

Argentine Foods

Value addition
to the world



**Ministry
of Economy**
Argentine Republic

**Secretariat of Agriculture,
Livestock and Fisheries**

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Argentine food

Guaranteed quality



The Argentine Republic is known worldwide not only for tango and soccer but also for the quality of its food. Agri-food production has had, has, and will have great importance in our country, both for its economic contributions and from the social, productive, territorial, commercial, and cultural point of view.

It is located in the extreme southeast of the American continent, between parallels 22° and 54°. The country dedicates more than 60% of its 280 million hectares to agricultural production.

Its geographical vastness—it is the eighth largest country—and its climatic diversity, which ranges from subtropical to cold temperate, give this fertile land with varied ecosystems a unique capacity for the most diverse food production.

This was one of the characteristics that attracted, in the last decades of the 19th century and the first of the 20th, an important immigration flow. Europeans, Arabs, and Asians spread throughout the country's different regions with their dreams, traditions, and habits of production and consumption.

With time, the diversity of idiosyncrasies, integrated into such a vast country, generated a different culture, which today opens to the world offering the best of its own: its food.

In today's world, the agri-food activity represents a deep integration of the system guided by the technological revolution, which revalues the strictly biological dimension of all productive and knowledge activities. A fourth industrial revolution is being experienced, which is the process of complete digitalization of all productive and service activities, and Argentina accompanies this trend with the development of the so-called AGTECH, exporting its knowledge to the world.

Argentina currently occupies an important role in the world: it is the third net exporter of food, allocating approximately 40% of its production to the international market. International projections show Argentina as one of the countries with the greatest potential to respond to the growing demand for food, bioenergy and other associated products.

Agro-industrial exports represent around 63% of the country's total sales, for about 56 billion dollars. Of this total, an estimated 3 billion dollars (5% of the total) corresponds to products with some type of public and/or private certification, a figure that grows year after year depending on the demand requirements.

Unlike other countries, ours has numerous advantages for agro-industrial production. It has a rich base of natural resources and innovative production models.

In summary, today Argentina can offer safe, quality products with different attributes of value and intangibles demanded in the world, such as certification, traceability and seal systems such as geographical indications, organic production and/or or the quality seal "Argentine Food, a natural choice", or the Argentine Bioproduct seal, among many other private certification schemes.

The Argentine production systems are among the most efficient in the world, and producers permanently work to achieve a triple-impact balance between environmental, economic and social aspects.

The sector has numerous companies with a diversity of products and services with the potential to export strategically and intelligently, taking advantage of the opportunities in international markets. Argentina produces all the food that the world is demanding. A great opportunity is open for our value chains. Now is the time to seize it.

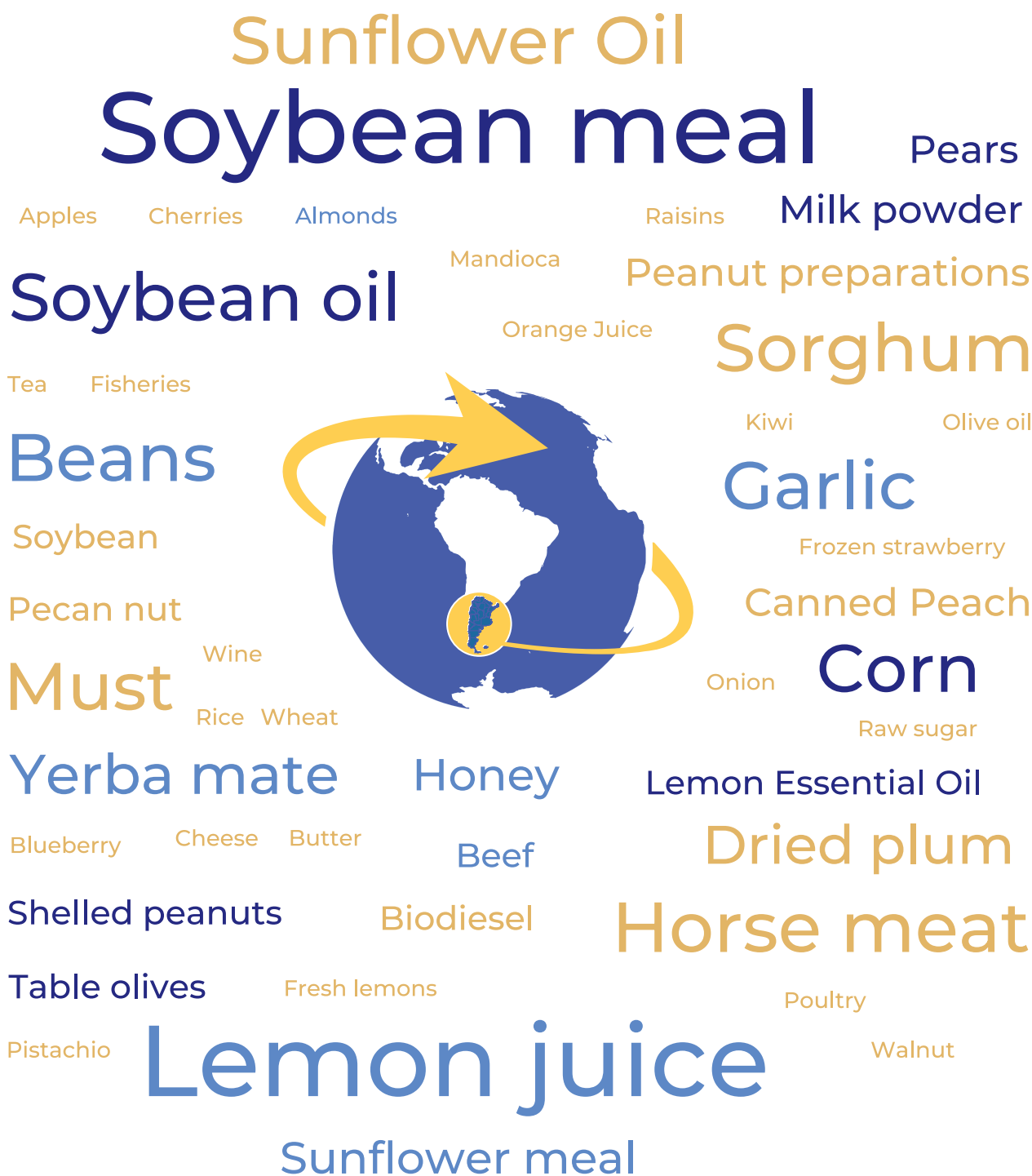
Website:
magyp.gob.ar/mercadosagropecuarios

Argentine agro-industry in numbers

- **3rd net food exporter** of food in the world
- **10th World Food** Producer
- Agro-industrial exports exceeding **\$56,000 million** (63% of Argentina's total exports)
- More than **40 value chains** involved
- Involving more than **1.2 million jobs**
- **89,135 agribusiness establishments** nationwide
- **249,663 Farms** (2018 National Agricultural Census (CNA))
- High incidence in provincial GDPs
- The most federal of productive activities.

World ranking of Argentine products

As **EXPORTER**



World ranking of Argentine products

As EXPORTER

Lemon Juice	1	Milk powder	4
Lemon Essential Oil	1	Peanut preparations	4
Beans	1	Beef	5
Shelled peanuts	1	Pecan nut	5
Soybean oil	1	Table olives	5
Soybean meal	1	Biodiesel	6
Horse meat	1	Fresh lemons	7
Yerba mate	2	Wheat	7
Corn	2	Tea	7
Sorghum	2	Canned Peach	7
Must	2	Poultry	8
Dried plum	3	Olive oil	8
Pears	3	Raisins	8
Garlic	3	Wine	10
Honey	3	Frozen strawberry	12
Soybean	3	Walnut	12
Sunflower Oil	3	Butter	14
Sunflower meal	3	Fisheries	16
		Onion	16
		Rice	17
		Kiwi	18
		Blueberry	20
		Cheese	20
		Orange Juice	22
		Apples	23
		Pistachio	24
		Raw sugar	26
		Cherries	39
		Mandioca	41
		Almonds	43

World ranking of Argentine products

As **PRODUCER**

Olive oil
Canned Peach

Candies

Fresh lemons

Table olives

Walnut

Beef

Oranges

Pome fruits

Garlic

Wheat

Tea

Raw sugar

Wine



Almonds

Honey

Tangerines

Milk powder

Pistachio

Hazelnut

Potato

Cherries

Strawberry

Onion

Yerba mate

Peanuts in shell

Pecan nut

World ranking of Argentine products

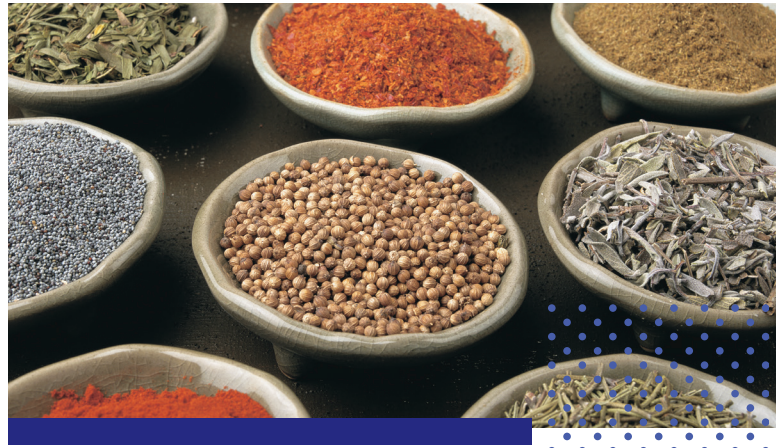
As PRODUCER

Yerba mate	1	Olive oil	11
Candies	1	Pistachio	11
Organic*	3	Wheat	11
Honey	4	Garlic	14
Milk powder	4	Walnut	14
Fresh lemons	4	Pome fruits	17
Pecan nut	6	Raw sugar	18
Canned Peach	6	Hazelnut	18
Beef	8	Almonds	23
Table olives	8	Onion	25
Tangerines	8	Strawberry	27
Peanuts in shell	8	Potato	33
Wine	8	Cherries	37
Tea	9		
Oranges	10		

*ORGANIC

Argentina ranks **3rd** in certified hectares in the world.

Seasonings, condiments, and aromatic plants



Southern aromas and flavors

The discovery of America was the outcome of the search for an alternative route to the Far East. There, spices and aromatic herbs were obtained that enriched with exotic flavors and aromas of the food of the old continent.

Today the "New World" is also a source of flavors and aromas. Argentina produces spices and aromatic herbs throughout its territory. Some of them are native while others were brought by immigrants.

The area covered by **aromatic herbs and spices crops** in Argentina extends over 30,000 hectares, spread throughout the country, with species characteristic of each region, following the prevailing edaphic, climatic, and cultural conditions. Exports are around US\$ 5 million, and the main export destinations are Brazil, Sri Lanka, and South Africa.

Regarding **salt production**, in La Pampa, around 50% of the national product is obtained in the open air, while in Tucumán, the second most important province, the brine is extracted at a depth of around 80 meters. The industrialization process of sodium chloride obtained from this underground basin makes it possible to use it as fine salt.

It is important to highlight the local importance of **peppers for paprika, cumin, and chili pepper**, produced in the provinces of north-western Argentina. It has marked organoleptic characteristics, in addition to the cultural heritage of more than 80 years.

On the other hand, Mendoza is the main center of the country's **oregano** production, with 50% of the total, followed by Córdoba (25%) and San Juan (15%). In the province of Cuyo, efforts are underway to achieve the Geographical Indication because the production from the San Carlos town has a greater aromatic intensity and typical characteristics of its aromas.

Chamomile is produced in the province of Buenos Aires, and Argentina is one of the few countries that produces it. It is an aromatic and medicinal

Range of products

Seasonings and sauces:

chimichurri, chutneys, ketchup, mayonnaises, mustards, pestos, golf sauce, tomato sauce, soy sauce, sweet sauces (chocolate, fruit or mint), hot sauces.

Spices and Herbs aromatic herbs:

basil, anise, savory, cinnamon, capsicum, citronella, cumin, coriander, turmeric, juniper, tarragon,

species whose harvestable products are the inflorescences, producing essential oils for various uses. Approximately 1,000 hectares are estimated. It is exported to Italy, Germany, Peru, Paraguay, and Brazil for exceeding US\$ 2.5 million.

In the southern region of the country, **rosehip** production stands out. This production occupies extensive areas of Patagonia, especially in the valleys at the foot of the Andes mountain range where the climatic and geographical conditions are optimal for its development. The fruit of the rosehip produces food products such as soups and infusions, and the oil used for cosmetic products is obtained from the processing of the seeds.

These are some examples of aromatic herbs and species varieties cultivated in Argentina's vast and diversified territory.

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fennel, ginger, laurel, lavender, lemon grass, chamomile, mint, nutmeg, rosehip, oregano, paprika, (white and black) pepper, paprika, rosemary, sesame, thyme, vanilla.

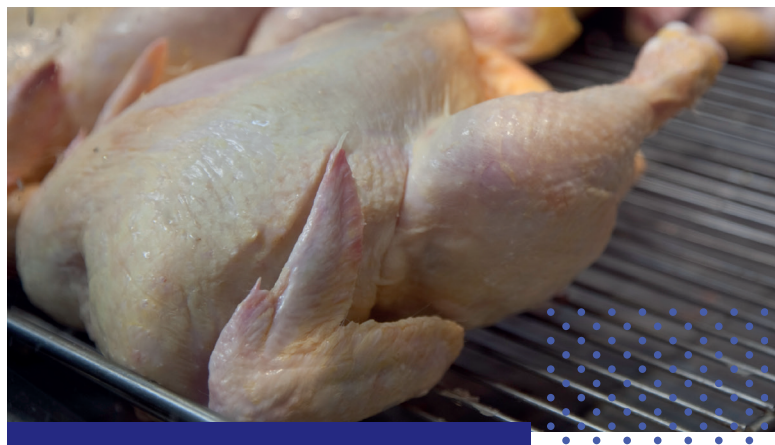
Acetos and vinegars:

balsamic vinegar, with or without spices, spirit vinegars, apple cider vinegar, white, red wine vinegars, and varieties.

Salts: extra-fine, fine and coarse salt low sodium salt, salt with or without spices.

Poultry farming

Poultry products with farm-to-plate traceability



In recent years, Argentina has become a significant producer and exporter of poultry meat and derived products. It is a highly technological sector that has promoted considerable investments and has a strategic plan for its growth and international insertion.

Poultry production in Argentina consists of a vertical integration model allowing complete traceability of the final product.

Poultry

Argentina, famous for its red meats, is also a leading producer of the highest quality white meats. It is a direct consequence of the birds' feeding, based on natural grains of high nutritional power and easy assimilation, from the Pampas region and its surroundings.

Argentina ranks 8th as a global exporter of poultry meat.

