



Agrisos

Agricultura Sostenible &
Alimentación saludable para el Mundo

OUR PRODUCTS IN BULK

A person wearing a wide-brimmed hat and a plaid shirt stands with their back to the camera, looking out over a vast, flat, brownish field. The sky is bright blue with scattered white clouds. The overall scene is rural and agricultural.

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About us



——— Agrisos partners with 500 small and medium producers in the region of Santa Cruz who grow chia seeds, sesame seeds and/or beans. For over 15 years, Agrisos has been buying and selling agricultural products locally and internationally. We have nurtured excellent business relationships with wholesalers in three different continents, building long lasting distribution agreements on a win-win basis.

——— Agrisos also works with a 4000-producer cooperative in Paraguay to offer increased quantities of highly nutritive, natural products. This partnership enables us to be more flexible and to constantly have available these products for our clients.

Why Agrisos?

Experience in international trade

Quality insurance and product purity

Long-term business relationships

Collaboration with recognized certification bodies

Flexibility and reactivity

International network of producers

Mission, Vision, Values

Mission

—— To produce and commercialize highly nutritive, human-friendly agricultural products in the local and international markets, complying with the international standards of environmental and social responsibility, to achieve sustainability and to ensure the satisfaction of our clients.

Vision

—— To be known as a trusted provider of highly-nutritive products in the international markets. A company that complies with the most demanding standards of agricultural practices and manufacturing, following a business model that generates a social and economic balance.

Values

—— Reinvestment of our profits in support programs directed to the communities of smallholders.

—— Production of human-friendly, natural food.

—— Respect for our eco-system.

OMEGA 3
65%

OMEGA 6
20%

INSOLUBLE
FIBRE

400 MG OF
CALCIUM/100G

ORGANIC
CERTIFICATION
UE AND USDA



Chia Seeds



Black seeds chia

Product: Black chia

Scientific name: *Salvia hispanica*

Production areas: Plains 400m to 1,000m ASL (Santa Cruz)

Production type: Conventional or organic

Humidity: No more than 7%

Quality: Purity of 99.95%, dark grey colour

Process: Pre-cleaning and sorting by size and colour

Packing: PP/Paper bags of 25 or 50 net Kgs,
or according to requirements

Shelf life: 24 months, warehoused in a dry place
with a temperature inferior to 20°C (68°F)

Product availability: All year

MOQ: 20 metric tons (1 container); Possibility of consolidation

CERTIFICATION



White seeds chia

Product: White chia

Scientific name: *Salvia hispanica*

Production areas: Plains 400m to 1,000m ASL (Santa Cruz)

Production type: Conventional or organic

Humidity: No more than 7%

Quality: Purity of 99.95%, white colour

Process: Pre-cleaning and sorting by size and colour

Packing: PP/Paper bags of 25 or 50 net Kgs,
or according to requirements

Shelf life: 24 months, warehoused in a dry place
with a temperature inferior to 20°C (68°F)

Product availability: All year

MOQ: 20 metric tons (1 container); Possibility of consolidation



Sesame Seeds



OMEGA 6
60%

1024 MG OF
CALCIUM/100G

ORGANIC
CERTIFICATION
UE AND USDA



White seeds sesame

Product: White sesame (Ajonjoli)
Varieties: Escoba and Nevada
Scientific name: Sesamum indicum
Production areas: Plains 400m to 450m ASL (Santa Cruz)
Production type: Conventional or organic
Humidity: No more than 7%
Quality: Purity of 99.95%, whitish colour, oil content of 45% min.
Process: Pre-cleaning and sorting by size and colour
Packing: PP/Paper bags of 25 or 50 net Kgs, or according to requirements
Shelf life: 24 months, warehoused in a dry place with a temperature inferior to 20°C (68°F)
Product availability: All year
MOQ: 20 metric tons (1 container); Possibility of consolidation

