

Exotic & Tropical Fruit Portfolio

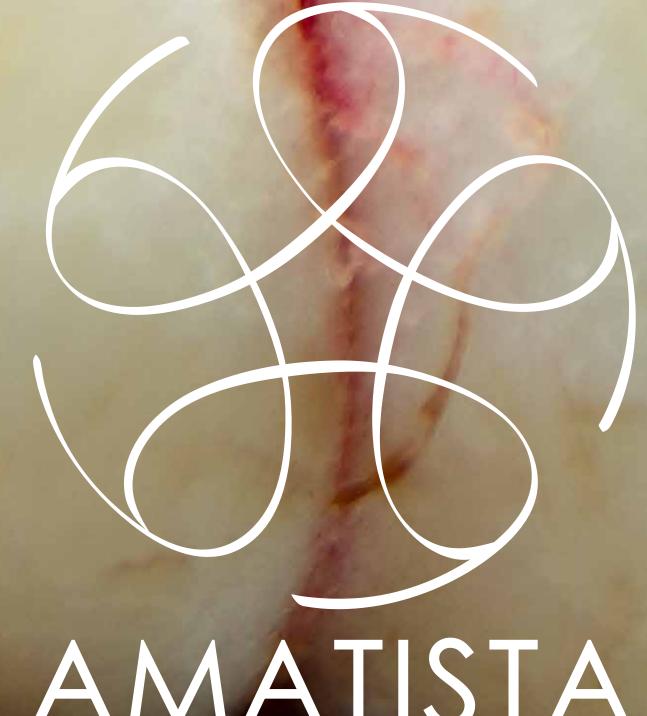
Quality, Freshness and Taste. Guaranteed!





Mangosteen

Garcinia mangostana



AMATISTA FOODSTUFF TRADING LLC

Mangosteen

Garcinia mangostana Origin: Colombia



Also known as "The Queen of Fruits", the Colombian mangosteen is characterized by its consistency and sweetness.



Golden Berry

Physalis peruviana Origin: Colombia



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Golden Berry

Physalis peruviana Origin: Colombia



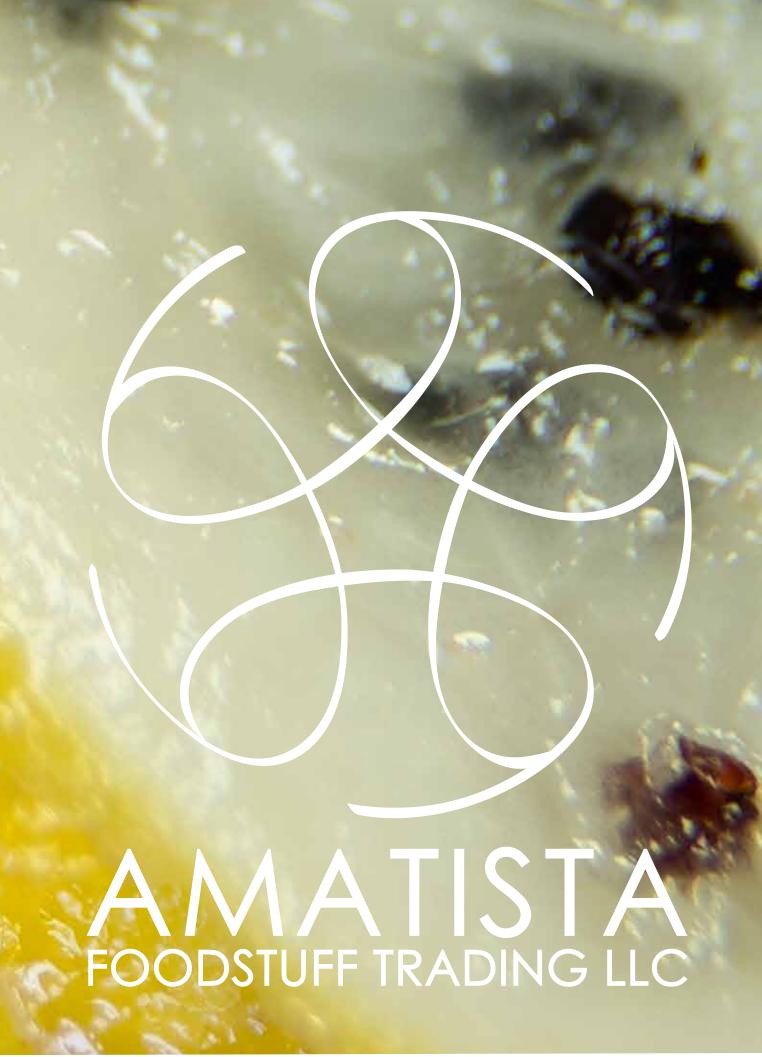
Known in Colombia as "uchuva", it is used in many countries to make jams, marmalades and jellies due to its high pectin content.

