

**We facilitate a
natural diet...**

**... we make it
innovative**



**10
Años**



**WELCOME
TO THE TRUE FLAVOR
OF THE ANDEAN AND TROPICAL**

Fruits

We produce the best fruit pulp

Dare to try us!





BARMENTS FROZEN FOOD (BFF) is a fruit processing plant created in 2011. In everything we do, we believe in a change, to contribute to a natural diet more easily and accessible to all.

For this reason we produce Frozen Fruit Pulp with the best fruit of Ecuador and 100% natural, under the commercial name of Barments Frozen Food "Jugofácil".

BFF performs a rigorous process of selection of raw material, which guarantees that the fruit used in the process is of excellent quality and of Ecuadorian origin

MISSION

Contribute to a natural, healthy and balanced diet, delivering quality products 100% natural and available to all, generating development in the sectors where we interact

VISION

To be a leading, reliable, innovative, efficient company in the production and marketing of frozen fruit pulp and other agro-industrial products for human consumption. Concentrating efforts, in creating value to our products with the intelligent use of resources and the best service to customers to meet their needs.

Therefore, at BFF we are a proactive, trained and committed human team to make the vision of the company a reality.

VALUES

INTEGRITY always acting with transparency, honesty and humility

PASSION AND FOCUS in all our production, commercialization and distribution operations, both for the local market and for the international market.

RESPONSIBILITY IN THE USE OF RESOURCES, developing our activities efficiently and effectively, respecting people and nature.

CONSTANT IMPROVEMENT AND INNOVATION, seeking welfare and keeping us at the forefront of our business.

Production Process

The production process begins with the verification of the variety of fruit and the degree of maturity of the same. These parameters have to be in accordance with the quality standards established by the company.

Once confirmed these data, we proceed to the reception, selection, washing and disinfection of fruit by qualified personnel for these processes.

The fruits are pulped and refined, their quality is assured both by the pasteurization process and by the monitoring of quality control that is applied.

Finally, the fruit pulp is hygienically packed to ensure a natural, healthy product, totally fit for human consumption.

The product does not contain added sugar, preservatives, colorants or flavorings.

The only form of conservation of the fruit pulp is freezing, which results in a product with a high quality standard.

From the freezing a cold chain is maintained until it reaches the final consumer in excellent condition.



We offer our products to the market in the following presentations:



Packaging:

- * Food grade plastic bags with and without valve.
- * Thermoforming and food grade foil for individual presentations.

Product Advantages

- ✓ 100% Natural Product
- ✓ Unique ingredient: fresh fruit in an ideal condition of maturation
- ✓ Contains natural fiber
 - ✓ Natural anti oxidants
 - ✓ Natural minerals
- ✓ Preserves the natural color of the fruit
 - ✓ The natural aroma of the fruit
 - ✓ The original flavor of the fruit
- ✓ Contains the natural fructose of the fruit, with which the client will use a smaller quantity of artificial sweeteners
- ✓ Free of preservatives
 - ✓ Artificial colors
 - ✓ Added sugar
- ✓ We adapt to the presentation that the client requires
- ✓ Variety of flavors
- ✓ Easy handling of inventories and costs
- ✓ We have our own laboratory for quality control, to ensure microbiological analysis for each production batch
- ✓ We have the ideal ingredient to prepare yogurt
 - ✓ Prepare juices and smoothies
 - ✓ Prepare ice cream
 - ✓ Prepare gourmet food
 - ✓ Prepare sauces and jams
 - ✓ Prepare the best desserts
 - ✓ For cocktails with and without liquor
- ✓ Immediate and permanent availability



Certificación HACCP





PASSION FRUIT FROZEN PULP



Passion Fruit
FROZEN FRUIT PULP



WITHOUT

- ✓ PRESERVATIVES
- ✓ ARTIFICIAL COLORS
- ✓ ARTIFICIAL FLAVORS



LOW IN CALORIES

VITAMIN A
+ VITAMIN C
+ POTASSIUM



TECHNICAL SPECIFICATIONS / FROZEN

▶ Variety of Fruit

PASSIFLORA (PASSION FRUIT)

