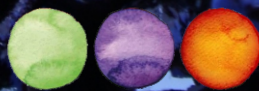


# Maqui Berry

Organic freeze-dried fruit

Purple, exotic and delicious!! Maqui (*Aristotelia chilensis*) is a native berry that only grows in the wild forests of the South of Chile, where it has been consumed since ancient times by the local indigenous peoples. It is one of the most powerful antioxidant superfruits available. Rich in polyphenols, anthocyanins and other nutrients, they help the body to neutralize the action of free radicals which are considered to be responsible for deteriorating body cells and cause premature aging.



**HYPERFOOD**  
energy for the body

# Maqui Berry

## Benefits

Maqui grows in Chile in the central area down to the southern region of the country. This valuable berry has a high concentration of antioxidants. Beyond its antioxidant properties, Maqui has been researched and found to be an effective anti-inflammatory berry that positively affects the levels of blood glucose. It also has a high level of fibres, vitamin C and polyphenols. The dark purple colour and bright

appearance of the Maqui berry is obtained from a pigment called anthocyanin. More than a source of colour, anthocyanin is responsible for the antioxidant power of this fruit. The Mapuche people have been using Maqui for centuries for medicinal purposes. Due to its high anthocyanin content and antioxidant effect, Maqui berry is considered a very powerful Superfruit.

## Applications



Drinks



Breakfast cereals



Yogurts



Premium bars



Supplements



Chocolates

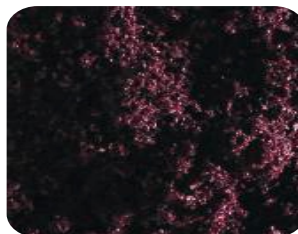


Desserts



Smoothies

## Aspect



Freeze-dried Maqui Powder

- High antioxidant power due to polyphenols and anthocyanins
- Rich in fibres, proteins, vitamin E, calcium, iron, magnesium and potassium

## Freeze-drying

To obtain a freeze dried powder, the fruit pulp is frozen and placed in the freeze drier where the process takes place. Freeze-drying is a low temperature dehydration process, as food is frozen and subjected to a low pressure environment, enabling water to be removed from cells through sublimation. It preserves nutrients, shape, colour and taste of

food; and it is considered to be the best drying technology available. Water removal allows a longer shelf life at room temperature without the need of preservatives and provides stability to a wide range of applications. The result is a dark purple powder.

## Nutritional Values

Calories (kcal)	297	Calcium (mg)	290
Carbohydrate (g)	50.7	Sodium (mg)	26
Dietary Fiber (g)	27.0	Potassium (mg)	1075
Protein (g)	5.5	Iron (mg)	4.2
Total fat (g)	12.1	Vitamin C (mg)	5.3

- Reference values only - It does not consist in specification data
- Values per 100g of freeze-dried powder

## Composition

Component	%
Maqui	100

- ✓ Organic
- ✓ Gluten free
- ✓ Non-GMO
- ✓ No artificial colors
- ✓ No preservatives
- ✓ No added sugar

## Certifications



Version 04 - Oct/2019