

PACKAGING



PRESENTATIONS

As standard, we handle the presentation of the product in a 100g DOY PACK type bag, heat-sealed with Zipper . Any other type of presentation is accepted based on the needs of each client.

Given the special characteristics of the product, which has the ability to easily absorb large amounts of humidity, the storage conditions must be closely watch.

THANI, being conscious about the environmental impact that the package may provoke, picked an special type that is made just with one material, that means that is completely recyclable, and still fulfills the quality needs.



THANI GUARANTEES



100% Colombian



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NUTRITION, WELLNESS AND INNOVATION



OUR PRODUCT

- We promote the native and organic fruit market of Colombia's regions, in order to provoke a positive impact in the ecosystems, avoiding practices such as the monoculture and the use of pesticides.
- We look for fruits and foods that generate a positive impact on the consumer
- We work together with several experts in the agricultural business in order to guarantee that the fruit that you are eating complies with the highest quality standards.
- We know that you care about nutrition and we understand that it is not always easy to eat healthy when time is short. THANI wants to develop its products in order to give you a hand and make it easier for you.



HOW DO WE PROCESS?

1. We harvest and select the best fruit



2. We carefully clean the fruit in order to avoid damaging it or losing its benefits



3. We freeze the fruit at -50°C



4. We dehydrate the fruit using the freeze drying method.



5. We pack the fruit as a snack or as a powder

WHY FREEZE DRYING?

We all know about the benefits of eating fresh fruit but we understand the difficulties of transporting it under ideal conditions.

Given that we want our exotics fruits to be available everywhere, at any time, we accepted the challenge of looking for the best way to send it worldwide without incurring in expensive and risky business. After analyzing many possible solutions, we decided that freeze drying would be the right choice.

The freeze drying process achieves, through the use of vacuum and temperature variations, to extract up to 95% of the water that is located naturally inside of the fruit, without affecting its nutritional properties. The resulting product is almost equivalent to fresh fruit but has a shelf life of at least one year, is easier to transport and has a fantastic flavor.

WHAT PRODUCTS WE OFFER?

1. Purple Passion Fruit (*P. edulis f. edulis*)



2. Mango (*Magnifera Indica*)



3. Banana (*Musa Paradisiaca*)



4. Mangosteen (*Garcinia Mangostana*)



5. Soursop (*Annona muricata*)



6. Pineapple (*Ananas comosus*)



7. Yellow Dragon Fruit (*H. triangularis*)



8. Acai (*Euterpe oleracea*)



9. Avocado (*Persea americana*)



10. Goldenberry (*Physalis peruviana*)