Argentine chickens stand out for their health. Our country is free of various diseases. The variety of sizes is a distinguishing feature of our industry, which makes it easy to adapt the offer to the requirements of different markets.

The average annual slaughter of poultry is around 740 million head, representing just over 2.5 million tons. **The principal producing provinces are, in order of importance, Entre Ríos and Buenos Aires, and to a lesser extent, Santa Fe, Córdoba, and Río Negro.**

Argentine exports exceed US\$300 million, mainly of whole chicken, chicken parts, and processed chicken.

Argentine chickens stand out, in particular, for their texture, tenderness, and distinctive country flavor. Wholesome product- ideal for incorporating into the diet.

Range of products

Fresh or frozen: whole gutted chicken, chicken breasts, chicken thighs, chicken drumstick, wings, giblets and chicken feet.

Pre-cooked: chicken breasts, chicken thighs, chicken drumstick and wings.

Battered products: Chicken breasts, chicken drumstick, chicken thighs and nuggets.

Egg: dried whole egg powder, albumin and yolk powder.

Mass-produced egg

Egg production in Argentina is around 14 million units and the amount of eggs entered in industrial plants is estimated at just over 1.1 million units.

There are 13 authorized industrial plants in Buenos Aires, Córdoba, Santa Fe, Buenos Aires City, and Entre Ríos.

The exports are just over US\$25 million, mainly whole egg powder, egg yolk powder, and albumin.

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Sugar

Food and Energy
from the South
to the World



Saccharum officinarum, known as sugar cane, is the most important sugar crop in the world. The primary product of sugar cane is sugar (sucrose), although ethyl alcohol, fiber, and other economic, and energy value derivatives can also be obtained from sugar cane.

The sugar sector, essential for agro-industrial production and the Argentine economy, plays a decisive role in the country's north. Sugar cane cultivation occupies around 90,000 hectares, and the activity is mainly concentrated in the provinces of Tucumán, Salta and Jujuy and, to a lesser extent, in Misiones and Santa Fe.

Twenty sugar mills carry out industrial activity in northwest Argentina, producing between 2.2 and 2.5 million tons of sugar annually. Total sugar production is around 1.5 million tons.

In the last five years, Argentina has been, on average, the 18th largest raw sugar producer in the world, the 26th largest raw sugar exporter, and the 30th largest cane sugar exporter worldwide.

The primary export destination for raw sugar is the United States (our country has an export quota) and, for cane sugar, Chile. Nearly US\$100 million is exported annually.

In recent years, bioethanol production from sugar cane has increased, reducing the raw material availability for traditional sugar production.

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Range of products

Cane Sugars:
refined white
sugar, extra-raw
white sugar.

**Sugars and
syrups:** fructose,
glucose, lactose,
molasses, and
sweeteners.

Candies and chocolates

Argentine Delicacies



It is estimated that our country produces about 300 thousand tons of candy annually (eight products: *alfajores*, wafers, cocoa, and its preparations, candies, sugar confections, chocolate confections, chewing gum, and other candies).

Chocolate, originally from America, was quickly adopted by the settlers of these lands. Two centuries later, it is a product whose virtues and flavor are recognized worldwide. Since the beginning of its history, Argentina has a long chocolate tradition. Initially, they were handmade, combining the quality of pampas milk with cocoa and natural sugars. Then, in addition to traditional methods, modern production systems emerged, strengthened by strict quality management systems, but always with a focus on maintaining the nature aromas.

Candies are another Argentine custom. It is an industry that adds value to the exceptional sugars offered by the Northwest region, and transforms them into confections. Candy, chewing gum, and tablets, produced under strict controls and standards of excellence, travel the world as ambassadors. Argentina is the world's leading producer of candy.

The country has more than 120 candy-producing companies, mostly small and medium-sized enterprises (SMEs). According to the location of the processing companies, production is mainly concentrated in the provinces of Buenos Aires, Santa Fe, Córdoba, and Tucumán.

It is estimated that they export more than US\$160 million a year in different types of conventional.

Range of products

Candies: hard, soft, sour, filled with chocolate, fruit or *dulce de leche*, with or sugar-free, lollipops.

Gums: flavored with fruits or essences, with or without sugar.

Chocolates: black or white, aerated or solid, with cereals, dried fruits or nuts, filled with fruit creams, *dulce de leche* or liqueurs, bonbons, chocolate-covered fruits, chocolate figures, or low-calorie candy.

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Nougats:

almond,

hazelnut,

chestnut,

peanut.

Sugared fruits.

Alfajores: Single

or triple, filled

with *dulce de*

leche, fruit, nut

pastes, with and

without alcohol.

Beef

Quality excellence



In Argentina, beef is much more than a tradition and more than one of the main preferences of the national palate. Its production and marketing are two pillars of the country's economy; moreover, it forms an industry that grows annually with exports and has a great diversity of agents along the production chain.

We are the third largest meat consumer per capita in the world. However, it is not only Argentines who enjoy Argentine beef at their table; it is also an essential ingredient in the cuisine of any part of the world.

Argentina has over 52 million head and an estimated production of over 3 million tons. The Central region (Buenos Aires, Córdoba, Entre Ríos, and Santa Fe) concentrates more than 65% of the national bovine stock, offering the world the quality of its foreign breeds (Aberdeen Angus and Hereford, among others) in the form of juicy and tender meats, without intramuscular fat, with balanced flavors and, lowest cholesterol content.

These properties guarantee strict sanitary control that ensures a recognized status worldwide. A modern slaughtering industry processes meats under rigorous quality and safety standards.

Over the years, Argentine beef has positioned itself as the *"best beef in the world"*. The vast territory with abundant pastures and an optimal climate for breeding the finest cattle breeds combine to achieve this international trademark. Feeding on natural pasture has beneficial effects on beef quality, flavor, and tenderness, which makes it highly valued in worldwide markets.

There is proof that the nutritional quality of Argentine meat is superior to meat from other countries. The availability of land suitable for grazing, the soil, and the climate have favored the adaptation of

the first-class breeds are known in the world, resulting in a product that is an international trademark.

Range of products

Chilled cuts, frozen cuts, canned cured cooked meat (Corned Beef), frozen cooked meat, canned cooked meat, canned chunks of meat, canned specialties, hamburgers, small items. canned meat cuts, canned specialties, hamburgers, offal. Hilton Quota cuts from 481.

Argentine beef is appreciated and required in almost every corner of the world; however, the main export destinations are China, the United States, Chile, the European Union, and Israel. China has become one of the largest importers of Argentine beef in recent years.

The Asian giant's demand has increased significantly due to the growth of its middle class and the opening of the market for meat imports. In the case of the United States, Argentine beef is appreciated for its quality and distinctive flavor, increasing the demand in the local market.

More than 850,000 in carcass equivalent weight are exported annually and represent more than US\$3,000 million, occupying the 5th place as exporter and 8th world producer.

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Citrus

Superfoods that Argentina offers to the world



Citrus fruits play a fundamental role in the national fruit industry, accounting for approximately half of total production. According to the latest agricultural census, citrus fruits occupy 61.4% of the cultivated area, covering about 120,000 hectares. Lemons dominate almost half of this area, while the rest is mainly oranges, mandarins, and grapefruit, with limes and *quinotos* in smaller proportions. It is important to note that Argentina also stands out in producing and marketing concentrated juices and essential oils derived from these fruits.

Lemon

The lemon sub-complex concentrates in the northwestern region of Argentina, specifically in the provinces of Jujuy, **Salta, Tucumán, Corrientes, and Entre Ríos**. The estimated planted area is 61,000 hectares, making the principal producing provinces: Tucumán accounts for 74% of the area (representing 80% of the volume produced), while Salta represents 11% of them (equivalent to 9% of production). According to estimates, the total volume produced is slightly more than 2 million tons.

Argentina provides 2.1 million tons, that is to say, 21.5% of the global production, ranking **4th in the ranking of lemon producers, behind Mexico, Türkiye, and South Africa**.

Argentina is the world's 7th largest exporter of fresh lemons, 4% of the total value of world exports (US\$3.9 billion) behind Spain (21.5%), Mexico (20.6%), South Africa (9.1%), The Netherlands (8.7%), Türkiye (6.9%) and the United States (5.1%).

The main destinations of Argentine exports of fresh lemons totaled some US\$156 million, and the destinations were mainly the following: The United States (23%), the Russian Federation (18%), Spain (12%), the Netherlands (15%) and Italy (8%).

Introduced by the Jesuits in 1560, the lemon, rich in vitamin C and antioxidants, finds unique agroecological conditions in these lands. The subtropical climate and rainfall levels favor abundant and juicy

production, distinguishing Argentine lemons in international markets. The lemon industry benefits from these natural conditions and adopts advanced technologies and new varieties to increase efficiency and productivity.

Link to video from the Argentina Investment and International Trade Promotion Agency (AAICI):
youtu.be/L1eBCEgrGrA

Citrus juices

(predominantly lemon and orange)

79% of the total citrus juice produced in the country (66 thousand tons) corresponds to lemon juice and 14% to orange juice.

Regarding lemon juice exports, they reached US\$114 million. **It is the world's leading exporter of lemon juice, with 21% of the market share**, followed by the Netherlands with 12% and Italy with 10% of the market.

Orange juice exports amounted to US\$14 million, **ranking No. 22 in the world ranking of exporters**, for a global market of approximately US\$1.3 billion.

Sweet citrus

(orange, tangerine, and grapefruit)

The sweet citrus sub-complex is found mainly in the provinces **of Entre Ríos, Corrientes, Salta, Jujuy, Tucumán, Misiones, and Formosa as the primary producers of oranges, mandarins, and grapefruit.**

Orange

In the case of oranges, **the principal producing provinces are Corrientes, Entre Ríos, Salta, Jujuy, and Tucumán. 73%** of the 1.04 million tons of oranges harvested came from the Litoral region (basically **Corrientes and Entre Ríos**) and the rest from the NOA (mainly Jujuy).

Argentina's production of world production volume in recent years has ranged between 48-50 million tons, which is between 900 thousand and 1 million tons, which means its share is between 2-3%, placing **it in 10th place in the ranking of world producers.**

Orange exports are estimated at US\$154 million, and the main destinations, in terms of total orange exports, are Spain (54%), the Netherlands (23%), Italy (6%), Canada (4%) and the Russian Federation (4%). The total value of world exports of this product is approximately US\$15 billion.

Tangerine

Mandarin production is in the provinces of Entre Ríos (15,300 hectares), Corrientes (9,568 hectares), and, to a lesser extent, Misiones (2,000 hectares), for a total of 29,746 hectares in the country.

The volume produced has ranged between 360,000 and 480,000 tons in the last nine crop years.

Regarding Argentina's relative importance globally, out of world production of 32.8 million tons, Argentina produced 472 thousand tons or 1.28 % of the worldwide output. According to Argentina's relevance with other countries, it was ranked 8th in the ranking of producers (measured in volume) behind China, the European Union, Türkiye, Japan, Morocco, the United States, and Peru.

World exports of wilking tangerine amounted to US\$845 million, with our country being the eighth largest exporter (tariff heading 080529) for US\$9.4 million behind Spain, Peru, Pakistan, China, Türkiye, Greece, and the Netherlands.

The average value of the last five years was US\$ 7.7 million, the main destinations being the Philippines with 45% of the exported amount and the Russian Federation with 43%.

Grapefruit

The number of hectares for grapefruit production is estimated at 3,572 hectares, located mainly in the provinces of Salta (1,126 hectares), Formosa (1,238 hectares), Corrientes (443 hectares), Misiones (400 hectares) and Jujuy (180 hectares). The volume produced in the last five seasons ranged between 114 and 89 thousand tons.

The total value of exports in the last four years ranged between US\$11,000 and US\$31,000; the principal destination country is Paraguay.

These regions have favorable ecological conditions and have implemented advanced production technologies.

Other products

Essential oils, frozen pulp, and dried peel

Argentina is the **world's leading exporter of lemon essential oil, with a 37% share of the world market for approximately US\$170 million.** Principal export destinations are Ireland (68%) and the United States (30%).

There are also sporadic exports of essential oils of orange and other NCOP citrus, reaching US\$7,3 million by 2022.

Processing citrus involves a series of required actions to guarantee its quality and freshness for the consumer. From harvesting to packing, processes such as sorting, washing, fungicide treatment, and barcode traceability occur to maintain the quality standards required by the market.

Argentine citrus fruits, recognized for their quality, benefit from advanced agricultural practices and a high level of technology in the industry. In addition, the country has sound sanitary policies and international certifications that guarantee product quality and safety. These include disease prevention programs such as HLB, fresh fruit certifications for export, and citrus traceability systems, to name a few.

Link to video from the Argentina Investment and International Trade Promotion Agency (AAICI):
youtu.be/CFQJ4KxYXIM

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Superfood

It is some food rich in nutrients, especially fiber, antioxidants, vitamins, and fatty acids. which are considered beneficial to health.

Lemon is a valuable source of vitamins B and C and is some food rich in minerals such as potassium, selenium, calcium, iron, magnesium, and phosphorus that help balance the PH. This high vitamin content makes lemon a powerful ally for the proper nervous system and blood vessel operation. Vitamin C plays a fundamental role in the synthesis of collagen and it reduces the possibility of infections, increases iron absorption, and favors wound healing. Lemon pulp also contains organic acids, mainly citric acid and, to a lesser extent, malic acid, which are potent antioxidants.

Argentine sweet citrus fruits stand out by their aroma and their vitamins E, C, and and B12.

Starchy products

Quality, varied supply, and international recognition



Since the beginning of the last century, Argentina has become known as the "breadbasket of the world." Afterward, a production stagnation lasted until the beginning of the 1990s. At that time, a process of expansion of the agricultural frontiers began, with the incorporation of new genetic varieties and the introduction of new production technologies, such as no-till farming.

This process, combined with the richness and diversity of the soils, a benign climate, abundant water resources, and skilled human resources, allowed our country to begin to recover positions in the international grain trade.

At the beginning of the 20th century, a handful of immigrants (European, Arab, and Asian), supported by the historically generous supply of high-quality grains, consolidated industrialization by increasing crushing capacity. Almost simultaneously, a thriving bakery, confectionery, and fresh and dried pasta industry began to develop.

The first customers of this emerging industry were the "*paisanos*": immigrants of similar origins who sought to maintain the traditions. Later, customers included all Argentines, and, towards the end of the last century, the farinaceous sector successfully approached foreign markets.

Our country produces about 50 million tons of corn. About 80% of corn production focuses on the north of the province of Buenos Aires, the southeast of Córdoba, and the south of Santa Fe.

