



Nature's Power



www.tropicalharvest.co



ABOUT US

Our story began in 2017. We have witnessed for years how fruits and vegetables were thrown away because the quality was not good enough after some days in the fridge.



Sauces, juices, jams...

The sky is the limit.

Now you can prepare any recipe you can think about. Brown spot or damage in the avocados is an old story

OUR SERVICES



Fruits and vegetables required dehydration to be used in restaurants, hotels and cruise ships.

1

Hotels and Restaurants

- **Tell us what you have in mind.**
- **Do you have special requirements?**
- **Do you need any specific fruits or vegetables.**

2

Food Chains

- **We can pack any fruit and vegetables in pouch, totes, gallons, or drums.**

Why Choose us:



- We know the fruits and vegetables from the farms.
- We understand the concepts of top quality and how important is not to sacrifice them.
- Cost effective operations is the key to move forward.
- Food Waste is a reality we have to face day by day. We can solve this problem.
- You need a business ally, we are on your side.

We have the formula



Avocado, lemon, mango, pineapple, banana, passion fruit, sour sop, blackberry, strawberry, papaya to name a few, now have an extraordinary shelf life.

3

Cruise Ship

Shelf life is the key for excellence in the recipes, we can work together to understand your signature operation.

4

Wholesale & Distribution

Small, medium or large food operations now have an ally with us.

Dehydrated Fruits & Vegetables

The clock is ticking every day in the fridge of the restaurants, fast food chains, kitchens all over the world because fruits & vegetables ripening is not slowing down.



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