

PERUVIAN SUPERFOOD

MACCURI



History

Maccuri was born in 2017 as a result of a need to bring the wonderful products that are produced in Peru closer to homes around the world. At the same time integrate Peruvian superfoods farmers to the progress of the country and thus bring sustainable development to their homes.

Social and Environmental Responsibility

Maccuri is the result of commitment to the environment and promoting sustainable development practices. Thanks to this commitment, we, suppliers, and customers commit to preserve environmental conditions and carry out their activities in a responsible and sustained manner.

Mission

Produce, with quality procedures, and commercialize foods based on Peruvian superfoods to satisfy the needs of consumers around the world.

Vision

To ensure that our products are consumed at the table of each home.

VALUE PROPOSAL

Why consume MACCURI spreads?

MACCURI spreads are unique because, unlike our competitors, have super nutritious and all-natural ingredients, which is what consumers are looking for today.

How does MACCURI spreads meet that need?

MACCURI spreads are made with sachu inchi, cocoa and oat powder. These ingredients are naturally prepared and contain no preservatives or chemicals. This makes the food retain its nutritional properties.

Which benefits the consumers expect?

The main benefits of consuming MACCURI spreads are strengthening the immune system, a great source of protein for people who exercise and improving digestion thanks to the oat.

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SACHA INCHI CREAM

What do we produce?

We make spreads with a pleasant flavor based on sacha inchi, a Peruvian superfood

How do we make sacha inchi cream?

We collect the best quality sacha inchi seeds and then process with the oat powder until we obtain a spreadable cream.

Why do we make sacha inchi cream?

We want to help people improve their lifestyle through better nutrition.



CACAO AND SACHA INCHI CREAM

What do we produce?

We make spreads with a pleasant flavor based on cacao and sacha inchi, a Peruvian superfood

How do we make sacha inchi cream?

We collect the best quality sacha inchi seeds and cacao beans and then process with oat powder until we obtain a spreadable.

Why do we make sacha inchi cream?

We want to help people improve their lifestyle through better nutrition.



CACAO NIBS

What do we produce?

Roasted cocoa pieces, better known as cocoa nibs, in 250 g packages ready to be consumed.

How do we make cacao nibs?

We collect fermented cocoa beans of the VRAE 15 variety. High quality beans used to make fine chocolates. It goes through a process of roasting, peeling and bagging.

Why do we make cacao nibs?

We want to help people improve their lifestyle through better nutrition.



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