The corn **complex** is the second most important in our country, following soybeans. It represents about US\$ 9.5 billion in external sales (2.7% of total Argentina's exports). Principal destinations are Vietnam, Korea, and Peru. It is a chain that offers a wide range of products: grains, oil, wet-milling (derived products are used as intermediates in numerous industries, such as pharmaceuticals, textiles, food and beverages, and plastics, among others, to produce caloric sweeteners, starches, high fructose corn syrups and glucose syrup, gluten meal and gluten feed) and dry milling (meals,

Range of products

Grains: canary grass, rice, oats, barley, rye, corn, sorghum, wheat.

Cereal Meals: Rice, oats, barley, wheat, corn, sorghum.

Industrial Breads: Sandwich bread, bran sandwich bread, 1 gluten sandwich bread, crust-less bread.

Crackers: Rice, rye, corn, grain mix, bran, soybeans, wheat.

Cookies Soda, muffins, vanilla, vanilla with cream, with fruits, with dried fruits and chocolate chips, chocolate cookies with chocolate grains, with

groats, and semolina for polenta), (known as first industrialization), and another that manufactures products such as breakfast cereals (corn flakes) and snacks (second industrialization). Recent studies conducted by INTA, INTI, and MAIZAR show that Argentine corn has one of the lowest carbon footprints in the world.

Wheat has become concentrated in the provinces of Buenos Aires, Santa Fe, Córdoba, Entre Ríos, Santiago del Estero, and La Pampa, which account for 93% of the planted area. The average production is around 17 million tons.

Argentina has one of the most relevant **wheat complexes** in terms of contribution to national exports, representing 5th place, with exported amounts of more than 4,700 million dollars, wheat grain being the main exported product. Sales destinations are Brazil, Indonesia, and Chile. Argentina exports wheat meal for an amount close to US\$ 200 million and some 420 thousand tons; pasta for more than 33,000 tons and exceeding US\$ 23 million, with Chile being the principal buyer.

To consolidate and expand their position, the companies incorporated technologies and quality management systems but also, in response to demand, diversified their offerings with breakfast cereals, granolas, and snacks.

The third leading cereal is rice. Argentina produces an estimated 1.6 million tons. There are five producing provinces: Entre Ríos, Corrientes, Santa Fe, Formosa, and Chaco.

Argentina currently exports 55% of shipments as semi-milled rice, about 30% of rice in the husk, 12% of broken rice, and the rest in paddy rice and rice for sowing, for an exceeding amount of US\$200 million. Argentine exports are destined for Brazil (more than 40%) and markets such as Chile, Iran, Spain, Haiti, Cuba and Senegal.

Rice has become a great alternative to add value and produce gluten-free foods, and the demand for these types of products has been growing worldwide every year.

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UIFRA

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ARROZ ARGENTINO ARGENTINE RICE

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nuestraCámara/

cream and with fruits, *alfajores*, puddings, panettones cream chocolate, and fruit chocolate, *alfajores*, puddings, panettones.

Dried Pasta:

Noodles produced with corn, semolina, durum wheat, bread wheat or buckwheat, rolled, with or without egg, with green vegetables, with tomatoes or bell peppers, with or without egg, gnocchi, pasta filled with cheese, meat, or vegetables.

Grains: Granolas, puffed with rice, oats, corn, or bran, with or without sugar. Prepared products: Biscuits, pie, or pastry dough.

Snacks: Cheese puffs, cheese cookies, cheese sticks, salt sticks, chips.

Dried fruits

Source of fiber
and well-being



The plum is a stone fruit that adapts perfectly to temperate climates and is consumed fresh or in jellies and canned foods. The harvest season begins in February and can extend into March. As a producer of plums, Argentina ranks first in the southern hemisphere and third in the world as a producer of dried plums. The planted area of plums occupies the second place of the total hectares destined for fruit production in the country. Ninety-two percent of the varieties for fresh consumption are in Mendoza, San Juan, and Río Negro provinces, and the remaining 8% in Buenos Aires, Neuquén, Córdoba, Santa Fe, Tucumán, and Salta.

A total area of more than 10 thousand hectares under cultivation produces 75 thousand tons of fresh product annually, while the average dry production is 25 thousand tons of the dried product (stone and stoneless).

The Mendoza Plum Industry Cluster has been formed, grouping some 2,000 producers, over 100 dryers, and some 20 exporting companies.

Leading destinations are Brazil, Russia, Spain, and Chile, with exports of close to 20,000 tons. Argentina ranks 3rd among world exporters with a 9% share.

Plums have specific varieties for fresh consumption and industrial production (D'Agen, primary variety), which is significant and occupies the largest number of hectares. Plums take several forms in their industrialization stage: on the one hand, fresh fruit - destined for the domestic market - and, on the other, canned fruits, pulps and juices, jams, jellies, and dried fruits with and without stones, destined for the foreign market. Dried plum is the principal export product, and year after year, it consolidates as a healthy and high-quality fruit. Canned products and pulps also have great potential for entering the main international markets.

They are an excellent source of dietary fiber. It contains vitamins A, C, B1, B2, B3, E and K, and minerals such as phosphorus, iron, sodium, magnesium, calcium, copper, boron or zinc. Like most summer fruits, its main component is water, so its energy intake is low. The plum contains antioxidants that increase the body's defenses and fight free radicals.

Contact:

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Pome fruits

Delicious, healthy,
and safe



The area dedicated to pome fruit cultivation in our country exceeds 36 thousand hectares which principally divides into two productive regions. The most important is in northern Patagonia, in the Río Negro Valley, rising in the Andes mountain range and flowing into the Atlantic Ocean. This area accounts for 90% of the national total in pome fruits. The other lies in Cuyo, in the Andean foothill valleys. Both regions have a long tradition of fruit production and excellent agro-ecological conditions: the plantations are irrigated with water from the thawing of the Andes mountains, with many hours of sunlight, a cold and dry climate with a moderate temperature range that allows high yields and minimum use of agrochemicals.

This complex generates a large number of direct and indirect jobs and has great relevance in the socioeconomic framework of the provinces that comprise the Río Negro Valley.

This area, ideal for pome fruit production, was subject to heavy investments in logistics, fruit tree renovation, cold storage, packing and conditioning, juice processing, and canning plants, which, combined with strict health and quality management controls, have generated competitive advantages enabling Argentine pears and apples to be recognized worldwide.

In addition, the implementation of an internationally recognized traceability system, which has generated confidence among commercial operators and international consumers, a deep-water port specialized in fruit growing (San Antonio Este), and an integrated logistics system from packing to destination ports that allows minute-by-minute monitoring of the cold chain during transport. It should also be noted that several producing companies have been awarded the *Alimentos Argentinos* quality seal and in recent years the area certified with organic production has expanded.

Safety, health and food security

The commitment of each link in the chain, from production to marketing, is to provide the world with quality, healthy, and safe fruits that bring pleasure to the consumer.

The regions of Cuyo and Patagonia both enjoy excellent sanitary conditions free of fruit flies. The Patagonian region currently has the largest productive area under sexual confusion in its primary pest, carpocapsa, with

The average annual production of the last 5 years was 1,143,000 between the two main varieties; 508,000 tons of apples and 635,000 tons of pears. Of that total, 66 thousand apple tons were exported to thirty-four destinations, including Brazil, Bolivia, Paraguay, and the USA. An amount of US\$69 million. 314,000 tons of pears were sent to more than 57 countries on five continents for a total of 226 million dollars.

Argentina is the seventeenth (17^o) worldwide producer of pome The third (3rd) exporter of pears and the twenty-third (23rd) exporter of apples. In 2023, Argentine exports totaled around 295 million dollars.

Pear

The production area is in the Río Negro Valley, where it develops ideally under a dry climate and available water, and in the Cuyo region, in harmony with a natural environment characterized by valleys and lakes. These fruits' quality and competitive prices have made our country a leading exporter of pears worldwide.

The overall cultivated area represents 20 thousand hectares and yields are 35 tons per hectare. Harvesting lasts, like apples, from January to March. The two producing regions have been declared free of fruit flies, and the traceability system provides confidence to professionals in the sector.

Of the total produced, 19.1% is destined for the domestic fresh market, 32.7% is destined for the processing industry, and 48.2% is exported fresh. About 150 thousand tons are shipped to the northern hemisphere, and the rest is distributed throughout Latin America.

Pear juice and dried pear

Just over 32% of pear production is for industrialization. Of that total, 65% is for concentrated juice production, the "clarified juice" required by the juice industry, and the "cloudy" for producing liqueurs and nectars. Production totals approximately over 10,000 tons.

Exports account for 95% of juice production, and the United States is the principal destination, supplying 30% of that market. **Argentina is the second exporter of pear juice** and the primary exporter in the Southern Hemisphere, a position shared by dehydrated pulp.

Apple

In Argentina, apple production for the domestic market totals 44.8%; export in fresh accounts for 14.2%, and the 41% remaining are absorbed by the industry. The national average yield in the last three years was 24 tons per hectare, below potential.

Argentine apples are tasty and have certification standards that ensure their safety and quality on the international market. Its production has an integrated logistics chain- and a traceability system called Patagonia Traza. The harvest extends from the end of January until March.

more than 65% of the hectares with fruit trees under this sustainable technique.

As regards Food Safety, although the use of agrochemicals is minimal, the National State -through SENASA- imposes strict controls on all fruits, guaranteeing their safety. At the same time, the private sector exercises strict controls on Residue Limits for fruit, due to the high professionalism of each chain link, as well as through permanent residue analysis through CIATTI, one of the outstanding scientific-technological centers in Argentina.

Range of products

PEAR

Varieties: Abbot Fetel, Beurre Bosc, Beurre D'Anjou, Packam's Triumph, Red Bartlett, William's Bartlett.

- Concentrated juice.
- Dried pear.
- Pear-based beverages.

The main destinations for fresh apple exports are Brazil (37%), Bolivia (17.8%), and Paraguay (15%). Regarding concentrated juice, the United States absorbs 95% of national exports.

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CINEX

Cámara Argentina de la industria y exportación de jugos de manzana, pera y afines

(Argentine Chamber of the Oil Industry and Export of apple, pear, and related juices)

APPLE**Varieties:**

Braeburn, Cripps Pink, Fuji, Golden Delicious, Granny Smith, Pink Lady, Red Delicious, Royal Gala, Top Red.

- Concentrated juice.
- Dried apple.
- Cider.

Berries

Delicate and tasty



Due to the territory's vastness, climate variety, and fertile soils, Argentina has the agroecological conditions required for the production of high-quality berries. This condition allowed it to become one of the main exporters of fresh blueberries, positioning itself in the most demanding countries that import counter-seasonal products such as the United States, Germany, England, and Holland, among others.

Nowadays, the cultivation of berries and cherries extends to different regions of the country allowing us to obtain a product that meets the needs of the most demanding world markets in terms of flavors and supply needs in different periods of the year.

Strawberry

Strawberry crops cover around 1,200 hectares in four production areas. In the subtropical North, there are two: one in the Northwest near the valleys by the Andes, and the other in the Northeast bordering Brazil and Paraguay. Early and late varieties are grown using modern harvesting, sorting, packaging, and cooling technologies. In the center of the country, in the Pampas region, there is a traditional productive region that is oriented to the domestic market. Further South, in the Southern hills of Buenos Aires, late varieties are produced. In this way, the supply of Argentine strawberries is maintained for ten months a year achieving very significant exports of frozen fruit and pulp.

The largest production of strawberries in Argentina is mainly concentrated in the provinces of Santa Fe, Tucumán, and Buenos Aires, with marginal participation from Jujuy, Salta, Corrientes, and Neuquén.

The offer, as a result of the geographical distribution of gardens destined for its production, occurs to a greater extent between September and the beginning of December due fundamentally to the contribution of the provinces of Tucumán, Santa Fe, and Buenos Aires. Added to this is the

Range of products

Strawberries:
fresh and frozen.

Blueberries:
fresh and frozen.

Fresh cherries.

production of other provinces and crops under cover, providing a year-round supply. Patagonia is a region with few pests, favoring cultivation and organic development of berries plantations. The recognition of the phytosanitary status as a fruit fly-free area allows fruit to be exported with lower requirements and to reach the most demanding international markets at the most appropriate time.

Regarding production, Argentina ranks 27th with a volume of 45,570 tons.

As for exports of frozen strawberries, Argentina occupies the 12th place in order of importance with a volume of 7,048 tons.

Exports of frozen strawberries are around 7,550 tons for US\$ 9.3 million, the most popular destinations include the United States, Canada, Brazil, and Uruguay.

The Secretariat of Agriculture, Livestock and Fisheries created the Quality Protocol for Fresh and Frozen Strawberries to obtain the "Argentine Food: a Natural Choice" seal.

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Raspberry

Raspberry crops cover about 300 hectares in the cold mountain ranges of the Central Region and in the Patagonian Andes plateau, where they are placed next to gooseberries, mulberries, and blackberries. 75% of the production is directed towards industry, while the remaining 25% is destined for domestic consumption.

Blueberry

The production of blueberries began during the second half of the 90s. Since 1994, with the authorization of exports to the United States market, fruit cultivation has garnered greater interest. Today, its plantations cover approximately 2,700 hectares mainly in the Northwest (Catamarca, Salta, and Tucumán), Northeast (Corrientes and Entre Ríos), and the Center (Buenos Aires). This allows for the possibility of exporting fresh counter-seasonal fruit from September to December, depending on the weather conditions each year. 91% of the production is exported in fresh products, while the remaining percentage is exported frozen.

The quality of the production stands out since it meets the different quality standards required by the most demanding international markets. Generally, these countries are located in the Northern hemisphere, leading to counter-seasonal exports and resulting in higher prices. As an example, it is mentioned that operations were carried out towards 24 different countries.

Argentina, recognized as a leader in social responsibility, has implemented laws that protect workers in the context of increasing global competition. Since 2015, the country has committed to the Sustainable Development Goals (SDGs) established by the United Nations (UN), prioritizing decent work and the eradication of child labor.

In line with these international standards, the Argentinean Blueberry Committee (ABC) makes daily efforts to position production as a reference in sustainable business production models recognized at a local, national and international level while adapting a triple impact approach: environmental, social and economic.

National production is approximately 17,000 tons. Argentina is the 20th largest exporter worldwide with a volume of approximately 6,250 tons for US\$ 19 million.

The main export destinations are the United States, Holland, Spain, the United Kingdom and Ireland. Together, these countries represented more than 83% of the exported volume.

The chain pays special attention to the quality of the fruit and its certification. The production of fresh blueberries has the quality protocol "ARGENTINE FOOD: A NATURAL CHOICE" seal, Resolution No. 201/2007 of the former Secretariat of Agriculture, Livestock, Fisheries and Food.

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ABC

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APAMA

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Link to video from the Argentina Investment and International Trade Promotion Agency (AAICI):
youtu.be/yIvKsUNp3hY

Cherries

Cherry crops are located in the Andean valleys of Southern Cuyo and, further South, in Patagonia. Both regions have a strong tradition in fruit production with all this implies in terms of plant health, harvest and post-harvest services, cold chain, and logistics to get to the different destinations.