It is also a source of antioxidants, contains vitamin C, carotenoids and salines that help reduce the risk of cardiovascular and degenerative diseases.





Selenicereus megalanthus Origin: Colombia



Yellow Pitahaya

Selenicereus megalanthus Origin: Colombia



Pitahaya, Pitaya or also called Dragon Fruit is a fruit that comes from a cactus, it is very resistant to drought.

Can be eaten fresh on its own or with a little lemon, you can make smoothies with its pulp, put it in salads ... we can combine it in the kitchen as we want, thanks to its sweet flavor that offers many possibilities.





Passion Fruit Gulupa

Passiflora edulis Origin: Colombia



Either yellow (maracuyá) or dark purple (gulupa) at maturity, with a soft to firm, juicy interior filled with numerous seeds.

The fruit is both eaten and juiced, the juice often added to other fruit juices to enhance aroma, it can also be processed into jams, sauces and fruit puree.





Sweet Granadilla

Passiflora ligularis Origin: Colombia



Considered by many as "the superfruit". Its sweet flavor and rich aroma..

Have kids? Passion fruit is a must at home!

Pediatricians call it "the fruit of children", because it helps in their growth process, prevents them from anemia and strengthens their vision.



Tamarillo

Cyphomandra betacea Origin: Colombia



Tamarillo

Cyphomandra betacea Origin: Colombia



Also known as "tree tomato", it presents various colors. Those with redder skin are sweeter than those with yellow skin with bittersweet flavor.

The best way to consume it is raw, both alone and, for example, in salads, since all its properties remain intact. You can also prepare smoothies, desserts and jams.





Peach

Prunus persica Origin: Colombia



Peach is one of the richest fruits in both flavor and properties that exist since it contains nutrients, proteins and vitamins.

Thanks to all these properties, peach is one of the most consumed fruits in the world, in addition to its flavor being the perfect ingredient for making desserts or a sweet element that you can include in your salads.







Baby Banana

Musa paradisiaca Origin: Colombia



The baby banana is appreciated for its sweet, smooth and creamy flavor. It can be consumed fresh or used in smoothies, cakes, ice creams, desserts.

It is especially recommended for people who do sports or who are very active - both mentally and physically-; for this reason, it is suggested to incorporate it into the usual diet of children and adolescents.





Papaya

Carica papaya Origin: Colombia



The Colombian papaya is characterized by being very juicy and sweet. It can be consumed as fresh fruit, cooked or in various preparations such as ice cream, soft drinks and jellies. It is a low calorie and highly digestive food.