▶ Definition

Natural fruit pulp, pasteurized and frozen

Product 100% natural, pasty, non diluted or fermented, obtained by the disintegration of the edible fraction of fresh, healthy, ripe and clean Passion Fruit

Free of additives and preservatives. Added sugar free

▶ Ingredients

Fresh Passion Fruit

▶ Quality

For free human consumption free from strange particles

▶ Organoleptic Properties

Color:	Orange
Smell and taste:	Characteristics of the fruit
Texture:	Semi liquid

▶ Properties physical - Chemical

Brix:	10 - 12
pH:	3 - 4

▶ Particle Size

3.5 mm.

▶ Conditions of Storage

Between -15 to -20° Celsius

▶ Life Utility

6 months

▶ Usefull Applications

Raw material for the preparation of: juices, smoothies, yogurt, cocktails with and without liquor, ice cream, sauces and jams, gourmet food. Also for bakery, pastry and confectionery products.

▶ Packaging / Presentation

- * Food grade plastic bags with and without valve.
- * Thermoforming food grade and foil for individual presentations.
- * 50 g, 100 g, 250 g, 500 g, 1 Kg, 10 Kg, 50 Kg, 250 Kg

▶ Microbiological Standard (exams corresponding to each production lot)

- * Counting of molds and yeast
- * Counting of mesophils
- * Counting of E. Coli

100% NATURAL IN COLOR, FLAVOR AND AROMA

SUGAR
FREE ADDED

NUTRITIONAL FACTS

PASSION FRUIT

Portion: 50 g
Portions by package: 10

Portion quantity

Energy	(15kcal)	63 kJ
Fat energy	(0kcal)	0 kJ

	% Daily Values*	
Total fat	0g	0%
Saturated fat	0g	0%
Trans fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total carbohydrates	4g	1%
Dietetic fiber	0g	0%
Sugar	2g	0%
Protein	0g	0%

Vitamin A	36%
Vitamin C	6%
Potassium	2%

*The percent Daily Values are based on a 8380kJ (2000 calories) diet

Sanitary Notification
8548INHGAN0113

Ingredients:
PASSION FRUIT



PINEAPPLE FROZEN PULP

Pineapple FROZEN FRUIT PULP



WITHOUT

- ✓ PRESERVATIVES
- ✓ ARTIFICIAL COLORS
- ✓ ARTIFICIAL FLAVORS

SOURCE OF VITAMINS AND ANTIOXIDANTS
LOW IN CALORIES
VITAMIN C POTASSIUM



TECHNICAL SPECIFICATIONS / FROZEN

- ▶ **Variety of Fruit**
PINEAPPLE MD2 (GOLDEN SWEET)
- ▶ **Definition**
Natural fruit pulp, pasteurized and frozen

Product 100% natural, pasty, non diluted or fermented, obtained by the disintegration of the edible fraction of fresh, healthy, ripe and clean Pineapple Free of additives and preservatives. Added sugar free
- ▶ **Ingredients**
Fresh Pineapple
- ▶ **Quality**
For free human consumption free from strange particles
- ▶ **Organoleptic Properties**
Color: Yellow
Smell and taste: Characteristics of the fruit
Texture: Semi Pasty
- ▶ **Properties physical - Chemical**
Brix: 12 - 14
pH: 3 - 4
- ▶ **Particle Size**
0.7 mm.
- ▶ **Conditions of Storage**
Between -15 to - 20° Celsius
- ▶ **Life Utility**
6 months
- ▶ **Usefull Applications**
Raw material for the preparation of: juices, smoothies, yogurt, cocktails with and without liquor, ice cream, sauces and jams, gourmet food. Also for bakery, pastry and confectionery products.
- ▶ **Packaging / Presentation**
* Food grade plastic bags with and without valve.
* Thermoforming food grade and foil for individual presentations.
* 50 g, 100 g, 250 g, 500 g, 1 Kg, 10 Kg, 50 Kg, 250 Kg
- ▶ **Microbiological Standard** (exams corresponding to each production lot)
* Counting of molds and yeast
* Counting of mesophils
* Counting of E. Coli

