



Agrisos

Agricultura Sostenible &
Alimentación saludable para el Mundo

OUR OILS AND FLOUR

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%

VITAMINS
A AND E

ANTIOXIDANT

ORGANIC
CERTIFICATION
UE AND USDA



Chia Oil



Chia_{oil}

Product: Cold pressed chia seeds – Chia oil

Scientific name: *Salvia hispanica*

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

Production type: Organic

Humidity: No more than 0.2%

Acidity: No more than 1%

Quality: Purity of 99.9%, uniform transparent shiny yellow

Process: Cold pressed seeds filtered and packed

Packing: Barrel of 200 litres or according to order

Shelf life: 12 months, warehoused in a dry place with a temperature inferior to 20°C (68°F)

Product availability: All year

MOQ: 15,000 litres (1 container) in barrels negotiable; Possibility of consolidation

CERTIFICATION





Toasted Sesame Oil



100% BOLIVIAN
SESAME SEEDS

Toasted sesame oil

Product: Toasted and pressed sesame seeds

Scientific name: *Sesamum indicum*

Production areas: Plains 400m to 450m ASL (Santa Cruz)

Production type: Conventional or organic

Humidity: No more than 0.2%

Acidity: No more than 2%

Quality: Purity of 99.5%, uniform transparent dark brown

Process: Toasted, pressed, filtered and packed according to order

Packing: Barrel of 200 litres or according to order

Shelf life: 12 months, warehoused in a dry place with a temperature inferior to 20°C (68°F)

Product availability: All year

MOQ: 15,000 litres (1 container) in barrels (negotiable); Possibility of consolidation



36,91 MG OF
IRON/100G

37%
OF FIBRE

27%
OF PROTEIN

804,27 MG OF
CALCIUM/100G

GLUTEN FREE



Chia Flour



Chia flour

Product: Cold pressed and grounded chia seeds

Scientific name: *Salvia hispanica*

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

Production type: Organic

Humidity: No more than 8 %

Grading: 0.6-0.8mm

Quality: Purity of 99.9%, soft texture, no more than 10% oil content

Process: Cold pressed chia seeds that are then grounded

Packing: PP/Paper bags of 25 net Kgs or according to order

Shelf life: 12 months, warehoused in a dry place with a temperature inferior to 20°C (68°F)

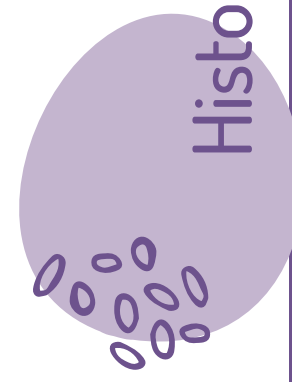
Product availability: All year

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





History of our products



The chia seeds

The chia seed (*Salvia hispanica*) was traditionally cultivated by the Aztecs in Central America for its nutritional value. 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, notable 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 under its raw form, in oil, and in 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. Thereafter, the seeds are toasted and pressed to extract the oil content that exhibits an Asian flavouring.

The toasted sesame oil is mainly consumed in the East-Asian countries as a condiment with pepper. The oil has a dark brown colour and a typical nutty flavour.

How we work

—— Agriso controls the whole production process of the raw material used to extract oils and flour. This allows us to manufacture a high-quality product that is traceable and follows the strictest international standards for food safety and quality management. After a laboratory analysis, we sort the seeds that have the highest oil content to guarantee a unique flavour in the case of the toasted sesame oil, and a high Omega 3 content in the case of the chia oil and flour.

—— So as to ensure the quality of the toasted sesame oil, we benefit from the help of a Korean expert in oils that monitors the correct manipulation of the seeds and the machines. After numerous tests, we are now able to satisfy the demand of the East-Asian communities in South America and around the world, and compete with the best sesame oil processing companies in Korea and Japan.

—— The chia oil and flour have been produced for two years in out plant, thus bettering every day the processes and competencies of our staff. In coherence with our objective of providing healthy food to the world, the technique of cold pressing is used so as to maintain the natural benefits of the Omega 3 contained in the chia seeds.





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