Pineapple

Ananas comosus Origin: Colombia

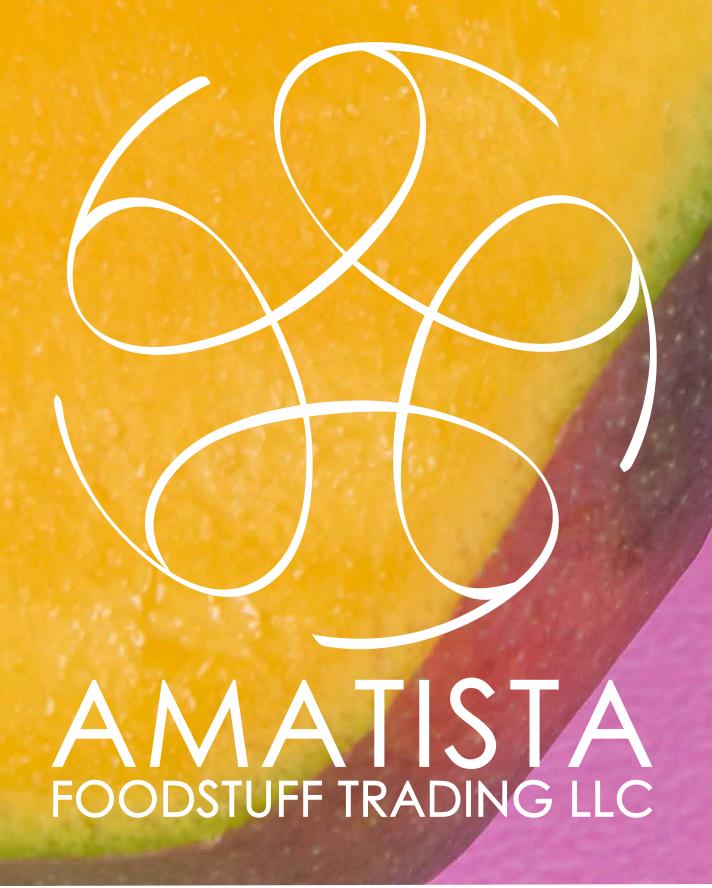


The Colombian pineapple is MD2 variety, better known as gold pineapple or honey gold pineapple, which has a more symmetrical and uniform shape.



Baby Mango

Mangifera indica Origin: Colombia



Baby Mango

Mangifera indica Origin: Colombia



Baby mango, also known as sugar mango, is a Colombian variety, low in fiber but with intense flavor and aroma. Mango is a superfruit!, full of energy and with more than 20 different minerals and vitamins, it is simply delicious!

In addition to its tropical and juicy flavor, mango provides nutritional value, making it's consumption a highly enjoyable and healthy experience. Due to small number of calories contained in mangoes, each serving is fat, sodium and cholesterol free.





Hass Avocado

Persea americana 'Hass' Origin: Colombia



Hass Avocados are known around the world and highly appreciated thanks to its higher content in fat compared to other avocado species, this brings a more intense flavor and creamier texture.

Avocados are high in fat with 60 per cent of this being monounsaturated fats, which research suggests helps to protect against heart disease and lower blood pressure. They are also an excellent source of potassium, folate and fibre, all of which benefit the heart and cardiovascular system.





Lulo

Solanum quitoense Origin: Colombia



Lulo, also known as "naranjilla", has a tasty citrus - bittersweet flavor, it's juice is green and is often used for a drink called "lulada".

Is rich in minerals such as iron, phosphorus, calcium and potassium, it strengthens the defenses, since it contains beta-carotene and other antioxidants.





AMATISTA FOODSTUFF TRADING LLC

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Like our Premium Fruit offer?

Let's talk!

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About Us

Recently established in DUBAI - UAE, our mission is to meet Dubai's and UAE's demand on High-end quality tropical and exotic fruits, as well as beef, coffee, cocoa and other organic high value transformed foodstuff.

AMATISTA FOODSTUFF TRADING LLC is a company of AMH AMATISTA HOLDINGS, a global hedge fund based in the United States of America and in Colombia, seeking for private equity and investment opportunities in AI, Biotechnology, Mining, Oil & Gas, and Commodity Trading.

We look forward to make trustworthy and mutually benefitial businesses with you and your organization.

Feel free to contact us, we are wide open to listen your requirements, ideas and suggestions. Together, we can make connections with the future!