SUGAR FREE ADDED

NUTRITIONAL FACTS

PINEAPPLE

Portion: 50 g
Portions by package: 10

Portion quantity

Energy	(20kcal)	84 kJ
Fat energy	(0kcal)	0 kJ

	% Daily Values*	
Total fat	0g	0%
Saturated fat	0g	0%
Trans fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total carbohydrates	5g	2%
Dietetic fiber	0g	0%
Sugar	5g	
Protein	0g	0%
Vitamin C		40%
Potassium		1%

*The percent Daily Values are based on a 8380kJ (2000 calories) diet

Sanitary Notification
8565INHGAN0113

Ingredients:
PINEAPPLE

100% NATURAL IN COLOR, FLAVOR AND AROMA





GUAVA FROZEN PULP



WITHOUT

- ✓ PRESERVATIVES
- ✓ ARTIFICIAL COLORS
- ✓ ARTIFICIAL FLAVORS

SOURCE OF VITAMINS AND ANTIOXIDANTS

LOW IN CALORIES

BETACAROTENE
+ VITAMIN C
+ POTASSIUM



TECHNICAL SPECIFICATIONS / FROZEN

▶ Variety of Fruit

Psidium guajava Linnaeus

▶ Definition

Natural fruit pulp, pasteurized and frozen

Product 100% natural, pasty, non diluted or fermented, obtained by the disintegration of the edible fraction of fresh, healthy, ripe and clean Guavas

Free of additives and preservatives. Added sugar free

▶ Ingredients

Fresh Guavas

▶ Quality

For free human consumption free from strange particles

▶ Organoleptic Properties

Color: Pink Terracotta
Smell and taste: Characteristics of the fruit
Texture: Pasty

▶ Properties physical – Chemical

Brix: 6 - 7
pH: 3.5 - 4.5

▶ Particle Size

0.7 mm.

▶ Conditions of Storage

Between -15 to - 20° Celsius

▶ Life Utility

6 months

▶ Usefull Applications

Raw material for the preparation of: juices, smoothies, yogurt, cocktails with and without liquor, ice cream, sauces and jams, gourmet food. Also for bakery, pastry and confectionery products.

▶ Packaging / Presentation

- * Food grade plastic bags with and without valve.
- * Thermoforming food grade and foil for individual presentations.
- * 50 g, 100 g, 250 g, 500 g, 1 Kg, 10 Kg, 50 Kg, 250 Kg

▶ Microbiological Standard (exams corresponding to each production lot)

- * Counting of molds and yeast
- * Counting of mesophils
- * Counting of E. Coli

SUGAR FREE ADDED

NUTRITIONAL FACTS

GUAVA

Portion: 50 g
Portions by package: 10

Portion quantity

Energy	(15kcal)	63 kJ
Fat energy	(0kcal)	0 kJ

		% Daily Values*
Total fat	0g	0%
Saturated fat	0g	0%
Trans fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total carbohydrates	3g	1%
Dietetic fiber	1g	0%
Sugar	2g	
Protein	1g	2%

Vitamin A	7%
Vitamin c	46%
Potassium	1%

*The percent Daily Values are based on a 8380kJ (2000 calories) diet

Sanitary Notification
8547INHGAN0113

Ingredients:
GUAVA

100% NATURAL IN COLOR, FLAVOR AND AROMA



NARANJILLA FROZEN PULP



WITHOUT

- ✓ PRESERVATIVES
- ✓ ARTIFICIAL COLORS
- ✓ ARTIFICIAL FLAVORS

SOURCE OF VITAMINS AND ANTIOXIDANTS
LOW IN CALORIES

**VITAMIN C
+ POTASSIUM**



TECHNICAL SPECIFICATIONS / FROZEN

▶ Variety of Fruit

Solanum quitoense

▶ Definition

Natural fruit pulp, pasteurized and frozen

Product 100% natural, pasty, non diluted or fermented, obtained by the disintegration of the edible fraction of fresh, healthy, ripe and clean Naranjilla

Free of additives and preservatives. Added sugar free

▶ Ingredients

Fresh Naranjillas

▶ Quality

For free human consumption free from strange particles

▶ Organoleptic Properties

Color:	Yellow
Smell and taste:	Characteristics of the fruit
Texture:	Pasty

▶ Properties physical – Chemical

Brix:	6 - 7
pH:	3.1 - 4.1

▶ Particle Size

0.5 mm.