Strict quality control standards are applied to both berries and cherries and they have an effective logistics system that promotes exports.

Cherry production in Argentina has the advantage of being one of the few suppliers of this fruit in the Southern Hemisphere. As a result, it can export counter-season.

Another relevant aspect is that due to the wide range of producing regions, there is an extension of the production window in Argentina. According to the weather conditions in each year, the harvest is carried out from the end of October to the beginning of February. The first production takes place in the province of Mendoza, lasting until approximately the end of December, while the southernmost provinces begin their production in the following months.

The main producing provinces, according to hectares planted, are Mendoza followed by Chubut, Río Negro, Neuquén, and Santa Cruz. Other provinces with cherry-producing agricultural operations include San Juan, Buenos Aires, Catamarca, and San Luis.

Regarding production, Argentina ranks 37th with a range of 7,388 tons per year.

Argentina occupies 39th place as an exporter in heading 080921 (sour cherries, acid cherries) for a total of 12 tons for US\$ 11,000, while in heading 080929 (the others) 5,300 tons are exported for US\$ 22.4 million.

Cherries are exported to 22 different countries: the first five are China, the United States, Spain, the United Kingdom, as regards and the United Arab Emirates, representing almost 85% of the total exported volume.

Resolution No. 43/2018 of the former Secretary of Food and Bioeconomy of the former National Ministry of Agro-industry establishes the quality standards for cherries to obtain the "Argentine Food: a Natural Choice" seal.

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Link to video from the Argentina Investment and International Trade Promotion Agency (AAICI):
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Processed fruits and vegetables

Nature preserved



A good part of Argentine fruit and vegetable production is destined for industry. The largest share goes to the canning industry, but dried and dehydrated products, as well as jams and marmalades, also stand out. These three sectors have decades of history. In recent years, they have grown steadily through their modernization while always seeking to preserve the natural qualities of fresh fruit and vegetables. The frozen food sector has also been included with strong growth.

In fruit processing, juice production stands out allowing our country to be recognized worldwide and to become the main exporter of concentrated lemon juice and the second exporter of grape juice.

One of the most industrialized stone fruits is the peach. It has specific and differentiated varieties for fresh consumption on one hand, and for industrial production, on the other. The latter are the most relevant as they provide the raw material to produce canned peaches, one of the main export products. Due to the climate characteristics for cultivation, the province of Mendoza concentrates 83% of the country's peach production in about 6,000 hectares. Meanwhile, due to latitude, the provinces of Río Negro and Neuquén concentrate the cultivation of late-production peaches.

The Argentine peach is one of the counter-seasonal products that has entered the markets in the Northern hemisphere. This places the country as one of the main worldwide producers, with an annual production of over 100,000 tons, specifically ranking as **the 6th producer of canned peaches**. Argentine production is divided between industry (60%), fresh consumption (30%) and export of fresh products (1%). The main products of the industry are

Range of products

PROCESSED FRUITS

Preserves: Pineapples, cherries, apricots, peaches and pears in syrup, fruits cocktail and conventional or low calorie apple puree.

Jams and marmalades: Blueberry, cherry, plum, apricot, peach, raspberry, strawberry, fig, kiwi, lime, apple, quince, orange, grapefruit, elder, rosehip and grape.

Dried: Plum, apricot, peach, fig, apple, nectarine, pear and raisin.

Fruit juice: Lemon, grape, pear, grapefruit, apple, berries and mixtures of fruit juices, fresh, concentrated or frozen.

Dehydrated juice.

canned peaches and pulps, which are mostly destined for the external market and are used in flavored drinks, soft drinks and sweets. **About 16,000 tons are exported annually for over US\$ 15 million.**

Contact:

CAFIM

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Concentrated or frozen fruit juice: cherry, peach, lemon, orange, grapefruit, apple, pear, table grape, berries and mixtures.

Powdered juice: cherry, plum, peach, strawberry, lemon, orange, apple, grapefruit, pear and table grape.

PROCESSED VEGETABLES

Preserves: Chard, peas, artichoke, mushroom, asparagus, spinach, chickpeas, lentils, sweet corn, palmetto, beans (kidney, white, cranberry, black, lima), beet, tomato (whole, diced or puree), carrot and mini vegetables.

Frozen: Celery, peas, broccoli, common bean, asparagus, spinach, sweet corn, potato, beet, Brussels sprouts and salads.

Dehydrated: Garlic, onion, paprika, peppers and tomato.
Broths and Soups: Peas, onion, asparagus, spinach, chickpeas, sweet corn, beet, tomato, squash.

Soups and broths: green peas, onion, asparagus, chickpeas, spinach, sweet corn, beetroot, tomato and pumpkin.

Nuts

Healthy snacks
for everybody



Traditionally, nuts were consumed at end-of-year parties, often accompanied by almonds, walnuts, and hazelnuts in the panettone. In the last years, these products have been part of an expansion that favored their offer during the whole year. Today, they can be found not only together with jams and sweets, but also in healthy food stores as well as in supermarkets on their own or as ingredients of healthy snacks. In Argentina, the production of nuts covers several provinces of different regions, as a result, there is production/plantations of walnuts, almonds, pecan nuts, pistachios, and hazel nuts throughout the country.

The province of Mendoza is known for producing walnuts and almonds. Catamarca also produces walnuts, while San Juan is the country's pistachio center. Entre Ríos leads the production of pecan nuts, and Río Negro is in charge of nearly all hazelnut production in the country. Other producing provinces that stand out are: La Rioja, Neuquén and Buenos Aires, among others. According to the data from the National Survey about Nuts, there are more than 23,000 hectares dedicated to walnut cultivation in the country, making it the most significant nut variety. This crop was brought to Argentina by the Spanish, who planted Portuguese nuts that inspired our country's native nut.

Both locally and globally, there is a growing demand for nuts due to their associated health benefits.

Walnut

Over the past 5 years, approximately 19,000 tons of in-shell walnuts were produced in 17,200 hectares of planted land. The **main producing provinces are: Mendoza with 10,640 tons (56%), Catamarca with 2,527 tons (13.3%), La Rioja with 2,318 tons (12.2%), and Río Negro with 2,052 tons (10.8%).**

Range of products

Walnut: in shell and shelled.

Almonds: in-shell and shelled.

Pecan nut: in shell and shelled.

Pistachio: in shell and shelled.

Argentina ranked 14th as a world producer with 20,000 tons. Worldwide production that year totaled 3.7 million tons. The main producing countries were: China with 1.4 million tons, the United States with 682,000 tons, Iran with 355,000 tons, Türkiye with 325,000 tons and Chile with 156,000 tons.

In the last 5 years, an average of 7,200 tons were exported with an average value of US\$18.4 million, resulting in our country ranking as the 12th largest exporter worldwide. This includes exports of in-shell and shelled nuts. World exports reached 893,000 tons. The following countries were the main world exporters: The United States: 267,000 tons, China: 128,700 tons, Chile: 125,000 tons, United Arab Emirates: 64,000 tons and Türkiye 27,000 tons.

The main walnut export destinations are: In-shell nuts: Italy, Türkiye, United Arab Emirates and Spain. Shelled or peeled nuts: Brazil, Italy and Uruguay.

Contact:

Nuts from Argentina

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Almonds

Almond production has averaged 2,800 tons over the last 5 years, harvested from 3,275 hectares.

The province of Mendoza is the main producer with 2,576 tons, representing 92% of the total. Other producing provinces: Río Negro, San Juan and Neuquén.

Argentina ranks 23rd as a world almond producer with more than 2,900 tons of peeled almonds. World production of almonds reached 3.6 million tons, and the main producers of in-shell almonds were: The United States: 1.85 million tons, Australia: 360,000 tons, Spain: 246,000 tons, Türkiye: 190,000 tons, and Morocco: 176,000 tons.

Argentina has not been a significant world exporter, with an average of 235 tons exported for US\$ 320,000 over the last 5 years, ranking 43rd globally.

Worldwide almond exports, both in-shell and shelled, totaled 1.4 million tons. The main exporting countries for this product were: The United States: 986,000 tons, Australia: 115,000 tons, Spain: 114,000 tons, United Arab Emirates: 69,000 tons, and Portugal: 32,000 tons.

The primary destination country is confidential under the Argentine Law on Statistical Confidentiality. Paraguay follows as the next destination for Argentine exports.

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Pecan Nuts

In the last 5 years, the estimated average production of in-shell pecan nuts was around 1,800 tons according to sector references, which were obtained on a planted area of about 9,000 hectares. It should be noted that a significant portion of these hectares are either not yet in their productive phase or are not 100% productive.

The main producing provinces are Entre Ríos and Buenos Aires, with 580 and 420 tons, accounting for 33% and 24% of the total production, respectively. Other producing provinces that stand out are Santa Fe (14%), Córdoba (9%), Tucumán (6%), Salta (6%) and Corrientes (5%).

In terms of global production (129,500 tons of peeled pecan nuts), Argentina ranks 6th among the leading world producers.

The main producing countries are: The United States with 58,000 tons, Mexico with 50,800 tons, South Africa with 10,700 tons, Brazil with 3,000 tons, and Australia with 1,400 tons.

Argentina exported an average of 590 tons of pecan nuts, totaling US\$2.3 million, ranking 5th globally with 77,800 tons exported in the last 5 years.

The main exporting countries are: Mexico with 52,000 tons, the United States with 25,000 tons, and South Africa, Australia and other countries with the remaining tons. In 2022, Argentina exported pecan nuts primarily to the United Arab Emirates and Saudi Arabia.

This sector possesses an associative structure that sets it apart, creating the pecan nut cluster, facilitating coordinated trade promotion, improved productive practices, and knowledge exchange.

Contact:**CAPP****Cámara Argentina de Productores de Pecan****(Argentine Association of Pecan Nuts Producers)**

Phone: (+54) 9 11 6803-2090

E-mail: info@cappecan.com.ar / info@pecanesdeargentina.com.arWebsite: cappecan.com.ar/**Cluster del Pecán****(Pecan Cluster)**E-mail: clusterdelpecan@gmail.comWebsite: clusterdelpecan.org.ar/

Pistachio

It is estimated that Argentina's pistachio production is approximately between 1,500 and 2,000 tons. **The province of San Juan is the country's primary pistachio center, representing over 90% of the total production.**

It is estimated that the planted area is about 4,500 hectares, 4,000 of which are located in San Juan.

In 2022, the world production of in-shell pistachios reached 1.1 million tons, placing Argentina 11th in the global ranking.

The following countries are the main world producers: The United States with 400,000 tons, Iran with 241,000 tons, Türkiye with 239,000 tons, China with 81,000 tons, and Syria with 45,000 tons.

In the last 5 years, the average of Argentine pistachio exports was 285 tons (75% of which was in-shell pistachios) for US\$ 2.2 million, which **places the country 24th in the global exporters ranking.**

World exports reached 402,000 tons, and the following are the main exporting countries: The United States with 238,000 tons, Iran with 45,000 tons, Türkiye and Germany with 25,000 tons each, and the United Arab Emirates with 15,000 tons.

It should be noted that both Germany and United Arab Emirates are countries of transit.

Argentine in-shell pistachio exports had a primary destination country, which is confidential under the Argentine Law on Statistical Confidentiality. Italy and Brazil were the primary destinations in other years.

This nut has a quality protocol that grants it the "Argentine Food: a Natural Choice" seal. This seal certifies that the pistachio meets the highest quality standards throughout its production chain, from production to marketing.

Some pistachio producing companies have this seal.

Hazelnut

The province of Río Negro accounts for almost the entire national hazelnut production, with an average of 1,000 tons harvested in 720 hectares over the last five years.

The world's production of in-shell hazelnuts was 1.2 million tons, and **Argentina ranked 18th in production.**

The main world producers are: Türkiye with 765,000 tons, Italy with 99,000 tons, Azerbaijan with 72,000 tons, the United States with 70,000 tons, and Chile with 62,000 tons.

The global exports of hazelnuts, both in-shell and shelled, totaled 329,000 tons. Argentina did not register exports of this product in the last 5 years.

The following countries are the main world exporters: Türkiye with 181,000 tons, the United States with 28,000 tons, Italy with 22,700 tons, Georgia with 22,000 tons, and Azerbaijan with 21,800 tons.

Contact:

Cluster de Frutos Secos de la Norpatagonia

(Nuts Cluster from North Patagonia)

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Website: m.facebook.com/people/

[Cluster-de-Frutos-Secos-de-la-Norpatagonia/100069694120974/](https://www.facebook.com/Cluster-de-Frutos-Secos-de-la-Norpatagonia/100069694120974/)

Vegetables and legumes

High-quality culinary vegetables



The production of vegetables is a traditional practice in our country. For example, potato, garlic, onion, sweet potato, corn, squash, and pumpkin crops were cultivated prior to colonization. It is part of a privileged position among exporters of garlic, pumpkin and onion.

Vegetables are grown all over the country. The diverse climate allows for year-round production and, in some cases, two harvests per year. One of the most relevant is garlic production. The main producing area is Cuyo (San Juan and Mendoza). Argentina ranks 14th as a world producer with 140,000 tons, and 3rd as a world exporter. More than 70% of the production, valued at approximately US\$150 million, is exported.

Meanwhile, onion is another vegetable of interest in the international market. It mainly grows in Buenos Aires and in the Río Negro Valley, followed by the Cuyo region. It is estimated that around 17,000 hectares are planted. 30% of the production is destined for the foreign market, mainly to Brazil and Paraguay, representing about US\$ 25 million and just over 140,000 tons.

Squash has an excellent culinary quality perceived by the consumer's senses: it has an eye-catching and strong orange color, a delicious sweet flavor thanks to high sugar content, fiber, and juicy texture, in addition to a delicate and pleasant aroma. Due to its high soluble solid content, you can make delicious soups, and purees, and baked goods in the form of slices or cubes. It is exported to the United Kingdom, Germany, Italy, the Netherlands and Spain.

Finally, there is the potato as an essential vegetable. Argentina produces around 2.9 million tons in 80,000 hectares in Buenos Aires, 55%; Córdoba-San Luis 28.8%; Tucumán 7.7%; Mendoza 5.3%; 1.7% Jujuy-Salta and 1.2% in Santa Fe. Between 20-30% of the produce goes to the industry, and the main exported product is "frozen potatoes prepared or preserved without vinegar or acetic acid," with an amount exceeding 200,000 tons, generating close to US\$ 250 million annually.

At the end of the 80s, a strong export process began that required expanding the production area, modernizing each link in the production chain, incorporating varieties that external markets demanded, modernizing harvesting systems, and post-harvest treatments and packaging systems with the most demanding quality controls.

Legumes

food security along with unique flavors

In addition to the excellent agro-ecological conditions for its cultivation, the country has a region dedicated to legumes with a top-level technical and productive potential for agro-industrial and agro-exporter development.

