Freeze drying of local fruits, leaves and herbs for nutricional use · Food & Agriculture

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Country: Peru · Lima **Category:** Food & Agriculture **Impact Areas:** Circular Economy, Nature-Based **Stage:** Sketches **Team Size:** 3 **Website:** —

Elevator Pitch

Use the yield loss of fruits as avocado, lucuma, chirimoya for a freeze dried business. Use the leaves and the seeds

Climate Problem

When your crops are exploited to serve exports growing double digits, you have to comply with certain weight, size and other requirements. At least 15 % of the fruit is rejected and thrown to the rivers or the ravines. Compost is not enough

Solution

Offer the communities to start freeze drying their product to cover the windows were there is no production. Also create circular economy by using the freeze dried eaves and seeds for medicinal purpose

Revenue Model

If we rent the

Target Market

International market looking for tropical fruits all year

Social Impact

Indigenous Peoples, Women

Demand Evidence

We have customers from Asia asking for freeze dried fruits but we do not have local capacity. This requires many machines because the logistics in Perú provinces are not so Developed. Especially on the Andes and Amazon rainforest

Competitors

We have local producers that freeze dry strawberries Pineapple and banana but not tropical fruits as avocados Lucuma or chirimoya

Founder Expertise

We work with a community in Apurimac and we have worked in circular economy with avocados, creating oil, compost and using the seeds as coal

External Support

If we teach the communities to freeze drying their fruits they can rent the equipment and sell or export the fruits leaves and seed in the windows where there is no production

Source: ClimateLaunchpad 2026 Application · App ID: 9472 Ingested: 2026-05-25

Revisión #3
Creado 2026-05-25 17:47:05 UTC por Angelica Diaz
Actualizado 2026-05-28 22:36:15 UTC por Angelica Diaz