▶ Conditions of Storage

Between -15 to - 20° Celsius

▶ Life Utility

6 months

▶ Usefull Applications

Raw material for the preparation of: juices, smoothies, yogurt, cocktails with and without liquor, ice cream, sauces and jams, gourmet food. Also for bakery, pastry and confectionery products.

▶ Packaging / Presentation

- * Food grade plastic bags with and without valve.
- * Thermoforming food grade and foil for individual presentations.
- * 50 g, 100 g, 250 g, 500 g, 1 Kg, 10 Kg, 50 Kg, 250 Kg

▶ Microbiological Standard (exams corresponding to each production lot)

- * Counting of molds and yeast
- * Counting of mesophils
- * Counting of E. Coli

SUGAR FREE ADDED

NUTRITIONAL FACTS

NARANJILLA

Portion: 50 g
Portions by package: 10

Portion quantity

Energy	(10kcal)	42 kJ
Fat energy	(0kcal)	0 kJ

	% Daily Values*	
Total fat	0g	0%
Saturated fat	0g	0%
Trans fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total carbohydrates	2g	1%
Dietetic fiber	0g	0%
Sugar	1g	0%
Protein	0g	0%

Vitamin C	6%
Phosphorus	1%

*The percent Daily Values are based on a 8380kJ (2000 calories) diet

Sanitary Notification
17782-ALN-0118

Ingredients:
NARANJILLA

100% NATURAL IN COLOR, FLAVOR AND AROMA





SOURSOP FROZEN PULP



WITHOUT

- ✓ PRESERVATIVES
- ✓ ARTIFICIAL COLORS
- ✓ ARTIFICIAL FLAVORS

SOURCE OF VITAMINS AND ANTIOXIDANTS
LOW IN CALORIES
VITAMIN C + POTASSIUM



TECHNICAL SPECIFICATIONS / FROZEN

Variety of Fruit

Annona muricata L

Definition

Natural fruit pulp, pasteurized and frozen

Product 100% natural, pasty, non diluted or fermented, obtained by the disintegration of the edible fraction of fresh, healthy, ripe and clean Soursop

Free of additives and preservatives. Added sugar free

Ingredients

Fresh Soursop

Quality

For free human consumption free from strange particles

Organoleptic Properties

Color: White
 Smell and taste: Characteristics of the fruit
 Texture: Pasty

Properties physical - Chemical

Brix: 14 - 16
 pH: 3.5 - 4.5

Particle Size

0.7 mm.

Conditions of Storage

Between -15 to - 20° Celsius

Life Utility

6 months

Usefull Applications

Raw material for the preparation of: juices, smoothies, yogurt, cocktails with and without liquor, ice cream, sauces and jams, gourmet food. Also for bakery, pastry and confectionery products.

Packaging / Presentation

- * Food grade plastic bags with and without valve.
- * Thermoforming food grade and foil for individual presentations.
- * 50 g, 100 g, 250 g, 500 g, 1 Kg, 10 Kg, 50 Kg, 250 Kg

Microbiological Standard (exams corresponding to each production lot)

- * Counting of molds and yeast
- * Counting of mesophils
- * Counting of E. Coli

100% NATURAL IN COLOR, FLAVOR AND AROMA

SUGAR FREE ADDED

NUTRITIONAL FACTS

SOURSOP

Portion: 50 g
 Portions by package: 10

Portion quantity

Energy	(20kcal)	84 kJ
Fat energy	(0kcal)	0 kJ

	% Daily Values*	
Total fat	0g	0%
Saturated fat	0g	0%
Trans fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total carbohydrates	5g	2%
Dietetic fiber	1g	2%
Sugar	3g	
Protein	0g	0%