The legumes from Argentina have a distinctive and unique texture, flavor, and scent. For example, beans have a delicate and buttery flavor, while lentils are earthier and slightly sweet. Chickpeas also stand out thanks to their creaminess and softness, subtle scent, and color variety that makes them visually appealing.

According to the Food and Agriculture Organization of the United Nations (FAO), legumes are essential foods for nutrition and food security worldwide. Legumes are an important source of protein since they contain twice the quantity of any other whole grain seed, which improves the quality of the proteins in vegetarian and plant-based diets, especially when they include cereals. Their high iron content turns them into powerful food to prevent iron deficiency anemia in women and children, especially when including food with vitamin C which improves absorption. They have low levels of fat and carbohydrate content.

The following are the production areas by product: Dried bean: NOA (Salta, Jujuy, Tucumán, Santiago del Estero and northern Santa Fe). Chickpea: Center (Córdoba and Buenos Aires) and NOA (Tucumán and Salta). Lentils: Center (Buenos Aires, center-south of Santa Fe and Córdoba). Dried peas: Center (Buenos Aires, center-south of Santa Fe and Córdoba). Around 770,000 hectares are estimated and more than 1 million tons are produced. Exports exceed US\$ 450 million.

Argentina is the top exporter of beans globally and ranks in the top 10 for exports of peas and chickpeas. Legumes are exported to more than 20 countries. 85% is exported to Brazil, Venezuela, Türkiye, Algeria and Colombia; the rest to United Arab Emirates, Pakistan, Portugal, Philippines, China, Israel, France, Dominican Republic, Jordan, Bulgaria, Senegal, Poland, Germany, the Netherlands, the United States, Uruguay and Lebanon.

Contact:

CLERA

Cámara Argentina de Legumbres
(Argentine Chamber of Legumes)

Av. Corrientes 123, C1043AAB,
Autonomous City of Buenos Aires
Phone: (+54) 11 4515-8200
Website: clera.com.ar/es/inicio/

ASOCAMEN. Asociación de Productores, Empacadores y Exportadores de Ajos, Cebollas y Afines de la Pcia. de Mendoza

(Association of Producers, Packers and Exporters of Garlic, Onion and Related Products from the province of Mendoza)

Bandera de los Andes 10329
Floor 1 Office 2, Rodeo de la Cruz, Argentina
Phone: (+54) 261 491-3788
E-mail: gerente@asocamen.com.ar

Range of products

Vegetables:

White or pink garlic, artichoke, celery, sweet potato, broccoli, pumpkin, onion, green onion, shallot, endives, white or green asparagus, sweet corn, green or yellow peppers, Brussels sprouts, tomato, cherry tomato, squash, globe squash, carrot.

Legumes:

Peas, chickpeas, beans (white, red, cranberry and black), lentils.

Infusions



Yerba Mate

Natural energy drink consumed by high performance athletes

Yerba Mate (*Ilex paraguariensis*) is a species native to South America and its consumption is deeply rooted in the population. **Mate was declared as a National Infusion through Law No. 26,871 in 2013.**

Currently, to satisfy the world's most demanding palates, a range of yerba mate-based products has been developed: yerba mate to consume in the traditional mate with a metal straw, unblended or blended yerba mate in bags, capsules, among other options.

Argentina is the main producer worldwide, followed by Brazil and Paraguay. The production area is located in the provinces of Misiones and Corrientes.

Argentina exports yerba mate for around US\$ 88 million, which places it as **the second exporting country** in the world. The export of Argentine yerba mate is destined for 23 countries, including Syria, Chile, the United States, Spain, Lebanon, Türkiye, among others.

In Syria, a country to which more than 65% of Argentine exports are destined, mate is traditionally consumed per person in smaller mates and the thermal flask containing the hot water is shared. Yerba mate is also consumed as an infusion in bags, capsules and as a cold drink called *tereré*. In the United States and Europe, products containing yerba mate as an ingredient can be found, for example, in soft drinks with or without alcohol. In the case of non-alcoholic beverages, there are cold energy drinks, meanwhile alcoholic ones include options such as beers.

The infusion of yerba mate leaves has stimulant properties due to its caffeine content. It is an important source of antioxidants (polyphenols), has low sodium content and provides vitamins and minerals. **The geographical indication “Yerba Mate Argentina” distinguishes and**

Range of products

Yerba Mate: thick milled, with or without stems, bagged, yerba-based drinks.

Tea: black (fermented), green (non-fermented), green tea with different natural fruit, digestive, medicinal herbs.

adds value to the product, through a clear differentiation ensuring the production quality of Argentine yerba.

Contact:

INYM

Instituto de la Yerba Mate Argentina

(Institute of Argentine Yerba Mate)

Rivadavia 1515 Floor 1 (N3300) Posadas, Misiones

Phone: (+54) 0376 4425273 (y líneas rotativas)

E-mail: recepcion@inym.org.ar

Website: inym.org.ar/

Cámara de Molineros de Yerba Mate de la Zona Productora

(Chamber of Yerba Mate Millers in the Production Area)

Entre Ríos 1793, N3301JSV Posadas, Misiones

Phone: (+54) 376 5441017

E-mail: Cámaradeyerbateros@gmail.com

Tea

The southernmost tea in the world

In Argentina, tea is produced in the provinces of Misiones and Corrientes, which make up the southernmost growing region in the world. It is harvested between October and May, and unlike most producing countries, it has a fully mechanized harvest process.

Argentina ranks 9th in the world as a producer among the more than 50 countries producing tea worldwide, and in terms of exports, it ranks 7th as an exporter in volume (tons). Exports are around US\$ 75 million.

The main production is black tea, whose qualities are recognized worldwide. Argentine tea is exported to more than 19 countries, including the United States, Chile, Germany and Poland.

The base of the Iced Tea consumed in the United States is Argentine tea, since its organoleptic and color characteristics ensure the homogeneity of the product preferred by Americans.

Argentine tea is unique because it remains translucent in cold infusion due to its high polyphenol content, distinct color, and safety.

In terms of quality standards, around 61% of the cultivated area is certified with the Rainforest Alliance Sustainable Agriculture Standard.

Contact:

CETA

Cámara de Elaboradores de Té argentino

(Chamber of Argentine Tea Producers)

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Consorcio de Exportación de Té de Misiones

(Tea Export Consortium from Misiones)

E-mail: hkummritz@gmail.com

Kiwi

With its own name:
geographical indication,
sea and mountain ranges.



In Argentina, kiwi consumption has increased in recent years due to its growing popularity and recognized health benefits.

National production supplies approximately 50% of total demand, with the remaining percentage covered by imports. The participation of the province of Buenos Aires stands out due to the favorable agro-climatic conditions for its production. The volume of local produce has been gradually increasing due to the addition of new fruit orchards and the approach of the existing plantations to their production ceiling as the plants mature. Therefore, there is an increase in exports that carry out operations with the Geographical Indication obtained, including to Spain and other counter-seasonal destinations.

The province of Buenos Aires concentrates almost 98% of the hectares planted, Misiones contributes around the remaining 2%, while the provinces of Tucumán, Entre Ríos, Jujuy and Río Negro have small surfaces.

Currently, national production is estimated at approximately 11,000 tons per year, obtained from 900 hectares.

When it comes to kiwi exports, Argentina ranks 18th with a volume of 1,854 tons, worth US\$ 1.8 million, with the main destinations being Brazil, Italy and Uruguay.

Resolution 33/2022 Geographical Indication “Kiwi, sea and mountains ranges from the southeast of Buenos Aires”.

One of the reasons why this fruit from the southeast of Buenos Aires achieves such a characteristic flavor is related to the high content of dry matter accumulated before harvest due to the agro-climatic characteristics of the area. There are studies showing that the higher the dry matter content (DM) of the kiwi fruit at harvest, the higher its total soluble solid content (TSS) will be when it the correct stage of ripeness

Range of products

Fresh kiwi.

for consumption and, consequently, the consumer acceptance level will be higher.

As a result, the fruit reaches an intense flavor when it completes its ripening and is ready for consumption.

Contact:

Cámara de Productores de Kiwis Mar del Plata

(Chamber of Kiwi Producers of Mar del Plata)

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Website: Camarakiwi.com.ar/

Dairy products

National gastronomic heritage



The dairy chain includes everything from primary production to industrialization of milk with a wide productive diversity. **The main producing and industrializing provinces of the sector are Santa Fe, Córdoba and Buenos Aires.** Although production has more than 10,000 dairy farms, the industry is concentrated in 600 companies, mainly oriented to the domestic market, while it also has a high export dynamism. The Argentine dairy industry processes 27 million liters of milk daily and is mainly oriented towards the production of cheese, milk powder and fluid milk. The main exported dairy products are milk powder, cheese, butter and casein.

Among the products we export is *dulce de leche*, which is a part of our gastronomic heritage and an emblem that distinguishes us in the world.

Argentina exports approximately 411,000 tons of dairy products to 69 countries annually for just over US\$ 1.3 billion, mainly milk powder and different types of cheese.

Argentine regulations establish demanding quality and safety standards for dairy production, which makes it easier for companies in the sector to meet the requirements of international markets.

Milk powder

Milk powder is produced by removing water from pasteurized fluid milk, this makes it easier to market and extends its shelf life. Milk powder can vary according to its fat content, lactose presence and/or added vitamins, iron and zinc. Argentina ranks 4th as a world producer and exporter.

Range of products

Dairy products: Milk powder, whole, skimmed or modified, UHT (Ultra High Temperature) treatment milk, condensed milk, butter, whole or skimmed milk cream, *dulce de leche*, milk-based desserts and creme caramel desserts, yogurts and cultured milks, whey powders and protein concentrates, lactose.

Cheese

The cheese produced is classified as soft, hard or semi-hard. Argentina mainly exports hard or semi-hard cheeses (reggianito, sardo, provolone, mozzarella and gouda), although it also exports blue cheese (soft cheese). Hard or semi-hard cheeses have a longer shelf life than soft cheeses.

Butter

Butter is a fatty product obtained from churning and kneading pasteurized cream made from cow's milk. It is a yellowish-white product with a mild flavor. It requires refrigeration and has a shelf life of up to 18 months.

Casein

Casein is a ground and dried product obtained from skimmed milk through enzymatic action or by precipitation through acidification. It is mainly used as an ingredient in the industry of different food products.

Dulce de leche

Dulce de leche is a traditional product from Argentina. It is produced with cow's milk, sugar and vanilla essence. It can be used as an ingredient in desserts, cakes, pancakes and other bakery preparations.

Contact:

CIL

Centro de la Industria Lechera Argentina

(Argentine Dairy Industry Center)

Medrano 281 (C1179AAC)

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Website: cilargentina.wixsite.com/cil-argentina/copia-de-home

APYMEL

Asociación de Pequeñas y Medianas Empresas Lácteas

(Association of Small and Medium Dairy Enterprises)

Moreno 572, (C1091AAL)

Autonomous City of Buenos Aires

Phone: (+54) 11 4517-1221

E-mail: exportacion@apymel.com.ar / gerencia@apymel.com.ar

Website: apymel.com.ar/

Link to video from the Argentina Investment and International Trade Promotion Agency (AAICI):

youtu.be/zES0SVdaGrk?si=Xv8Ls-OAlzzHnEHE

Range of products

Cheese: hard (canestrato, provolone, parmesan, reggianito, sardo), semi-hard (Cheddar, Cacciocavallo, Dambo, Edam, Ementhal, Fontina, Gruyere, Pategras), soft (Blue, Camembert, Cream, Mozzarella, Petit Suisse).

Peanut

'Peanut for me'



Peanut production occupies a prominent position within the national productive matrix.

The crop is mostly planted in the southwest of Córdoba, 75-78% of the planted area and 90% of the grain industrialization. Also, its border was extended to San Luis, La Pampa and the northwest of Buenos Aires, among other areas.

The planted hectares are around 400,000, and a production of 996,000 tons (shelled) is estimated.

Between 90% and 95% of the peanut production and their derivatives (peanut preparations and oil) is destined for export.

China is the largest producer of shelled peanuts globally, followed by India and Nigeria. **Argentina occupies the 8th place in the ranking.**

The peanut industry, considering the most relevant export products (shelled peanuts, preparations and raw oil), exports around US\$ 1 million, corresponding to 717,000 tons.

Regarding **shelled peanuts**, the latest data available shows that **Argentina is the world's leading exporter taking into account volume, with just over 584,000 tons exported, which includes confectionery peanuts, blanched peanuts and split peanuts for a value of US\$ 817 million. Argentina ranks 2nd as an exporter of peanut oil, with almost 40,000 tons exported for around US\$ 100 million. Finally, Argentina ranks 4th as an exporter of peanut preparations, with more than 70,000 tons for US\$ 133 million.**

The main export destinations of the products mentioned above include the Netherlands with shelled peanuts, followed by the United Kingdom and Poland, China with crude peanut oil, followed by a confidential destination (under the Argentine Law on Statistical Confidentiality), and

Range of products

- Peanuts for confectionery (shelled, split, sliced).
- Prepared peanuts.
- Blanched or chopped peanuts.
- Peanut paste.
- Peanut oil, raw and refined.
- Peanut butter.
- Peanut meal.
- Pellets and expellers of peanut.

in the 3rd place is the United States with peanut preparations, followed by Kenya, France and the United Kingdom.

The sector is distinguished from other extensive productions by its work, constant updating of environmental sustainability standards, and implementing good agricultural practices. Also, it stands out for its commitment to measuring the carbon footprint of this activity to move towards a circular economy.

The *Cámara Argentina del Maní* (CAM - Argentine Peanut Board) is made up of 20 agro-export companies, which include SMEs and cooperatives with domestic capital and companies with foreign capital that have been based in our country for many years.

Likewise, different service-providing companies and related industries are associated within the framework of the Peanut Cluster. The peanut industry is a clear example of the development of a circular economy: the peanut shell is used as a renewable energy source and to produce veterinary food, as soil filler or in the manufacture of sustainable construction materials, etc.

To date, there are 5 renewable energy plants based on peanut shells in our country that self-supply their facilities and even provide electric power to their communities, as well as countless private, public and mixed projects for the production of ecological bricks, plywood materials, etc.

Contact:

CAM

Cámara Argentina del Maní
(Argentine Peanut Board)

20 de septiembre 863. (Xx5809AJI) General Cabrera, Córdoba

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E-mail: cam@Camaradelmaní.org.ar

Website: Camaradelmaní.org.ar/

Link to video from the Argentina Investment and International Trade Promotion Agency (AAICI): youtu.be/W25dSDSoaFs

Argentine honey

Guaranteed quality and traceability



Argentine honey has a solid international prestige since it is considered among the best in the world.

This is because our country has a large productive area, rich in various flowers, abundant pure water and a mild climate. These three factors combined with the excellent work of the bees, the professionalism of beekeepers and the strict official quality controls have resulted in natural honey tastings.