Black seeds sesame

Product: Black sesame (Ajonjoli)
Scientific name: Sesamum indicum
Production areas: Plains 400m to 450m ASL (Santa Cruz)
Production type: Conventional or organic
Humidity: No more than 7%
Quality: Purity of 99.95%, black colour, oil content of 45% min.
Process: Pre-cleaning and sorting by size and colour
Packing: PP/Paper bags of 25 or 50 net Kgs, or according to requirements
Shelf life: 24 months, warehoused in a dry place with a temperature inferior to 20°C (68°F)
Product availability: All year
MOQ: 22 metric tons (1 container); Possibility of consolidation



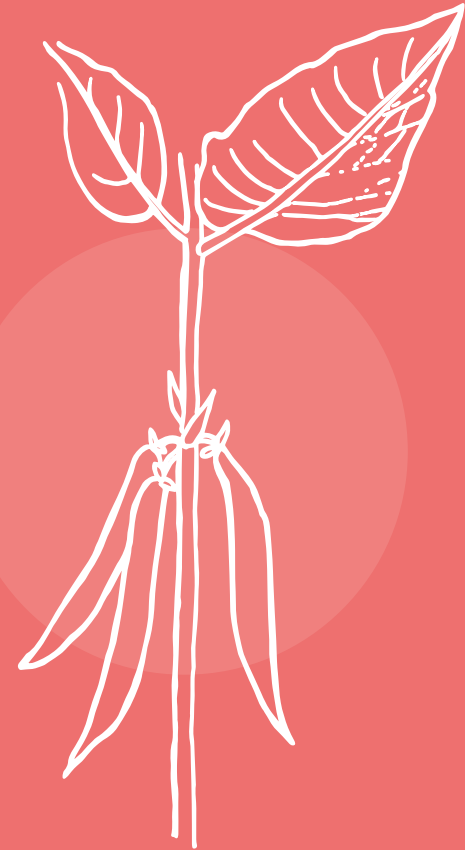


30%
OF IRON

LOW CONTENT OF
CARBOHYDRATES

21,8 MG OF
PROTEINS/100G

Beans





Red bean kidney

Product: Red kidney bean

Scientific name: Phaseolus Vulgaris

Production areas: Plains 400m to 1,000m ASL (Santa Cruz)
Plains 1,200 to 2,300m ASL (Santa Cruz)

Production type: Conventional

Humidity: No more than 14%

Quality: 10-15mm, 0% of foreign or inedible material, 0% of other varieties, 1% max of broken, red colour

Process: Pre-cleaning and sorting by size and colour

Packing: PP/Paper bags of 25 or 50 net Kgs,
or according to requirements

Shelf life: 24 months, warehoused in a dry place
with a temperature inferior to 20°C (68°F)

Product availability: March–November

MOQ: 22 metric tons (1 container); Possibility of consolidation



White bean Othebo

Product: White bean Othebo

Scientific name: Phaseolus Vulgaris

Production areas: Plains 400m to 1,000m ASL (Santa Cruz)
Plains 1,200m to 2,300m ASL (Santa Cruz)

Production type: Conventional

Humidity: No more than 14%

Quality: 8-10mm, 0% of foreign or inedible material, 0% of other varieties, 1% max of broken, white colour

Process: Pre-cleaning and sorting by size and colour

Packing: PP/Paper bags of 25 or 50 net Kgs,
or according to requirements

Shelf life: 24 months, warehoused in a dry place
with a temperature inferior to 20°C (68°F)

Product availability: July–December

MOQ: 22 metric tons (1 container); Possibility of consolidation



bean Fabada Asturiana

Product: Bean Fabada Asturiana

Scientific name: Phaseolus Vulgaris

Production areas: Valleys 2,300m to 3,500m ASL (Santa Cruz)

Production type: Conventional

Humidity: No more than 16%

Quality: 15-20mm, 0% of foreign or inedible material, 0% of other varieties, 1% max of broken, white colour