Vitamin C	5%
Potassium	2%

*The percent Daily Values are based on a 8380kJ (2000 calories) diet

Sanitary Notification
 6910-ALN-0815

Ingredients:
SOURSOP





BLACKBERRY FROZEN PULP



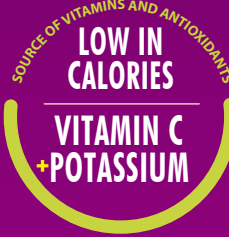
Blackberry

FROZEN FRUIT PULP



WITHOUT

- ✓ PRESERVATIVES
- ✓ ARTIFICIAL COLORS
- ✓ ARTIFICIAL FLAVORS



TECHNICAL SPECIFICATIONS / FROZEN

Variety of Fruit

RUBUS / Especie: Glaucus

Definition

Natural fruit pulp, pasteurized and frozen

Product 100% natural, pasty, non diluted or fermented, obtained by the disintegration of the edible fraction of fresh, healthy, ripe and clean Blackberry

Free of additives and preservatives. Added sugar free

Ingredients

Fresh Blackberry

Quality

For free human consumption free from strange particles

Organoleptic Properties

Color: Dark red
Smell and taste: Characteristics of the fruit
Texture: Pasty

Properties physical - Chemical

Brix: 5 - 7
pH: 3 - 4

Particle Size

0.7 mm.

Conditions of Storage

Between -15 to - 20° Celsius

Life Utility

6 months

Usefull Applications

Raw material for the preparation of: juices, smoothies, yogurt, cocktails with and without liquor, ice cream, sauces and jams, gourmet food. Also for bakery, pastry and confectionery products.

Packaging / Presentation

- * Food grade plastic bags with and without valve.
- * Thermoforming food grade and foil for individual presentations.
- * 50 g, 100 g, 250 g, 500 g, 1 Kg, 10 Kg, 50 Kg, 250 Kg

Microbiological Standard (exams corresponding to each production lot)

- * Counting of molds and yeast
- * Counting of mesophils
- * Counting of E. Coli

SUGAR FREE ADDED

NUTRITIONAL FACTS

BLACKBERRY

Portion: 50 g
Portions by package: 10

Portion quantity

Energy	(10kcal)	42 kJ
Fat energy	(0kcal)	0 kJ
		% Daily Values*
Total fat	0g	0%
Saturated fat	0g	0%
Trans fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total carbohydrates	2g	1%
Dietetic fiber	1g	2%
Sugar	1g	
Protein	0g	0%

Vitamin C 4%
Potassium 1%

*The percent Daily Values are based on a 8380kJ (2000 calories) diet

Sanitary Notification
8546INHGANO113

Ingredients:
BLACKBERRY

100% NATURAL IN COLOR, FLAVOR AND AROMA





TAMARILLO FROZEN PULP



WITHOUT

- ✓ PRESERVATIVES
- ✓ ARTIFICIAL COLORS
- ✓ ARTIFICIAL FLAVORS



TECHNICAL SPECIFICATIONS / FROZEN

▶ Variety of Fruit	
Cyphomandra	
▶ Definition	
Natural fruit pulp, pasteurized and frozen	
Product 100% natural, pasty, non diluted or fermented, obtained by the disintegration of the edible fraction of fresh, healthy, ripe and clean Tamarillo	
Free of additives and preservatives. Added sugar free	
▶ Ingredients	
Fresh Tamarillo	
▶ Quality	
For free human consumption free from strange particles	
▶ Organoleptic Properties	
Color:	Orange
Smell and taste:	Characteristics of the fruit
Texture:	Semi Pasty
▶ Properties physical - Chemical	
Brix:	5 - 6
pH:	3 - 4
▶ Particle Size	
0.7 mm.	
▶ Conditions of Storage	
Between -15 to - 20° Celsius	
▶ Life Utility	
6 months	
▶ Usefull Applications	
Raw material for the preparation of: juices, smoothies, yogurt, cocktails with and without liquor, ice cream, sauces and jams, gourmet food. Also for bakery, pastry and confectionery products.	
▶ Packaging / Presentation	
* Food grade plastic bags with and without valve.	
* Thermoforming food grade and foil for individual presentations.	
* 50 g, 100 g, 250 g, 500 g, 1 Kg, 10 Kg, 50 Kg, 250 Kg	
▶ Microbiological Standard (exams corresponding to each production lot)	
* Counting of molds and yeast	
* Counting of mesophils	
* Counting of E. Coli	