Beekeeping plays a significant role in the Argentine bioeconomy as it provides an alternative way to achieve harmony between nature and humans. It offers numerous benefits that support sustainability, efficiency, and both environmental and economic well-being. Beekeeping also promotes biodiversity and the important role of bees as pollinators for many agricultural crops, particularly fruits and vegetables.

Our country has more than 4 million geolocated hives, distributed among **20,000 bee-keepers registered in the National Registry of Bee Producers (RENAPA) who annually produce an average of 75,000 tons of honey, of which 95% are exported.**

The main producing provinces are Buenos Aires, Santa Fe, Córdoba and Entre Ríos, and there are around 1,200 honey extraction rooms authorized by SENASA (National Agri-Food Health and Quality Service).

Argentina is the 4th world producer and 3rd world exporter of honey. The main export destinations are: The United States, Germany, Spain and Japan, for more than US\$ 180 million.

Argentina is recognized worldwide not only for the quality of its honey, but also for its production system: it is one of the most efficient in the world. Modern and efficient technology, along with the implementation of a traceability system that provides certainty of origin to buyers worldwide.

Range of products

Single-flower:

Lemon blossom honey, orange blossom honey, Catay honey, Mistol honey, mesquite honey, Atamisqui honey, clover honey, red quebracho honey, among others.

Multi-floral:

Prairie honey, Argentine's native forest honey, island honey, honey from Parana's forests, honey from Northern Neuquén, etc.

Contact:**SADA****Sociedad Argentina de Apicultores
(Argentine Beekeepers Association)**

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CAFraM**Cámara Argentina de Fraccionadores de Miel
(Argentine Chamber of Honey Fractionators)**

Uruguay 1073 (8332) General Roca, Río Negro

Phone: (+54) 9 351 381 7826

E-mail: info@cafram.org.ar

Website: cafram.org.ar/

CERA**Cámara de Exportadores de la República Argentina
(Chamber of Exporters of the Argentine Republic)**

Av. Leandro N. Alem 822 - floor 10 C1001AAQ

Autonomous City of Buenos Aires

Phone: 0810-345-EXPO (3976)

E-mail: contacto@cera.org.ar

Website: cera.org.ar/



Institutional video about bee-keeping

Link to video from the Argentina Investment and
International Trade Promotion Agency (AAICl): youtu.
be/oGMOJarqCxQ**With
Geographical
Indication:**-Lemon
blossom honey
from Tucumán-Honey from
Córdoba's
native forest.**Other products:**queen bees,
pollen, wax,
propolis,
veterinary
products,
machinery,
apicultural
equipment.

Oilseeds

Efficiency, product diversity and cutting-edge technologies



For several decades, the production and industrialization of oilseeds—mainly soybeans and sunflower—has been growing steadily in Argentina. Increases in planted area and primary production reflect the competitiveness of the stakeholders, while continuous investments in the industry, aimed at modernizing plants and increasing the production of oil and pellets, have made it one of the most efficient in the world.

It is one of the most dynamic productive sectors and brings progress to the interior of the country.

The oilseed complex, which comprises seeds, oils and pellets, is the main export block of the Argentine economy, with a 28% share. It represents some US\$25 billion in exports, with China, India and the Netherlands being the main buyers. In order of importance, soybean meal and pellets come first, followed by oil, beans and biodiesel. It is followed by products from the sunflower chain.

The diversity and quality of the products, the large volumes traded and the large number of destinations supplied show the capacity and competitiveness of the Argentine export sector.

Greater Rosario holds a privileged position as it is considered “the most important oilseed industrial complex worldwide due to the degree of geographical concentration of its oil mills and its crushing capacity”, in addition to its integration with the ports.

In addition to the prevalence of soybeans and sunflower, Argentina also has rapeseed and safflower production. The Argentine oilseed industry also produces other oils that, although they do not compete in terms of production volume, stand out for taking advantage of industrial by-products, such as corn, peanut and grape oils.

The industrialization of these oils represents one more value-added link in the food chains.

Argentina exports

World's largest exporter of soybean oil.

Argentine soybean oil reaches more than 60 countries. India is the main buyer. Bangladesh, Peru and Morocco, among others, also stand out. More than 4.7 million tons are exported for value close to the US\$7 billion.

Third largest exporter of sunflower oil in the world.

It reaches more than 40 destinations, among which India is the largest buyer. Mexico and

Contact:

CIARA

Cámara Argentina de la Industria Aceitera
(Argentine Chamber of the Oil Industry)

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Chile are also among the main markets. Exports reach 1 million tons worth more than US\$1.5 billion.

Third largest exporter of peanut oil in the world.

China and the Netherlands stand out among the major destinations.

Third largest exporter of soybeans in the world.

China is the main destination, receiving nearly 90% of total exports. Sales exceed 5.5 million tons worth more than US\$3.2 billion.

World's largest exporter of soybean meal and pellets.

Argentina exports more than 25 million tons of soybean crushing by-products. Shipments reach more than 70 countries. Vietnam, Indonesia, Poland and Spain are the largest buyers.

Olive growing



Olive oils

New World quality

A great olive oil is obtained by the conjunction of several factors. A dry subtropical climate, with great temperature amplitude, scarce rainfall and more than 300 days of sunshine with extreme luminosity. Aerated soil rich in nutrients, and adequate irrigation systems. The olive tree, whose genetics is very important, and the know-how and tradition of man that, with extreme care, modern production systems, exhaustive physical, chemical and organoleptic quality controls, and a delicate sensitivity to aromas and flavors, must accompany the fruit so that it expresses itself in a great oil.

Argentine olive growing meets these conditions. This has made it the main producing and exporting country in the Americas, standing out for its growing presence in the major international markets with products of excellent quality.

The **production areas are located in the provinces of Buenos Aires, Catamarca, Córdoba, Chubut, La Rioja, Mendoza, Neuquén, Río Negro, San Luis, Santiago del Estero, Salta, and San Juan**, where traditional crops and crops with a high seeding rate coexist. According to the latest agricultural census, the total number of hectares planted with olive trees is 77,170.

Argentine olive oil exports total more than **37,000 tons**. They also generate foreign exchange for almost **US\$220 million (FOB)** (106% more than the previous crop year). The destination markets are: Spain, the United States, Brazil, Portugal, Italy, Chile, Bolivia, Canada, Uruguay, Paraguay and Japan, among others.

Range of products

Premium quality oils: varietal, bi-varietal, extra virgin, organic, and blend, among others.

Extra virgin olive oils: with mild and intense flavors, with natural flavor.

Table olives.

Argentina is the main producer and exporter in the Americas, with great possibilities for expansion due to its counter-seasonal production compared to the Northern hemisphere.

In addition, **Argentina ranks 11th in world production and is the 8th largest exporter in the international ranking.**

Argentina has been internationally recognized as the Fourth World Collection of Olive Germplasm (Agricultural Experimental Station of the National Institute of Agricultural Technology, province of San Juan). This is the first collection outside the center of origin of the species.

Argentina has a wide public-private institutional network with professionals with extensive experience and national and international recognition, to provide and offer products of excellent quality: physical-chemical laboratories, organoleptic laboratories, and universities, among others.

The country has different official quality certifications including geographical indications, quality protocols, the “Argentine Food, a Natural Choice” quality seal, and official organics certification.

Table olives

International prestige

Argentine table olive production is located in the valleys in the eastern foothills of the Andes Mountains. This region, where the climate is dry (less than 300 mm of rainfall per year), the light intensity is high, the temperature differences are very wide and the pollution is unknown, became the home of table olives. These are voluminous, of good shape and with an excellent relation between the pulp and the stone.

The incorporation of new olive groves, modern technologies in each stage of the production process, and strict quality assurance systems have produced a quantitative and qualitative leap. This combination of naturalness and technology has enabled Argentine olives to occupy a prestigious place in foreign markets, with quality as the main objective.

The **production areas are located in the provinces of Buenos Aires, Catamarca, Córdoba, Chubut, La Rioja, Mendoza, Neuquén, Río Negro, San Luis, Santiago del Estero, Salta, and San Juan**, where traditional crops and crops with a high seeding rate coexist. The total number of hectares planted with olive trees is 77,170 (source: INDEC, 2018 National Agricultural Census).

Argentine table olive exports amount to slightly more than **55,000 tons** and generate foreign exchange for almost **US\$78 million (FOB)**. The main destination markets include Brazil, the United States, Spain, and Uruguay.

Argentina is the main producer and exporter in the Americas, with great possibilities for expansion due to its counter-seasonal production compared to the Northern hemisphere.

In addition, **Argentina ranks 8th in world production and is the 5th largest exporter in the international ranking.**

Argentina has been internationally recognized as the Fourth World Collection of Olive Germplasm (Agricultural Experimental Station of the National Institute of Agricultural Technology, province of San Juan). This is the first collection outside the center of origin of the species.

Argentina has a wide public-private institutional network with professionals with extensive experience and national and international recognition, to provide and offer products of excellent quality: physical-chemical laboratories, organoleptic laboratories, and universities, among others.

The country has different official quality certifications including quality protocols, the "Argentine Food, a Natural Choice" quality seal, and official organics certification.

Contact:

FOA

Federación Olivícola Argentina

(Argentina Olive Federation)

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Autonomous City of Buenos Aires

Phone: (+54) 11 5238 6069

E-mail: administración@federacionolivicola.com.ar

Website: federacionolivicolaargentina.com.ar/

Sheep

From Patagonia
to the world



Sheep meat

Argentine lamb

Sheep farming for meat production has been expanding lately. Argentina produces on average just over 14 thousand tons of bone-in meat.

The main producing area is the Patagonian region, followed by the Pampas region.

Sheep meat exports are around US\$15 million.

Patagonia, a magical and mysterious region of great distances and lakes hidden among the mountains. Right there, in the so-called *Meseta Andina* (the Andean Plateau), the Patagonian lamb found the ideal place for its development. The climate, the pastures and the arduous work of man ended up shaping an animal with subtle and lean meat.

The Patagonian lamb has a recognized geographical indication that allows for certainty of origin and traceability. It is a differentiated product, both for its organoleptic characteristics and for the quality and production techniques linked to its origin.

The Geographical Indication Protocol describes it as the result of extensive sheep production in the region, adapted to the conditions of the Patagonian countryside, presenting important opportunities for differentiation and value addition to the product, with strong potential for placement in the domestic and foreign markets.

Contact:

Link to video from the Argentina Investment and International Trade Promotion Agency (AAICI): youtu.be/apBhF2sXM38?si=1IF6pRS1XeLSO4CP

Range of products

Fresh and/or frozen meat:

- Rump steak.
- Bone-in loin steak.
- Boneless loin steak.
- Double rack.
- Forequarter.
- Loin.
- Shank.
- Shoulder.
- Legs without rump.

Fisheries

Argentine Sea, wild and southern



Continental Argentina has a coastline that extends for 4,725 kilometers (11,235 if Argentine Antarctica and the South Atlantic Islands are included), and the Argentine Sea covers an area of just over 1,000,000 square kilometers.

This vast, cold-water sea has innumerable currents in which all kinds of fish and shellfish live and, in many cases, can be caught all year round. Specialists consider the Argentine Sea to be one of the purest on the planet, and the species that inhabit it are not at risk from pollution.

Our immense southern sea is rich and generous. Its waters hold a great variety of resources that, thanks to its temperate-cold temperature, make up an ecosystem with high biomasses in most of its **species**. The great extension of its continental shelf, of more than 1,782,000 km², with its two well-differentiated regions—the Buenos Aires and the Patagonian—provides an unparalleled abundance. Its remote location keeps it away from the pollution of large urban centers and favors its conservation.

Wild products from the Argentine Sea are internationally recognized and valued for being completely natural, tasty, fresh and healthy food. They have the capacity to supply large markets and meet their specific demands and requirements. Every year, around 500,000 tons are exported to different countries including Spain, China, Italy, the United States, Japan, Brazil, Thailand, Peru, and Russia. The amount exported is around US\$2 billion per year.

This natural quality, combined with the most modern catching and processing technologies, places Argentine fish, mollusks and crustaceans at a prestigious level, recognized in the main world markets. Argentina is a major world producer of seafood, the main species caught being S41 hubbsi hake, Argentine red shrimp and Illex squid.

Contact:

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(Federal Fisheries Council)

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ARGENTINE SEA, wild and southern is the distinctive sign that identifies the fishery products of our country in the world.

It does so by highlighting the unique and natural characteristics of the national fishing ground which, together with a fishing policy oriented towards sustainable management, ensure the quality of the products of our sea.

Wine

Malbec, our flagship



Argentine vitiviniculture stands out for its enormous productive and qualitative potential, offering a wide range of wines that reflect the diversity of its winegrowing regions. The high quality of its products, recognized internationally, positions this sector as one of the pillars of the national economy.

Wine is Argentina's national beverage according to Law No. 26,870. Our country has positioned itself as a reference in the world wine scene, **ranking on average in recent years as the fifth largest wine producer and the ninth largest exporter of this beverage globally.** In addition to its outstanding wine production, **Argentina has also become the world's second largest exporter of grape must.**

The area under vines in Argentina exceeds 200,000 hectares, distributed in vineyards throughout the national territory. **Wine production takes place in 20 provinces of the country, with a notable concentration in Mendoza, San Juan, La Rioja, Salta, Catamarca, Neuquén, and Río Negro. In decreasing order of vineyard area, they are followed by La Pampa, Córdoba, Buenos Aires, Tucumán, San Luis, Chubut, Jujuy, Entre Ríos, Misiones, Santiago del Estero, Chaco, Santa Fe, and Santa Cruz.**

The grapes most commonly used in winemaking are Malbec, Cereza, Bonarda, and Criolla Grande.

In terms of winemaking, wine stands out with more than 8 million hectoliters produced. Among the types of wine, **red wine predominates with 52%, followed by white with 27% and rosé with 3%.** Must production exceed one million hectoliters (18%), while grape juice production reaches 800 hectoliters (0.01%).

Argentine wine is exported to more than 100 countries, totaling some US\$820 million. Its main destinations include the United States, the United Kingdom, Canada, Brazil, the Netherlands, Sweden, France,

Malbec Day is commemorated every April 17th, a date that has a special significance in Argentina's wine history. It is the date on which Argentine President Domingo Faustino Sarmiento made explicit his mission to transform the country's wine industry.

On that day in 1853, he entrusted Michel Aimé Pouget, a French agronomist and soil expert, with the task of bringing in new varieties. Among his selection was Malbec.

Colombia, Uruguay, and Peru. Argentine must be exported to more than 30 countries, with the United States, Japan, Canada, Saudi Arabia, South Africa and China as the main destinations.

Argentina exports must for more than US\$120 million, ranking as the world's second largest exporter. Foreign sales of must, together with those of fresh grapes and raisins, total more than US\$1 billion.

