



Bayas del Sur
Concentrating Nature



HEALTHY INGREDIENTS

Since 1989



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ABOUT US

Bayas del Sur works to satisfy the needs of value-added products and functional ingredients gathered from berries of Chilean Patagonia lands and to be globally recognized as the world's specialist to convert berry fruits into juice concentrates and freeze-dried powders.

On the edge of Chilean Patagonia, Bayas del Sur was founded in 1989, located 1,000 kilometers south of the capital Santiago, surrounded by volcanoes and Patagonian lakes.

In this area discovered not only its home, but also a great opportunity in the processing of berries, thanks to the favorable climatic, soil and water conditions, which deliver exceptional quality products.

MISSION

Offer healthy ingredients based on superberries

VISION

To be world leader in the production of Superfoods while been environmentally responsible.



Our 2.500 m² plant we process the following superfruits:



Strawberry

Fragaria



Raspberry

Rubus idaeus



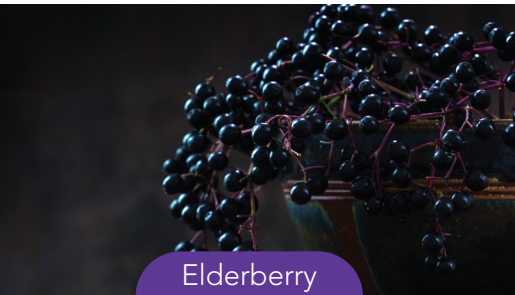
Cranberry

Vaccinium macrocarpon



Calafate

Berberis microphylla



Elderberry

Sambucus nigra



Maquierry

Aristotelia chilensis



Blackberry

Rubus ulmifolius



Blueberry

Vaccinium corymbosum

FACILITY N°1



FACILITY N°2



CERTIFICATIONS



JUICE CONCENTRATES

FROM BAYAS DEL SUR

Our juice concentrates means the aqueous liquid extracted from whole fruits and reduced in weight and volumen through the removal of water from the juice by vacuum.

- Free from added sugars
- Additive free
- Free from preservatives
- 100% FRUIT

With our process capabilities, we maximize: polyphenols content, high color, flavour and clearness.



METALLIC DRUM: 274,5 KG NET
JERRY CAN: 25 KG NET

Applications



SHAKES



DESSERT
SAUCE



SMOOTHIES



ENERGY
DRINK



ALCOHOLIC
BEVERAGES



ICE CREAM



JUICES



YOGHURT



BEER



MILK

FREEZE-DRIED

FROM BAYAS DEL SUR

Freeze drying is a novel solution for making our superberries durable.

It's a process in which water is removed from the whole fruit after it is frozen and placed under vacuum, allowing the ice to change directly from solid to vapor, without passing through liquid phase keeping all nutritional content.

- Free from added sugars
- Additive free
- Free from preservatives
- 100% FRUIT

With our process capabilities, we maximize: polyphenols content, high color and flavour.



Packaging

POWDERS BOXES WITH 10 KGS

Applications



PROTEIN
BARS



BREAKFAST



BEAUTY



CHOCOLATES



NUTRACEUTICALS



MUESLI



YOGHURT

JUICE POWDER

FROM BAYAS DEL SUR

It is obtained from the juice of the fruit. The juice is atomized at high speed, and transformed into a fine powder by means of spray drying technology, which evaporates the water in milliseconds, with no damage to the active principles, resulting in a 100% soluble fine powder that shows a deep color.

Characteristics of this ingredient are as follows:

- It is obtained from 100% fruit juice.
- It provides valuable flavonoids with a high antioxidant capacity.
- The powdered ingredient is 100% water soluble, and no phase separation occurs.
- The ingredient provides natural flavor and color.

It is standardized with a maximum residual humidity of 4% w/w.



BOXES CONTAINING ONE BAG WITH 15KG

Applications



CEREAL
BARS



BREAKFAST



BEAUTY
PRODUCTS



CHOCOLATES



Nutraceuticals/
Dietary supplements



MUESLI



YOGURT



MILKSHAKES



SMOOTHIES



ALCOHOLIC
DRINKS

Wild berries



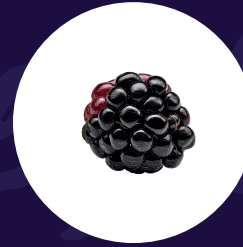
Calafate



Maquierry



Elderberry

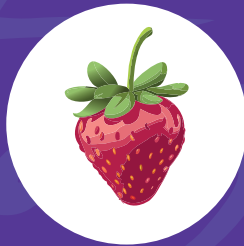


Murra

Orchard berries



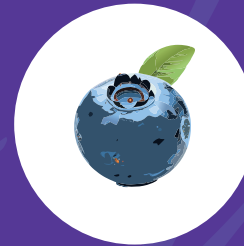
Raspberry



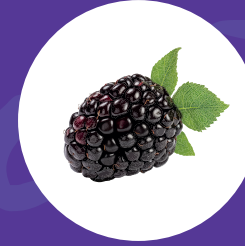
Strawberry



Cranberry



Blueberry



Blackberry

WOULD YOU LIKE TO DEVELOP A FREEZE-DRIED POWDER PROJECT WITH OUR COMPANY



Don't let **flavor** be a limitation!



Petit Verdot



Plum



Cabbage



Celery



Red Paprika



Caldén / Condalia



Watercress



Kiwi



Peppers



Kale

Let's develop a new project together!

Contact us info@bayasdelSUR.com