmed milk powder, whey powder and cheese. In 2018, 334.000 tons of dairy products were exported to 69 countries.

Dairy products and cheese assortment

Dairy products: Powdered milk, whole, low fat or modified. UAT milk. Condensed milk, butter: Whole milk cream and low fat. Caramel (Dulce de leche). Desserts and flans. Yoghurt and cultivated milk. Powder Serum and protein concentrates.

Cheese: Hard (Canestrato - Provolone - Parmesano - Reggianito - Reggiano - Sardo), Semi hard (Cheddar - Caciocavallo - Dambo - Edam - Emmenthal - Fontina - Gruyere - Pategras) and Soft (Blue - Camembert - Cream - Mozzarella - Petit Suisse).



*Nature and technology.
Quality friendly to
the environment.
Deliciously healthy.*



Organic food, in Harmony with Nature

Argentina is one of the leading southern hemisphere countries producing and exporting organic food internationally, it holds the second position in surface devoted to the organic production system, with over 3 million certified hectares.

This allows argentine organic food basket to include oils, sugar from cane, beef and lamb meat, cereals and oilseeds, spices and aromatic herbs, fresh fruit, processed fruits and vegetables, flours, vegetables and legumes, fruit juices, dairy products and cheese, honey and wine.

The growth of argentine organic production is based on four factors: the renown agro ecological qualities for food production, a modern and adequate normative frame for the activity, the producers' conviction of carrying out a sustainable agriculture and the techno-professional quality of the national certifying agencies.

This has allowed our country to be considered as a reliable organic food supplier, healthy and of high.

Organic products assortment

- › Oils
- › Oil Essence.
- › Sugar
- › Meat:
- › Fruit Jams and Marmalades:
- › Dehydrated fruit
- › Grains: Cereals
- › Oilseed.
- › Fresh Vegetables
- › Legumes
- › Aromatic Herbs
- › Flour.
- › Concentrated juice
- › Dairy products
- › Honey.
- › Infusions
- › Wines.



*Certified Organic Products
In harmony with nature.*



Argentine honey, with quality and prestige

Argentine honey has solid international prestige, considered among the world's best. This is due to the fact that our country has a large producing area, rich in varied flowers, abundant pure water and a benign climate. These three factors combined with the excellent labor of the bees, the professionalism of the bee keepers and strict official quality controls have resulted in naturally tasting honeys.

The country counts with more than 2,5 million geolocated beehives, distributed among 12.000 beekeepers registered in the national registry of producer (RENAPA) that annually produce an average of 65.000 tons of honey, of which 95% are exported.

Traditional honey

Argentina produces a great variety of honeys; from prairies, forests, mountains and islands, monofloral clover, citrus, sunflower and eucalyptus honeys.

Gourmet honey

There are small local productions that result in unique honeys. Monofloral or multifloral from native species, sometimes difficult to obtain, but always impossible to forget.

In the international market, Argentina occupies the third place in production and the second largest exporter.

The production of other beehive products such as royal jelly, pollen and propolis is rapidly growing.

Honey assortment

Single - Flower Honey: Alfalfa - Orange/lemon blossom - Caatay - Thistle - Eucalyptus - Stone and pip fruit - Clover.

Multi-Flower Honey: Prairie Honey - Island Honey - Low Bush Honey - Andean Valley Honey and Patagonia Honey

Royal jelly

Pollen

Propolis

Certified live material

*Multi-flower and Single flower.
Energy honey.
Honey that tastes naturally*



Argentine wine, passion in a bottle

With a tradition stretching back four centuries, argentine vineyards are located in valleys protected from strong Pacific Ocean winds and storms by the Andes mountains.

In these valleys, 1,000 meters above sea level, the sun shines more than 300 days every year and the climate is dry. The grapevines receive fresh water from melting ice. These agro-ecological conditions and modern production and processing systems have led Argentina is the sixth largest producer of wine in the world and the eleventh exporter.

In recent years, argentine wines, especially malbec and torrantes, have won many prestigious international awards.

Wine assortment

Table wine: White - Pink - Red.

Varieties:

Red: Barbera - Bonarda - Cabernet Sauvignon - Malbec - Merlot - Pinot Noir - Sangiovesse - Syrah - Tempranillo.

Pink: Rose Cabernet - Rose Merlot.

White: Chardonnay - Chenin - Riesling - Semillon - Sauvignon Blanc-Torrantes.

Sparkling:

Must: With or without alcohol - with sulfites.



*Quality wines.
Wines with tradition.
Argentine wine.*



Argentine Food, A Natural Choice



With the objective of promoting and preserving the authenticity and originality of Argentine food, our Secretariat, designed the Quality label Argentine food, a natural choice (“Alimentos Argentinos, una elección natural”) which allows that enterprises that comply with a number of requisites can obtain the recognition of the consumers of a quality that satisfies their expectations or a determined flavor. This offers to clients and consumers the guarantee that the products are elaborated according to specific characteristics and above all it awards/grants a special badge to Argentine food that present characteristic and constant value attribute.



Argentina

Secretaría
de Agroindustria



Ministerio de Producción y Trabajo
Presidencia de la Nación

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