This productive chain has the participation of several institutions and references of great importance to the sector. These include the National Institute of Vitiviniculture (INV) and the Argentine Vitiviniculture Corporation (Corporación Vitivinícola Argentina - COVIAR).

In a competitive wine market, Argentina stands out with differentiation tools, including organic wines (sustainable production, certification), wines with geographical indications and designations of origin (single origin, traceability, certification), and wines with quality protocol (traceability, certification).

Contact:

WOFA

Wines of Argentina

Sarmiento 212, 2° piso, CP 5500, Mendoza

Phone: (+54) 0261 4235346

E-mail: info@winesofargentina.com

Website: winesofargentina.org/es

B de A. Bodegas de Argentina

(Wineries of Argentina)

Rivadavia 592, CP M5500GHL, Mendoza

Phone: (+54) 261 4238663

E-mail: comunicacion@bodegasdeargentina.org

Website: bodegasdeargentina.org/

COVIAR

Corporación Vitivinícola Argentina

(Argentine Vitiviniculture Corporation)

Sarmiento 199, M5500GIC Mendoza

Phone: (+54) 0261 4203877

E-mail: comunicacion@coviar.com.ar

Website: coviar.ar/

INV

Instituto Nacional de Vitivinicultura

(National Institute of Vitiviniculture)

Av. San Martín 430, CP 5500 - Mendoza

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E-mail: solinfo@inv.gob.ar

Website: argentina.gob.ar/inv

Range of products

Table wines:

white, rosé, red.

Red varieties:

Barbera,
Bonarda,
Cabernet
Sauvignon,
Malbec, Merlot,
Pinot Noir,
Sangiovesse,
Syrah,
Tempranillo.

Rosé varieties:

Rosé Cabernet,
Rosé Malbec,
Rosé Merlot.

White varieties:

Chardonnay,
Chenin, Riesling,
Semillón,
Sauvignon
Blanc, Torrontés.

Sparkling wines.

Must, with or without alcohol, sulfited.

Other exportable products



Thanks to its diverse climates and agro-ecological conditions, Argentina produces a great variety of foods. Although we have described those with the longest tradition and those that in recent decades have stood out for different attributes, in the last few years less traditional productions have emerged in our country but with an important export potential.

The following are the most developed ones:

- **Capers.** It is an alternative and intensive crop that is gaining a lot of attention, as there is a great demand for caper production worldwide. There are plantations in Jujuy, Chubut, Córdoba, Santiago del Estero, Catamarca, La Pampa, and Buenos Aires. Capers are transported in bulk in barrels, with a solution of water, salt and vinegar or only in salt. Demand for this product is strong, with orders from Brazil, Chile, Colombia, Venezuela, Mexico, the United States, and Canada.
- **Camelids (llama meat, textiles).** Fiber and meat are the two important products offered by the llama. Fiber has been the most commercially exploited product to date. Meat represents an important source of protein. There are very interesting prospects for the development of this meat as a high value gourmet product that can help improve the economic situation of Puna producers. The main natural habitat of llamas is the provinces of Jujuy, Salta, Catamarca, and La Rioja.
- **Andean crops** (including yacon, quinoa, amaranth, corn, and Andean potatoes). They are used to make jams, meals, and cereal bars. They represent a source of proteins, minerals, and energy (carbohydrates). Quinoa is one of the most important crops. It has high nutritional value, outstanding protein quality and the capacity to be processed into a wide range of products.

The main producing area is the northwestern provinces of Jujuy and Salta, mainly, followed by Cuyo (San Juan and Mendoza).

- **Tropical fruits (banana, mango, avocado, pitaya, lychee, papaya, among others).** The province with the largest area of tropical crops is Salta with 55%, followed by Formosa with 19%.

In the case of **bananas**, production reaches 5,400 hectares in subtropical areas with a low probability of frost: Salta (66.2%), Jujuy (6.2%), and Formosa (27.1%). Production is estimated at 100,000 tons.

Avocado production takes place in northwestern Argentina, with 1,446 hectares, especially in the province of Tucumán and to a lesser extent in Salta and Jujuy. Tucumán is the largest producer, with 900 hectares, and exports to Uruguay, France, the United Kingdom, and Holland. Estimated production is 9,500 tons.

Mango has been a novel crop in Argentina since the 1990s. An estimated 450 hectares of mango are planted in the provinces of Salta, Jujuy, Formosa, and Misiones. Yields vary between 10 and 15 tons per hectare. Domestic production is 6,000 tons.

- **Mushrooms.** The country is one of the few countries producing and exporting the Périgord black truffle, known as "the black diamond of gastronomy". It is a French crop that is used as a flavoring. National production reaches about 1,500 kg per year.

Another type of mushrooms produced in the country are oyster mushrooms. They are a type of mushroom with almost all the essential amino acids. Lion's mane is known for its medicinal value. It also has proteins and minerals such as zinc, selenium, and germanium. Shiitake has all the essential amino acids, in addition to iron, calcium, zinc, B vitamins and vitamin E.

- **Cassava.** Eighty percent of production is concentrated in Misiones, with some 12,000 hectares. The production of the tuber is intended for self-consumption, to be marketed fresh, and for the production of more than 15,000 tons of starch per year. Argentina exports just over US\$2 million, making it the 41st largest exporter of cassava in the world.
- **Other meat (including pork, goat, and horse).** There are an estimated 5 million pig stocks in Buenos Aires, Córdoba, Santa Fe, Entre Ríos and Chaco, representing 75% of the total. Production is estimated at about 700,000 tons cwe. Exports are incipient but have averaged around US\$35-40 million and an estimated volume of 25 thousand tons in the last 5 years. The main products sold are casings, edible offal and frozen meat to South Africa, Ivory Coast, Angola, and Paraguay. There are a total of 31,761 **goat** farms and 2,568,385 head of goats in the country. Northern Argentina accounts for 32% of total stocks, while Mendoza accounts for 18%. Northern Patagonia has 21% of the national stock. Argentina produces **horse meat** exclusively for export. The amounts traded are estimated at just over US\$55 million, and the main sales destinations are Belgium, the Netherlands, Japan, and Italy. There are four authorized slaughterhouses located in Buenos Aires, Córdoba, and Río Negro. It ranks 1st as an exporting country. In the humid Pampas and in the northeast, **rabbits and buffalo** are raised. These areas are also the natural habitat of **wild hares**.

Official quality certifications

Organic production
in everyone's mouth



Argentina has more than 4 million hectares of certified organic land, making it the third country with the largest organic area after Australia and India. This is of great importance given the country's potential, in addition to the fact that world demand is growing steadily.

It is a food production system based on a holistic and integrated management of natural resources to produce in a sustainable way, providing food without traces of agrochemicals or genetically modified organisms (GMOs).

In our country, organic production is possible throughout the country thanks to its agro-climatic conditions, natural soil fertility, availability of irrigation water, and low pollution. These characteristics constitute an important comparative advantage over other producing countries.

In Argentina, organic production is regulated by Law 25,127 of 1999 and, thanks to its recognized certification system, our country has become a reliable supplier of high-quality, healthy, organic food. Thus, it has a wide range of **plant products** (grains and oilseeds, fresh fruits, vegetables, pulses and aromatics), **animal products** (wool, honey, meat), and **industrialized products** (processed fruits and vegetables, sugar, wine, oil, meals, pulp and juice concentrates, must, yerba mate, tea, cheese, etc.).

Some data on the potential of organic production in Argentina:

- 3.8 million hectares of animal production (sheep production in Patagonia) and 316,000 hectares of vegetable production were certified.
- There are 2,032 operators (1,368 primary producers, 539 processors, and 125 marketers).
- More than 1,500 different products, from all provinces and regional economies.

The organic production system is based on compliance with **five principles**:

- Maintain or improve **soil fertility**.
- Promote **biodiversity**.
- **Do not use chemical or GMO products.**
- Ensure **animal welfare**.
- Have a **traceability** system in place.

- A total of 96,483 hectares were harvested. The main crops were olive, rice, oats, sunflower and lemon.
- Regarding the groups of plant products, **industrialized products** and **organic fruits** continued to account for the largest export volumes. Export volumes of **cane sugar, pears, wine, pear sauce, apples, rice, blueberry, wheat and garlic** are also important.
- Exports of organic animal products decreased by 48% due to lower volumes of sheep products and honey.
- The relative importance of organic products accounting for the largest volume of exports continues to be maintained. These include grains (rice and wheat), fruits (pears, apples and blueberry), vegetables (garlic), and industrialized products (sugar, wine and pear sauce).
- 67 international destinations.
- The main destinations of organic products continue to be the United States (54%) and the European Union (27%). Other destinations are the United Kingdom, Japan, and Switzerland.

Contact:

MAPO. Movimiento Argentino para la Producción Orgánica (Argentine Movement for Organic Production)

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Website: mapo.org.ar/

CACER. Cámara Argentina de Certificadoras de Alimentos, Productos Orgánicos y Afines (Argentine Chamber of Certifiers of Food, Organic and Related Products)

Av. de Mayo 981, 2 Piso, Of. 220 (C1084AAE), Autonomous City of Buenos Aires

Phones: (+ 54) 11 5274 0444 / Management
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Website: cacer.org.ar/

Link to video from the Argentina Investment and International Trade Promotion Agency (AAICI): youtu.be/casD6dFqu3w

Range of products

Oils: sunflower, olive, soybean, jojoba, grapeseed.

Essential oils: lemon, tangerine, orange, grapefruit, apple, pear, rosehip.

Cane sugar.

Meat: beef, sheep meat.

Fruit jams and marmalades: blueberry, cherry, plum, apricot, peach, raspberry, strawberry, apple, orange, pear, rosehip and elderberry.

Fresh fruit: blueberry, raspberry, strawberry, cherry, plum, peach, lemon, tangerine, apple, orange, pear, grape, kiwi fruit.

Fruit sauce.

Dried fruit: plum, apple, pear, grape.

Grains: cereals, canary grass, rice, oats, barley, rye, corn, pop corn, sorghum, common wheat, buckwheat.

Oilseeds: oil sunflower, confectionery sunflower, flax, soybeans, canola, corn grits, sunflower expeller.

Fresh vegetables: garlic, pumpkin, onion, asparagus, sweet corn, tomato, squash.

Legumes: peas, beans, soybeans, chickpeas.

Seeds: chia, quinoa, sesame.

Aromatic herbs: anis, savory, marigold, coriander, cedar, tarragon, hyssop, bay laurel, lavender, sweet marjoram, melissa, peppermint, oregano, rosemary, rosehip, sage, thyme.

Meals: corn, soybean, common wheat, buckwheat. Infusions: black tea, green tea, and yerba mate.

Concentrated fruit juices: lemon, apple, orange, pear, grape.

Dairy products: milk, *dulce de leche*, cheese.

Honey: monofloral, multifloral.

Dry pasta: noodles with or without semolina. Wines: table wines, varietals, sparkling wines.

Grape must.

Sheep wool: greasy/degreased wool, wool tops, and derivatives (lanolin).

Olives.

Dressings, sauces, and vinegars.

Popcorn.

Geographical Indications and Designations of Origin

Argentine products,
our origin differentiates us

Geographical indications (GIs) and designations of origin (DOs) are used to designate products having a special quality associated with their territory.

These seals operate within the scope of intellectual property, and their purpose is to protect, distinguish, and enhance products with specific characteristics linked to their geographical origin due to environmental influences and ancestral knowledge that is passed down from generation to generation.

In Argentina, we also have products recognized for their unique characteristics.

These are products with a **territorial identity**, which involves processes for the preservation of intangible values such as cultural heritage and biodiversity.

In our country, agri-food products, including non-wine spirits, are recognized, registered, and protected by Law 25,380 as amended by Law 25,966 – Regulatory Decree 556/2009.

For wines and wine spirits, the regulatory framework is established in Law 25,163, which defines the general rules for the designation and presentation of these products.

Aceite de Oliva Virgen Extra de Mendoza

Geographical indication, Res. N° 31/2022



The extra virgin olive oil (EVOO) from Mendoza is characterized by the presence of the Arauco variety, typical of Argentina, which is not found in other production areas of the world.

In Mendoza, the main destination of Arauco olives is the extraction of olive oil. In this territory, these plants are of large size and their wide and veiny trunks do not make it feasible to mechanize.

Olive groves are irrigated with meltwater, surface water, or groundwater. The latitude of cultivation and the Mediterranean climate provide a high oleic acid content. This, together with the presence of a minimum of 20% and a maximum of 50% of Arauco olives, contributes to the distinctive organoleptic profile of the product.

Its sensory profile is intense fruitiness, with other positive attributes such as bitterness and pungency of medium to high intensity. Full-bodied, robust on the palate. On the nose, it gives off a light fruity perfume.

Around 1670, the protectionist economy of Spain ordered the felling of all olive trees in America. As Mendoza was far from Lima and the olive tree was a necessary companion crop for the vine, the order was not widely followed. This shaped the Mendoza landscape with large old trees with robust and thick trunks, with isolated plants or in alleyways.

The process of independence and subsequent national construction had an impact on the cultivation of olive trees. The quality of the oil and olives from Mendoza began to gain notoriety.

In the mid-1970s, Argentine oils, especially those from Mendoza, were recognized worldwide.

Contact:

Asociación Olivícola de Mendoza. (Mendoza Olive Association)
 asolmen@asolmen.com.ar Alfredo Baroni, abaroni@idr.org.ar

Alcauciles Platenses

Geographical indication, Res. N° 31/2016



More than 60 years ago, Italian immigrants chose the green belt of La Plata to start cultivation in the country because of its characteristics similar to those of their homeland.

That first genetic material that was transferred to the country is still used in production and coexists with those that were added over the years.

The largest area of artichoke cultivated in Argentina is in La Plata. The producers apply the same knowledge of cultivation that they have preserved from their ancestors. The combination of this knowledge and the agro-ecological conditions achieves a particular quality, which is reflected in the size and turgidity of the artichokes, with tightly closed bracts.

The varieties of artichoke are:

- Purple, Ñato or Romanesco, with a globe appearance;
- Purple hybrids, very tender and recommended for fresh consumption; or
- White or green hybrids, with a large heart and good consistency. Autumn or spring production.

You can find them from June or July (depending on the weather) to November.

Contact:

Adriana Riccetti, govyar@gmail.com

Cereza del Valle de Los Antiguos – Patagonia

Designation of origin **in administrative process**



La Cereza del Valle de Los Antiguos – Patagonia se distingue por su dulzor, firmeza, sabor intenso, el color de la piel que va desde rojo a rojo muy oscuro y la acidez.

La fruta puede ser redondeada, arriñonada o acorazonada y son las últimas en ser cosechadas a nivel nacional y en el hemisferio sur

La cereza crece en el lugar más austral del país, el valle es de origen fluvial y fue cultivado desde hace muchos años.

Es una zona de gran amplitud térmica, lo cual influye en la acumulación de azúcares en frutos; de alta luminosidad y baja humedad relativa, condiciones que favorecen la acumulación de materia seca. La presencia del lago Buenos Aires le da a la zona características de microclima.

