

Premium Quality Chilean Dried Fruit and Nuts

VALLE DEL LIMAR

WE ARE ONE OF THE LARGEST PRODUCERS OF CHILE!









OUR STRENGTHS IN THE INDUSTRY

The fruit is processed in our own plant, which allows us to have total control of the products in all processes.









PRODUCTION

We are one of the largest producers in Chile with 380 hectares planted and in production.

BACKGROUND

Third generation company in the Agroindustry.

INTEGRATION

We are vertically integrated. We are producers, processors and exporters.

VOLUME

Large own volume, providing peace of mind to our buyers.

380 HECTARES OF ALMONDS IN PRODUCTION

THEY ARE
MAINLY NON PAREIL

650.000 TOTAL ANNUAL PRODUCED



OUR PRODUCTS







ALMONDS

We have three types of almonds: Non Pareil Almonds; Carmel and Type Non Pareil; Organic Almonds.

PRODUCTS NUTS

From our suppliers, the nuts are selected and classified under the strictest quality standards. We have Chandler, Serr and Howard varieties.

RAISINS

We process and pack the highest quality raisins. Our main varieties are Thompson Seedless, Flame Seedless, Golden Seedless and Crimson Seedless





ALMONDS

Non Pareil Almond

This is a particularly homogeneous almond, slightly elongated and with a very light skin.

Carmel and Type Non Pareil

California almonds are extremely versatile and adaptable, an element that makes them very attractive to industrial customers.

Organic Almonds

They are more natural because they respect the ripening times without forcing the growth of the plant with processes or





THE CALIBER
REFERS TO THE
NUMBER OF
ALMONDS WEIGHING ONE OUNCE,
RANGING FROM
18/20 TO 40/+
OUNCES.





OUR WALLNUTS

WALNUT IN SHELL

Caliber: 28-30 / 30-32 / 32-34 / 34-36 y 36+; Durability: 12 months; Variety: Chandler,

Serr, Howard

MANUAL SPLIT WALNUTS

Colors: Extra Light, Light, Light Amber and Amber; Formats: Mitades, cuartos y cuartillos:

Durability: 12 months:

MECHANICAL SPLIT WALNUTS

Colors: Extra Light, Light, Light Amber and Amber; Formats: 8 80% Halves, 40% Halves, 20% Halves, Quarters and Quarts; Durability: 12 months; Variety:

Chandler. Serr, Howard





RAISINS



We process and package raisins of the highest quality. Our main varieties are Thompson Seedless, Flame Seedless, Golden Seedless and Crimson Seedless.

Processing period:: March to December



Small.

Format: Box of 10 kilos.

Durability: 12 months





More information at: WWW.TERRANUTCHILE.COM



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