

As of January 2023 we will be exporting our long onion fresh, vacuum packed, and dehydrated

Detail Introduction :

Next step: the internationalization of the Colombian long onion

"Today, we are working in the national market, mainly in the country's center. The projections for next year will be to supply the national market through chain stores and further expand our industrial capacity to reach international markets with our onions. Currently, we are negotiating with Florida companies in the US for export starting in August 2022."

"Starting in January 2023, we will be reaching the different international markets with long fresh onion, vacuum packed, and our flagship product, dehydrated long onions, 100% natural, 100% Colombian, and processed in our facilities in the city of 'green gold,' Aquitania-Boyacá. Taking into account the quality, flavor, the exquisiteness of our onion, we want to share this product that we are proudly processing to millions of homes with a non-perishable product and with extraordinary quality in its flavor, smell, and texture, as if it were they would finish biting in their homes".

"We will have distributors in many parts of the world who will be in charge of marketing the queen of Colombian cuisine; In this sense, people and companies have already written to us from different countries who have contacted us through our social networks and our website. We will also be dehydrating Chilicón chives, which is also grown in Colombia (a crop that Onions are encouraging) and has a very broad market in the global spectrum of vegetables and spices."