



Amelie



Product Catalog

2026



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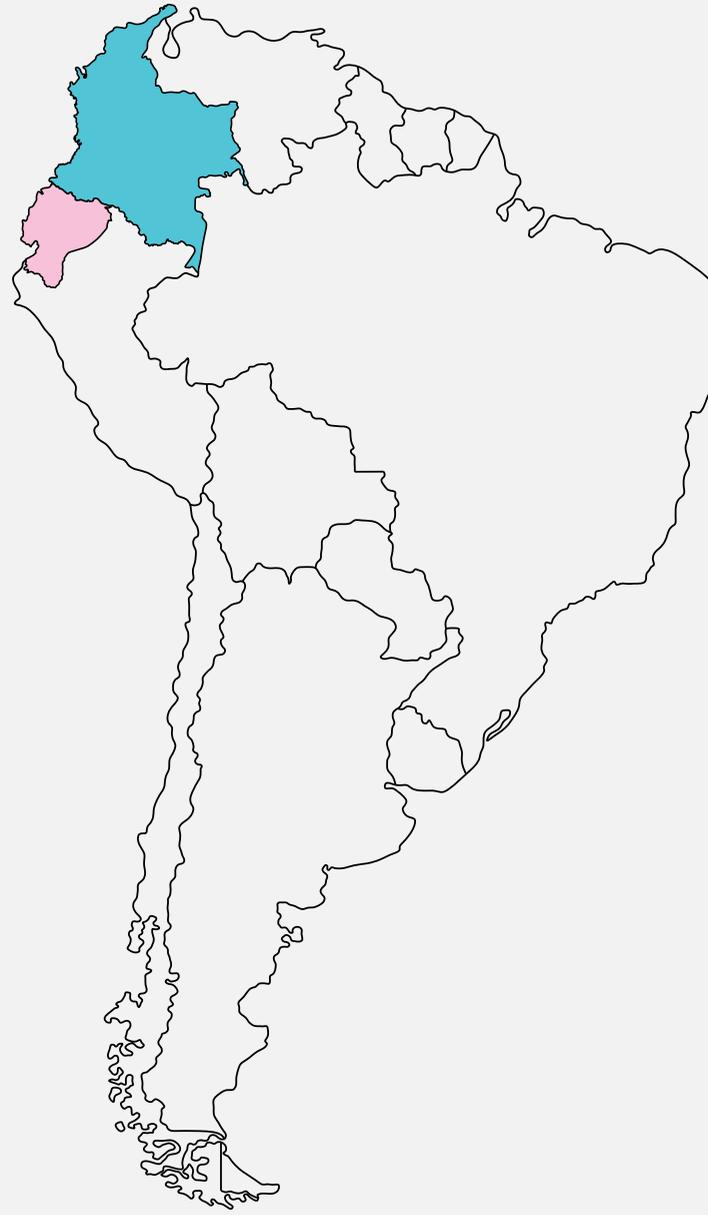


Exotic fruits with origin

Have you ever tasted a fruit with a story in its flavor?

At *Amelie* Fruits, we connect the richest territories of Colombia and Ecuador with European markets, delivering exotic fruits that preserve their freshness, character, and authenticity.

Our fruits grow in privileged ecosystems —Andes, valleys, and tropical regions— where climate, geography, and farming knowledge create intense flavors, defined aromas, and a quality you can sense from the first bite.



Origin that makes the difference

Each fruit is hand-harvested by growers in **Colombia and Ecuador** who know how to wait for the exact moment to collect them.

Altitude, constant light, abundant rainfall, and living soils create fruits with character, aroma, and vitality.



Guava (Guayaba)

A generous fruit that blends tropical sweetness with the natural power of the land.

- * Sweet, aromatic pulp
- * High vitamin C and fiber content
- * Ideal for fresh consumption, juices, jams, and desserts



Mangosteen (Mangostino)

Delicate and elegant, a gourmet experience where sweet and tangy meet in balance.

- * Refined sweet-and-acid flavor
- * Rich in antioxidants
- * Premium fruit for fresh consumption and gourmet uses



Dragon Fruit (Pitahaya)

A visual spectacle outside, light and refreshing on the inside.

- * Mild, refreshing flavor
- * High in fiber and antioxidants
- * Perfect for fresh cuts, bowls, smoothies, and desserts



Passion Fruit (Gulupa)

The most refined expression of passion fruit, intense in aroma and smooth in character.

- * Aromatic, slightly acidic pulp
- * Natural relaxing properties
- * Ideal for fresh consumption, desserts, sauces, and cocktails



Tamarillo

(Tomate de árbol)

The vibrant and perfectly balanced taste of the Andes—both sweet and tangy

- * Distinctive, aromatic fragrance
- * Rich in vitamins A and C
- * Great for juices, sauces, and culinary applications



Cactus Fig

(Higo)

Sweet freshness born in arid lands, protected by nature itself.

- * Juicy, refreshing pulp
- * Source of antioxidants and vitamin C
- * Suitable for fresh consumption, juices, and jams



Sweet Granadilla

(Granadilla)

Natural calm wrapped in crunchy seeds and gentle sweetness.