La Cereza del Valle de Los Antiguos - Patagonia se produce hace más de 50 años, contribuyendo a la transmisión cultural y patrimonial. La transferencia de conocimientos entre las generaciones de productores permite el aprovechamiento de las características naturales de la zona y la incorporación de mejoras.

Esta cereza es reconocida en mercados nacionales e internacionales. Desde fines de los '80, Los Antiguos fue oficializada como sede de la Fiesta Nacional de la Cereza.

Contact:

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Chivito Criollo del Norte Neuquino

Designation of origin, Res. N° 950/2010



The Criollo kid from Northern Neuquén is raised in the high mountains of the Neuquén area where the climate, vegetation and spring water make up a special and unique environment giving particular characteristics to the kids.

This activity is carried out by families of small producers, locally called “*crianceros*” (breeders), resulting in a product of high market recognition.

The relation between the *crianceros* and their animals, the extensive grazing on natural pastures, and the transhumance (periodic change of place) that allows the regeneration of pastures for a sustainable production are elements that, added to the knowledge accumulated over time inherited from the Pehuenche ancestors, define the construction of a typical product such as the *Chivito Criollo del Norte Neuquino*.

The evolution of the practices and knowledge of the breeders, together with the aforementioned native roots of the system, give a significant cultural value to goat production. The protected products are *Chivito mamón* meat and *Chivito de veranada* meat.

Contact:

Marcelo Bosetti, bosetti.alejandro@inta.gob.ar

Alejandro Mogni, mogni.javier@inta.gob.ar

Cordero Patagónico

Geographical indication, Res. N° 326/2014



Patagonian lamb is produced in the Patagonian region of Argentina, the southernmost region in the world.

It has more than 100 years of history. Its consumption is typical of the region and extensive production allows the animals to graze freely.

Patagonian lamb meat is known for having very little fat and a particular flavor due to the diet and the singularities of the production system.

Local knowledge on livestock management in the territory makes it possible to determine procedures that contribute to better resource management and soil conservation.

These characteristics that define and distinguish Patagonian lamb make it recognized and demanded by the gastronomy in many international markets.

It comes from lambs mainly of the Corriedale and Merino breeds and their crosses, raised in the Patagonian environment, fed with mother's milk and native vegetation of the region.

Sheep husbandry is the main livelihood of producers in much of Patagonia and, as an activity, cannot be easily replaced.

Contact:

Eduardo González Ruiz, cafropat@fibertel.com.ar - gerencia@cafropat.com.ar

Membrillo Rubio de San Juan

Designation of origin, **Res. 14/2018**



The uniqueness of the San Juan blond quince is linked to local practices that are mobilized for its production from a unique raw material: quinces grown in oases under the San Juan sun.

Only quince pulp and sugar are used, with no added gelling or coloring agents, citric acid or lemon juice.

Its color is blond, light and uniform; it is soft and firm but not hard; it can be cut with a knife, making a clean cut. It should not stick to the palate or have a jam-like consistency. The cells should feel stony, like grit in the mouth.

Sweetness and acidity are totally balanced attributes. They are not excessively sweet and have the acid taste that is characteristic of the fruit.

The production of quince jam is part of the local culinary tradition. There is knowledge shared by the San Juan community who recognize the blond quince as their own, traditional and emblematic of San Juan. It has an established reputation, based on its production by several generations, and on its cultural and heritage transmission.

Contact:

Consejo de la DO Dulce de Membrillo Rubio de San Juan
(Council of the DO *Dulce de Membrillo Rubio de San Juan*)
yornetsanjuan@gmail.com licpperez40@gmail.com

Espárragos de Médano de Oro

Designation of origin, Res. 107/2021



Médano de Oro asparagus is recognized by its aroma, which presents typical notes of fresh grass and a sweet flavor of low intensity, due to the characteristics of the ancient humid lands of the DO territory and the average temperatures of this San Juan region.

Asparagus is also distinguished by its low fibrousness and soft, creamy, and smooth texture as a result of the uses and customs of managing and harvesting the crop.

It stands out for its artisanal harvesting, which is completely manual, so the spear is approximately 5 cm long and white in color.

The participation of families made it possible for this economy to function. Its history and production tradition show that the uses and customs of the asparagus producers passed down from generation to generation from their settlers, prevail and make the cultural management of the crop adapt to the requirements for obtaining a typical product with unique qualities.

It can be found between the second half of August and December.

Contact:

Representative of the Consejo de la DO *Espárragos de Médano de Oro* (Council of the DO *Espárragos de Médano de Oro*) Fabricio Facchin, fabriciofacchin.t@gmail.com

Kiwi Mar y Sierras del Sudeste de Buenos Aires

Geographical indication, Res. N° 33/2022



The recognized kiwifruit is of the Hayward cultivar, species *Actinidia chinensis var deliciosa*, which is of late production and has large fruits with high sugar levels.

The fruit is an elongated ovoid berry. The skin is thin, brown to greenish brown. The pulp has a certain acidity, is sweet, tender and juicy.

In the southeastern region of Buenos Aires, kiwifruit achieves its characteristic flavor due to the high content of dry matter that accumulates before harvest because of the agro-ecological conditions of the area. It is a sub-humid/humid climate region with seasonal water deficiencies. The climate is temperate, with average annual rainfall of 850 mm, decreasing from east to west, and prevailing winds from the east and northeast. The average annual temperature for the region is around 14°C.

Its origin dates back to the end of the 1980s, and it has undergone profound restructuring changes, technological changes and an increase in production scales.

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Melón de Media Agua

Geographical indication, Res. N° 549/2014



The distinguishing characteristics of the Media Agua melons are its cream-colored skin, smooth and soft, with or without the presence of reticulum. They are of the "white type", round in shape, large, with a unit weight of 2-3 kg.

The pulp is greenish yellow, very juicy, sugary and crunchy.

These distinctive characteristics of Media Agua melons are attributed to the loam to clay loam soil, former lagoon bottoms, irrigation water, climate and cultivation method.

The Sarmiento Department is the main and traditional melon production area in the province of San Juan.

It is a crop grown by small family farmers that started more than 90 years ago with a long-standing know-how of at least three generations.

Producers dedicate their efforts and experience to it, incorporating improvements in the production process that intensify its quality, flavor, aroma and post-harvest preservation.

They can be found between December and February.

Contact:

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Miel de Azahar de Limón de Tucumán

Designation of origin, Res. N° 223/2023



Tucumán lemon blossom honey is the only monofloral lemon honey produced in Argentina.

It is distinguished by its light color, weak floral aroma, sweet flavor that varies from weak to moderate with an acid aftertaste and by its creamy sensation on the palate when it crystallizes.

The bees of the region are local ecotypes of *Apis mellifera* adapted to subtropical environments. Citrus farms are their main floral resource. Tucumán has vast expanses of lemon plantations that provide ample availability of lemon blossom for them to visit.

The flowering of lemon citrus favorable for the production of lemon blossom honey in the province begins before spring and lasts about 30 days, depending on the variety of lemon.

Between the 50's and 60's, beekeeping families began to arrive from Buenos Aires to Tucumán. During this period, they began a process of getting to know the territory and adapting their knowledge to the new area.

Today, this knowledge has been preserved in contemporary beekeepers who continue with the activity inherited from their parents and grandparents.

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Miel de Monte Nativo Córdoba

Designation of origin, Res. N° 18/2024



Honey from Córdoba's native forest is characterized by coming from the few lands that still preserve centenary species of carob and mistoles, and a great diversity of native bush species that

contribute with their sensory characteristics. It is an area with little anthropic influence and reflects the native flora.

Due to this flora, honey from Córdoba's native forest stands out for its marked floral, fruity, vegetal and warm notes that are perceived on the nose and the palate, and a low to moderate sweetness.

The products distinguished with GI are carob and mistol monofloral honeys, and multifloral honeys from the sierras (+700 masl and the plains (400-700 masl)).

The bees of the region are *Apis mellifera*.

Full flowering occurs as follows for monoflorals:

- Carob, from October to November, varying the date according to the area.
- Mistol, between November and December.

For the multiflorals of the sierras and plains, flowering occurs between January and March. The monoflorals in December and the multiflorals between February and March.

In the northwest of Córdoba, this activity has been registered for more than one hundred years, when the first rustic beehives were established. At present, families whose members are third or fourth generation beekeepers continue this work in the region.

They are defenders of the native forest, typical family workers and followers of an ancestral practice; they resist against industrial agriculture, which is their main competitor.

Contact:

Consejo de la IG Miel de Monte Nativo Cordobés
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Salame de Tandil

Designation of origin, **Res. N° 986/2011**



This emblematic product has built its identity over more than a century of existence.

It represents the history of immigrant families who were pioneers of this activity in the region and knew how to combine the knowledge in their own ancient recipes with local resources.

Tandil salami is obtained from a careful selection of three types of raw materials: beef, pork and bacon.

The most important physical characteristics that identify the Tandil salami are:

- Shape: irregular cylindrical, with a rounded contour and a smooth rough surface, well adhered to the paste.
- Diameter: uniform, 38-45 mm. Length: 15-25 cm.
- Weight: 170-250 grams.
- Characteristic molding process: white in color, typical of the types of mold and yeast that develop during the drying and maturation stages.

There is a direct, almost immediate association between the Tandil region and salami. This identification between product and region contributed to the product's current recognition.

Contact:

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Yerba Mate Argentina

Geographical indication, Res. N° 13/2016



Argentine yerba mate is a unique product in the world. *Ilex paraguariensis* is a tree native to South America.

In Argentina, the province of Misiones and the northeast of Corrientes have agro-ecological characteristics that enable the development of plantations.

The consumption of yerba mate is ancestral, with more than five hundred years of history, forged among native peoples and immigrants.

It has its own characteristics given by the territory. The subtropical climate, the composition of the reddish soil, and the local knowledge of cultivation and production give special characteristics to this infusion originating in South America.

Ours is a yerba mate with stems that we Argentines consume in a mate with a bombilla (metal straw) and water heated to around 80°C. This form of consumption is similar throughout the country.

This activity mobilizes the productive, industrial and commercial sectors. Argentina is the largest producer and exporter of yerba mate in the world.

Contact:

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Argentine Food, a natural choice

Quality assurance



The seal is a quality mark created by Law No. 26,967 in 2014. The objectives of the seal include:

- To promote and safeguard the authenticity and originality of Argentine food by virtue of the social, cultural and natural circumstances of production, processing and transformation.
- To promote the incorporation of attributes of differential value in Argentine food.

It is administered by the Secretariat of Agriculture, Livestock and Fisheries and distinguishes food produced in Argentina that meet specific quality standards by type of product, under a differentiated quality.

It also offers customers and consumers the guarantee that the products are produced according to quality management systems under strict control and are easily identified by the image of our country and the legend "Alimentos Argentinos, una elección natural" (Argentine Food, a Natural Choice).

It is a special label for Argentine food with characteristic and constant value attributes that meet significant, objective, measurable and traceable value criteria.

In recent years, more than 100 companies have exported food products bearing the Alimentos Argentinos seal for US\$1 billion.

Range of products

Blueberries, cherries, tangerines, oranges, apples, pears, beef, wine, must, pistachios, dried pasta, corn meal, peanut, sunflower oil, olive oil, yerba mate, tea, pre-packaged honey, garlic, alfajores, fish products, dulce de leche, onion, asparagus, endives, pumpkin, sugar-preserved fruits, cured ham, mushrooms, kiwifruit, lemon, Patagonian toothfish, potato, raisins, pepper, cheeses, textured soybean protein.

Argentine Bioproduct Seal

Innovation and creativity
for the world



The Argentine Bioproduct seal is an official distinction granted by the Secretariat of Agriculture, Livestock and Fisheries to biomaterials, bioproducts and bioinputs of the national industry, which are made with renewable raw materials from the agro-industrial sector, and stand out for their innovation and contribution to sustainability according to Res. 30/19 of 2019.

RESOL-2021-18-APN-MAGYP defines a bioproduct as “any bio-based product produced from renewable agricultural resources, including agro-industrial residues and by-products of bio-industries”.

The merit for the granting of the Seal is evaluated by the National Advisory Commission on Biomaterials (COBIOMAT), in the case of bio-materials and other bioproducts, and by the Advisory Committee on Bio-Inputs for Agricultural Use (CABUA), in the case of bio-inputs. Both COBIOMAT and CABUA are made up of experts from academic, productive and governmental sectors from all over the country.

It promotes opportunities to add value to agroindustrial products, by-products and residues in the different production chains.

It stimulates the participation of public and private stakeholders in the development of technologies, commercialization and research in the sector, and also works to link different stakeholders to expand their potential and generate new business opportunities.

The evaluation criteria for the award are based on bio-based content, sustainability and innovation.

The distinctions awarded by the seal are: Innovation Seal, Sustainability Seal, Export Seal, and Certificates of Interest in Research and in Bio-based Content. The latter two are awarded to projects that are in the early stages of development or are not yet marketed.

Range of products

Biocosmetics: sunscreen, eco deodorant and regenerating face cream.

Bio-based pots and packing corners (mushroom mycelium + agro-industrial residues).

Latex paint made from whey protein concentrate from milk (milk residue) and penca mucilage. Line of 3D printing filaments. Eco-cutlery made with giant reed cane. Disposable dishes based on coffee husk. Polyhydroxybutyrate (PHB) resin / pellets. Flexible keratin-based hydrogel to

To date, 56 seals and 30 certificates of interest have been awarded to different bioproducts.

The following categories can be found within bioproducts:

- Biomaterials: bio-plastics, bio-textiles, bio-paints, lubricants, bio-surfactants, bio-cosmetics, bio-composites, and bio-fabricates.
- Bio-inputs: plant and animal production (bio-fertilizers, bio-stimulants, growth promoters), agri-food industry, agro-industry, agro-energy industry, agricultural environmental sanitation.

Contact:

Undersecretariat of Agricultural Production and Forestry

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Website: argentina.gob.ar/agricultura/sello-bioproducto-argentino

Sources of information

- Federal Administration of Public Revenues (AFIP)
- Argentina Investment and International Trade Promotion Agency
- Argentina Peanut Chamber
- 2018 National Agricultural Census (CNA)
- COMTRADE
- International Olive Oil Council
- Argentine Wine Corporation (COVIAR)
- FAO
- FEDERCITRUS
- Mendoza Rural Development Institute
- Institute of Argentine Yerba Mate
- National Institute of Agricultural Technology (INTA)
- Argentine Beef Promotion Institute (IPCVA)
- National Institute of Statistics and Censuses (INDEC)
- Ministry of Economy
- OECD
- Secretariat of Agriculture, Livestock and Fisheries
- National Agri-Food Health and Quality Service
- TRADEMAP
- National Institute of Vitiviniculture

For more information:

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