Process: Manual sorting by size and colour

Packing: PP/Paper bags of 25 or 50 net Kgs,
or according to requirements

Shelf life: 24 months, warehoused in a dry place
with a temperature inferior to 20°C (68°F)

Product availability: July-December

MOQ: 22 metric tons (1 container); Possibility of consolidation

Black bean

Product: Black bean

Scientific name: Phaseolus Vulgaris

Production areas: Plains 400m to 1,000m ASL (Santa Cruz)
Plains 1,200m to 2,300m ASL (Santa Cruz)

Production type: Conventional

Humidity: No more than 14%

Quality: 8-10mm, 0% of foreign or inedible material, 0% of other varieties, 1% max of broken, black colour

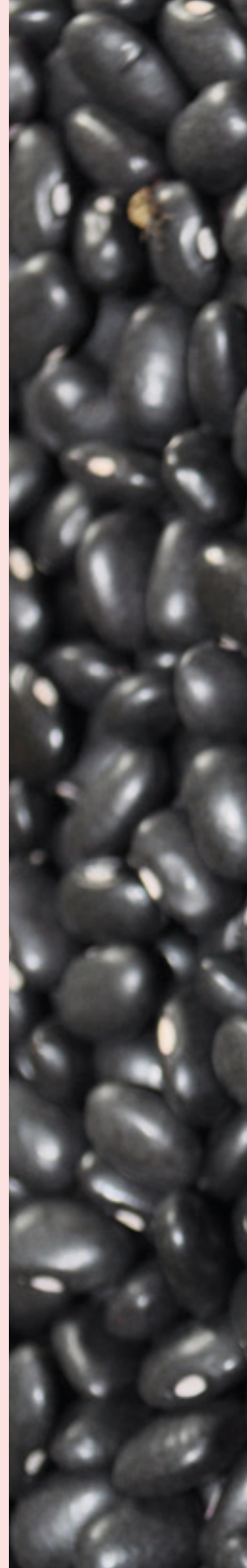
Process: Pre-cleaning and sorting by size and colour

Packing: PP/Paper bags of 25 or 50 net Kgs,
or according to requirements

Shelf life: 24 months, warehoused in a dry place
with a temperature inferior to 20°C (68°F)

Product availability: July-December

MOQ: 22 metric tons (1 container); Possibility of consolidation



Carioca bean

Product: Carioca bean

Scientific name: Phaseolus Vulgaris

Production areas: Plains 400m to 1,000m ASL (Santa Cruz)
Plains 1,200m to 2,300m ASL (Santa Cruz)

Production type: Conventional

Humidity: No more than 14%

Quality: 8-10mm, 0% of foreign or inedible material, 0% of other varieties, 1% max of broken, white cream colour

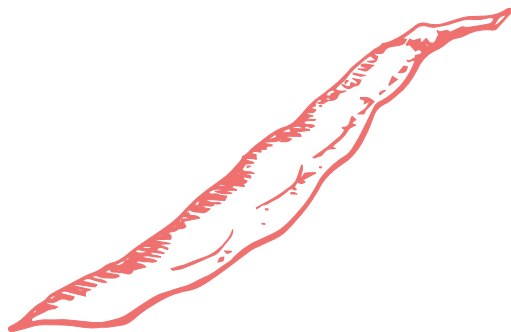
Process: Pre-cleaning and sorting by size and colour

Packing: PP/Paper bags of 25 or 50 net Kgs,
or according to requirements

Shelf life: 24 months, warehoused in a dry place
with a temperature inferior to 20°C (68°F)

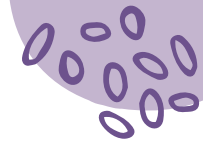
Product availability: July-November

MOQ: 22 metric tons (1 container); Possibility of consolidation





History of our products



The chia seeds

The chia seed (*Salvia hispanica*) was traditionally cultivated by the Aztecs in Central America for its nutritional benefits. Its cultivation was brought in Bolivia at the end of the 2000s, mainly in the Southern and Eastern areas of the Santa Cruz department. Every year, we observe an increase in the number of hectares sowed with this plant due to the increasing demand for healthy, nutritive food. The quality of the Bolivian soils enable the producers to use a small amount of pesticides and fertilizers when producing chia.