SUGAR FREE ADDED

NUTRITIONAL FACTS

TAMARILLO

Portion: 50 g
Portions by package: 5

Portion quantity

Energy	(10kcal)	42 kJ
Fat energy	(0kcal)	0 kJ

	% Daily Values*	
Total fat	0g	0%
Saturated fat	0g	0%
Trans fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total carbohydrates	2g	1%
Dietetic fiber	1g	3%
Sugar	0g	
Protein	0g	0%

Vitamin A	28%
Vitamin C	10%
Potassium	2%

*The percent Daily Values are based on a 8380kJ (2000 calories) diet

Sanitary Notification
8566INHGAN0113

Ingredients:
TAMARILLO

100% NATURAL IN COLOR, FLAVOR AND AROMA





STRAWBERRY FROZEN PULP



Strawberry
FROZEN FRUIT PULP



WITHOUT

- ✓ PRESERVATIVES
- ✓ ARTIFICIAL COLORS
- ✓ ARTIFICIAL FLAVORS

LOW IN CALORIES

- SOURCE OF VITAMINS AND ANTIOXIDANTS
- VITAMIN C
 - FOLIC ACID
 - PHOSPHOR
 - POTASSIUM



TECHNICAL SPECIFICATIONS / FROZEN

Variety of Fruit

Fragaria Chiloensis

Definition

Natural fruit pulp, pasteurized and frozen

Product 100% natural, pasty, non diluted or fermented, obtained by the disintegration of the edible fraction of fresh, healthy, ripe and clean Strawberries

Free of additives and preservatives. Added sugar free

Ingredients

Fresh Strawberries

Quality

For free human consumption free from strange particles

Organoleptic Properties

Color:	Red
Smell and taste:	Characteristics of the fruit
Texture:	Semi liquid

Properties physical - Chemical

Brix:	6 - 7
pH:	3 - 4

Particle Size

0.8 mm.

Conditions of Storage

Between -15 to -20° Celsius

Life Utility

6 months

Usefull Applications

Raw material for the preparation of: juices, smoothies, yogurt, cocktails with and without liquor, ice cream, sauces and jams, gourmet food. Also for bakery, pastry and confectionery products.

Packaging / Presentation

- * Food grade plastic bags with and without valve.
- * Thermoforming food grade and foil for individual presentations.
- * 50 g, 100 g, 250 g, 500 g, 1 Kg, 10 Kg, 50 Kg, 250 Kg

Microbiological Standard (exams corresponding to each production lot)

- * Counting of molds and yeast
- * Counting of mesophils
- * Counting of E. Coli

SUGAR FREE ADDED

NUTRITIONAL FACTS

STRAWBERRY

Portion: 50 g
Portions by package: 10

Portion quantity

Energy	(10kcal)	42 kJ
Fat energy	(0kcal)	0 kJ

	% Daily Values*	
Total fat	0g	0%
Saturated fat	0g	0%
Trans fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total carbohydrates	2g	1%
Dietetic fiber	0g	0%
Sugar	1g	
Protein	0g	0%

Vitamin C	26%
Folic Acid (Vitamin B9)	12%
Potassium	1%
Phosphorus	1%

*The percent Daily Values are based on a 8380kJ (2000 calories) diet

Sanitary Notification
17805-ALN-0118

Ingredients:
STRAWBERRY

100% NATURAL IN COLOR, FLAVOR AND AROMA





10
Años



Produced and packaged by
Barments Frozen Food Jugofácil



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