



FRUIT AND VEGETABLES

COMPANY



We got to know achachairu 24 years ago, when a relative brought seeds from Bolivia to grow in Brazil. After eight years, the plants began to produce and we started the first orchards. Our first commercial harvest took place seven years ago and since then we have grown steadily, serving the whole of Brazil and exporting for the last three years to countries in Europe, Canada and Asia, always following strict international food safety standards.



We are a family business, focused on quality, food safety and good business partnerships. We are currently the largest exporter of achachairu in the world and have the second largest global commercial production. Our goal is also to lead the way in production, being recognized for the excellence of our products and for our close and efficient service to our partners.



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DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The Bolivian achachairu harvest begins in February and lasts until May, during which time our current production capacity is 60 tons, rising to 500 tons by 2030.



TROPICAL FOODS EXPORT

City: Itarana
 State: Espírito Santo
 Brazil

PRODUCTS

NCM 0810.90.90



The achachairu is a fruit of Bolivian origin that has adapted perfectly to our climate. It develops slowly, taking up to eight years to start producing its first fruit. Each fruit weighs around 70 grams on average and is approximately 4 centimeters in diameter. It is encased in a tough shell and contains a seed inside. The fruit should only be harvested when it is fully ripe, as it does not continue to ripen after being picked - a characteristic that guarantees its intense and attractive orange color. Because they are sensitive to mechanical shocks, the fruit needs to be picked, sorted and packed by hand.

In addition to its striking appearance, achachairu stands out for its excellent post-harvest durability. It can be kept for up to 15 days without refrigeration and for more than 20 days under light refrigeration, with the ideal temperature being between 17 °C and 23 °C. Its taste is sweet, slightly citric and very pleasant, reminiscent of mangosteen, but with an even more distinctive personality. Easy to consume, it is a fruit that quickly wins over those who try it.

Considered one of the most exotic and prized fruits in the world, the achachairu has excellent acceptance in high-end markets, especially in the export segment. With its unique flavor, distinctive look and high durability, it has few competitors on the domestic market. Today, we are already the world's second largest producer and the only global exporter of the fruit.



Realization:



apexBrasil

MINISTÉRIO DO
 DESENVOLVIMENTO,
 INDÚSTRIA, COMÉRCIO
 E SERVIÇOS

GOVERNO DO
 BRASIL
 DO LADO DO Povo BRASILEIRO

CNA SEBRAE