

ORGANIC SWEET POTATO PUREE

PERU



The next generation of clean label solutions

The Inca civilization in Peru led the way in potato cultivation, establishing a tradition that continues today. Peru has a diverse potato heritage, with over 3,000 varieties. Sweet potatoes are part of this legacy, thriving in the tropical deserts along the Peruvian coast. The unique conditions in this region, pristine sandy soils with optimal percolation, support the growth of this nutritious crop, produced year-round.

In 2022, Tradin Organic partnered with a family-owned business and specializing in the production of aseptic and frozen purees. This collaboration provided a unique opportunity for Peruvian farmers, representing one of the country's first organic sweet potato productions.

Introducing this organic sweet potato puree into the North American market has increased crop value, ensuring stable prices and community employment. By directly purchasing from farmers, the project enhances their livelihoods. Tradin Organic acts as a vital link connecting the local industry with global markets, promoting growth and sustainability within the agricultural sector.



Going beyond organic

- Exceeding baseline organic requirements through climate smart agriculture.
- Ethical sourcing that improves the livelihoods of the communities where we do business.
- Stable pricing for farmers with shorter supply chains and direct relationships with farmers.



50%

Female
smallholder
farmers

70%

Under the
age of 35



8 to 12 to 20

hectares of organic certified land
From 2022 to 2023 to 2024.
Opportunities for growth exist.



Full traceability & Uncompromised Quality



From Farm to Factory to Customer

Our dedicated team of agronomists conduct regular visits to oversee growing practices, guarantee organic integrity and offer technical assistance. We meticulously monitor each stage of the supply chain to maintain complete traceability and safety. Every batch undergoes rigorous testing and verification.



Did you know?

The iconic Peruvian dish Ceviche is always served with two slices of sweet potato.



Biodiversity & Climate Smart

- Our sweet potato initiative empowers communities to cultivate sustainable agricultural practices, improving their expertise, and generating economic opportunities that foster mutual benefits for both consumers and the environment.
- The environmental conditions of the growing areas, crop rotation of carrot, watermelon or corn, composting promotes a premium nutritional product.

Certifications

- Our aseptic and frozen sweet potato puree adheres to all international organic standards.
- Our processing facility complies with rigorous food safety standards, including FDA regulation for low-acid canned foods (LACF), mandatory for commercializing in the USA.



Contact Us

In order to secure volumes, or if you have any questions about our organic sweet potato from Peru, please contact us:

usa.info@tradinorganic.com

