

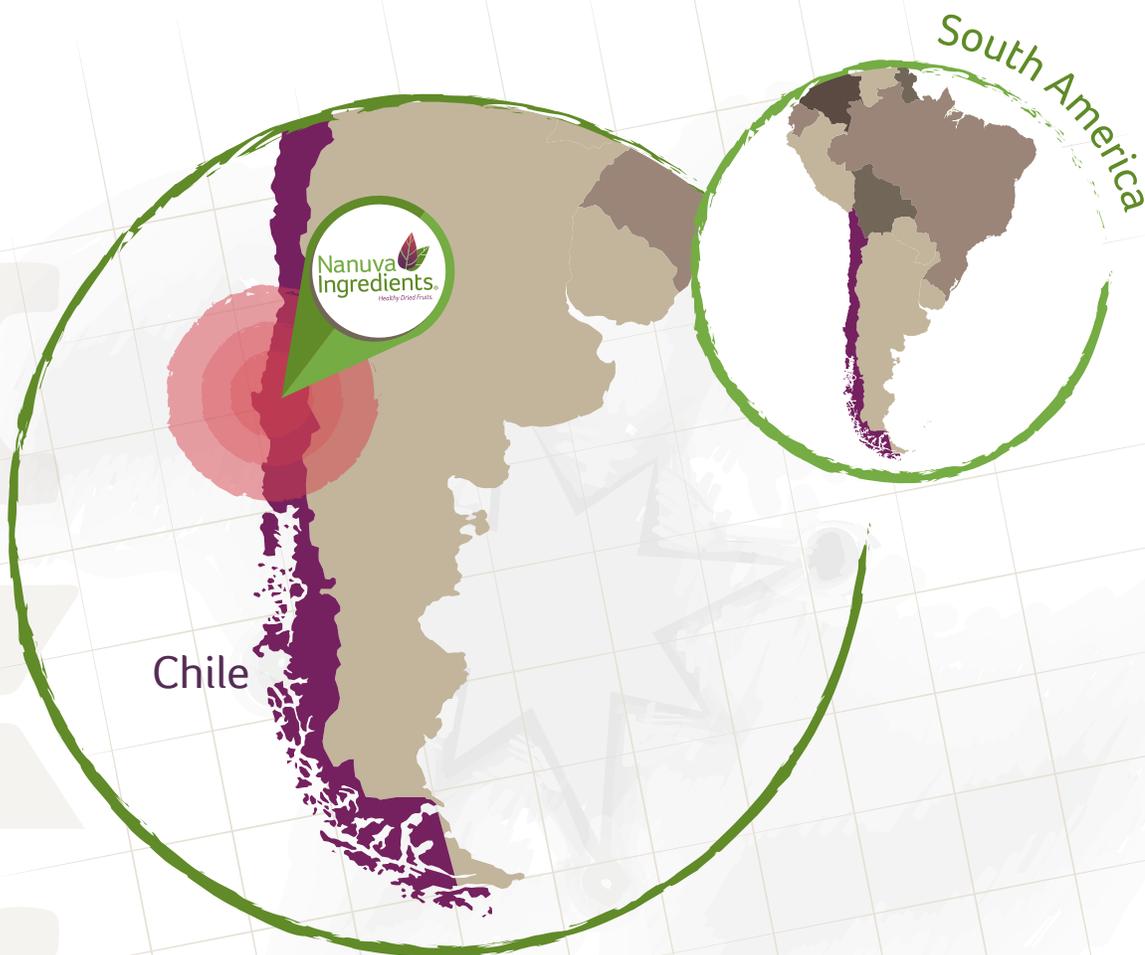
Maquiberry

THE ANCESTRAL MAPUCHE SUPERFRUIT

(*Aristotelia chilensis*) The Maquiberry is a small evergreen tree or shrub common in Chile along the course of torrents and in shady, mountainous woods.

The berries are dark purple and an average size of 4 mm. They contain high levels of anthocyanins, purple pigments also present in other fruits such as blueberries, blackberries and red grapes.

Mapuches are aboriginal people that live mainly in the south of Chile. For these people, their territory is the foundation of their existence and culture. This territory is denominated Mapuche Wallontu Mapu or Wallmapu, which means 'surrounding land area' in the mapuche original language. This vast space is located in the south-central area of the Chilean and Argentinian land, separated by the Pire Mapu or the Andes.



Mapuches are people with long history and its self-denomination mapu-che (people of the land) derives from their original language (mapu-zugún or language of the land).

• MAPUCHE HEALTH AND MEDICINE

Among the numerous elements constituting Mapuche pharmacopeia, maqui is of vital importance and has a millennial legacy, becoming one of the most popular exponents of natural and nutraceutical medicine.

Currently, maqui is considered a superfood due to its 100% natural high antioxidant capacity (ORAC, Oxygen Radical Absorbance Capacity), which is the most powerful in the world, even higher than acai berry, Goji berry and other fruits ORAC.

Nanuva Ingredients has developed an extremely high-quality maqui powder, dehydrated under low temperature vacuum conditions and powdered below 30°, both processes controlled through a cooling system to prevent nutrients and antioxidant losses. Therefore, this product is not submitted to any chemical extraction, and has a high ORAC capacity (26500 – 35000). These characteristics have allowed the massive consumption of a completely natural delphinidin-rich antioxidant, coming from the south of the world as a natural powder, with extended shelf life and easy to use.



Maquiberry fruits used as raw material are collected in Chilean native forests, mostly by mapuche families. Once the berry is received in the processing plant, is frozen at -18C°, and subsequently dehydrated in low temperature vacuum.

This product may be traced back to both, suppliers and harvesters, all under a sustainability policy for the Chilean native forest, aiming to preserve the forests natural state, and to employ mapuche and rural communities' labor, in the Bio Bio region.





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Healthy Dried Fruits.

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