The sowing period starts at the end of the summer in Bolivia, in March–April. The growth and maturity stages last approximately 120 days. The harvest starts then in June–July. The plant is dried under the sun, transported, and collected in our warehouse.

As a result of its high nutritional value, notably in unsaturated fatty acids (Omega 3), the chia seed is often labelled as “super food”. Our chia is distributed in the local and international markets raw, in oil, and in flour (see catalogue Our oils and flour). They can be consumed either as an ingredient or a dietary supplement. They are also used in cosmetics.



History of our products



The sesame seeds

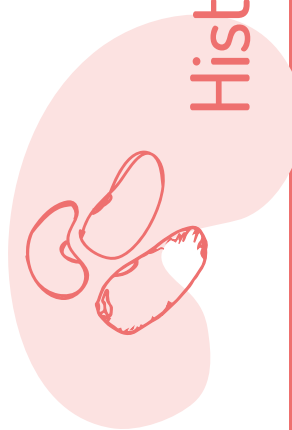
Brought from India and Africa, the cultivation of the sesame seeds started in the year 2000 in Bolivia in the Southern region of the Santa Cruz department, where the soils and climate are ideal for this crop. Between 2001 and 2005, the total production area rose up to 50,000 hectares. However, Agrisos has been one of the only companies to continue producing sesame seeds, notably because it has been able to maintain high levels of quality and satisfactory yields for the small and medium producers.

Every year, from October, we start sowing the sesame seed based on our market forecasts and our clients' orders. The production cycle is approximately 100 to 110 days, at the end of which we cut and harvest the plants. They are dried, transported, and collected in our warehouse before being pre cleaned and sorted.

Afterwards, the sesame seeds are exported either to be used as an ingredient, or to further process them into oil or tahini, or consumed directly. The varieties we produce have a typical flavour and a high oil content, which makes them ideal for processing high added value oils.



History of our products



The beans

The different varieties of beans have been produced in Central and South America for centuries. They are part of the typical diet in Central America, Colombia and Brazil. In the last couple of decades, Spain, the United States, and the Asian countries have started consuming more and more of beans, notably for their variety of uses as well as their natural nutritional characteristics.

The bean cultivation in Bolivia was introduced by a producer cooperative that partners with Agrisos. The two production areas are the valleys and the plains. The valleys are essentially used to produce the seeds that will be used in the extensive production of beans in the plains. Typically, the harvest in the valleys starts in December, and then the seeds are sowed in March in the plains. The production cycle is 90 to 120 days.

Each variety of bean is destined to a different market: the white bean for instance is mainly exported to Colombia, the Carioca bean to Brazil, and the Fabada to Spain. Depending on our clients' needs, we choose to produce either of the varieties. Moreover, it is important to stress that the bean cultivation is an excellent rotation crop that enables the soils to regenerate.

How we work

——— Agrisos was created in 2001 to produce and commercialize highly-nutritive agricultural products. Our company has built over the years an important network of producers in the region of Santa Cruz, impacting directly and indirectly up to 1,500 families each year.

——— We work in close partnership with the communities of producers by providing them the seeds, advance payments for their crop, and capacity building to ensure our clients to deliver traceable, high-quality products. This work of technical assistance is performed all along the production process: from the sowing stage to the warehousing of the raw products in our plant.

——— In the same fashion, Agrisos partners with producers to implement good production practices and certification schemes by covering the associated costs. This is performed not only to satisfy our clients' demands, but also to promote an environmentally-friendly agriculture in our country. This work ensures traceability of the products from the production area to the final consumer.





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