- * Mild, sweet flavor
- * High fiber content
- * Ideal for fresh eating, desserts, and beverages



Feijoa

(Feijoa)

Tropical aroma with a subtle acidity that elevates every preparation.

- * Intense fragrance and unique flavor
- * Rich in vitamins and antioxidants
- * Used in juices, jams, desserts, and sauces



Goldenberry (Physalis)

(Uchuva)

Small in size, powerful in character and deeply Andean.

- * Sweet-tangy flavor
- * High antioxidant and vitamin content
- * Perfect for fresh use, salads, and gourmet jams



Lulo

(Lulo)

Refreshing, vibrant, and bold — the taste that defines Andean energy.

- * Bright acidic flavor
- * Rich in vitamin C and minerals
- * Ideal for juices, desserts, and culinary creations



Maracuya

(Maracuyá)

An aromatic explosion that awakens the senses.

- * Intense aroma and acidity
- * High fiber and vitamin C
- * Suitable for juices, desserts, sauces, and cocktails



Mango

(Mango)

The sun of the tropics transformed into juicy, golden sweetness.

- * Sweet, aromatic flesh
- * Rich in vitamins A and C
- * Ideal for fresh consumption, smoothies, desserts, and sauces



Cacao (Cacao)

The origin of one of the world's most universal and profound flavors.

- * Intense, aromatic beans
- * Rich in antioxidants and minerals
- * Used in fine chocolate, beverages, and gourmet products



Curuba (Curuba)

Andean freshness turned into fruit, light, aromatic, and vibrant.

- * Slightly acidic, refreshing pulp
- * Rich in vitamins and antioxidants
- * Ideal for juices, desserts, and balanced sweet-and-tangy preparations

Our Journey: From Harvest to European Markets

Adaptable Commercial Model

Flexible volumes, fruit mix, and delivery frequencies adjusted to market needs, seasonality, and customer profiles.

Selection at Origin

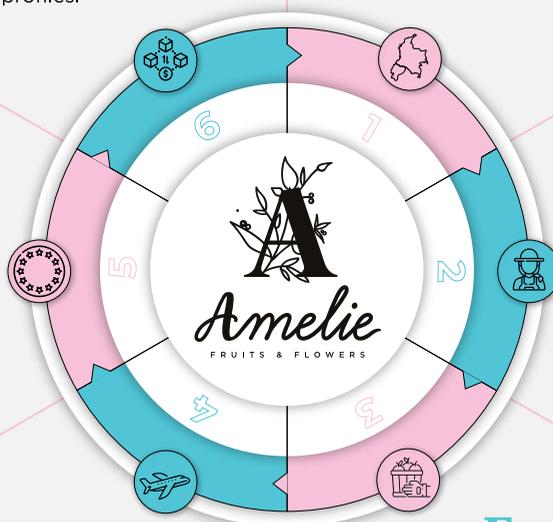
Direct sourcing in Colombia and Ecuador, selecting fruits at optimal ripeness with full focus on quality, traceability, and responsible farming practices.

Reception & Redistribution in Europe

Consolidation at European logistics hubs (Amsterdam) with flexible redistribution for retail, HoReCa (Hotel / Restaurant / Catering), and specialized distributors.

Direct Relationship with Growers

Long-term partnerships with producers, eliminating unnecessary intermediaries to ensure consistency, quality control, and supply stability.



Efficient & Controlled Air Logistics

Air transport with continuous cold-chain control, enabling short transit times and fruits that arrive fresh, ready to eat, and with optimal shelf life.

Export -Oriented Harvest & Preparation

Hand-harvested, carefully selected, and packed under international standards, with fruit prepared from origin to meet European market requirements.



From field to market, without shortcuts

- * Hand harvesting in origin
- * Careful selection and international standards
- * Air shipment with full cold-chain control
- * From origin to Europe, from origin to Europe, in a journey of days, not weeks



More than fruit



Amelie: Exporting integrity from clear origins, with respect for the land.

Versatile fruits, crafted for discovery, perfect for combining, and destined to be enjoyed.



Freshness

that arrives on time

Thanks to air transport and full cold-chain control, our fruits reach Europe in **6 to 7 days**, at their optimal ripeness.

This results in:

- * Greater freshness and longer shelf life at point of sale
- * Reduced waste and spoilage
- * Superior quality compared to sea transport

Harvest calendar



Guava (*Guayaba*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Mangosteen (*Mangostino*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Dragon Fruit (*Pitahaya*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Passion Fruit (*Gulupa*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over

Harvest calendar



Tree Tomato (*Tamarillo*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Cactus Fig (*Higo*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Sweet Granadilla (*Granadilla*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Feijoa (*Feijoa*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over

Harvest calendar



Goldenberry (Physallis) (*Uchuva*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Lulo (*Lulo*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Maracuya (*Maracuyá*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Mango (*Mango*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over

Harvest calendar



Cacao (*Cacao*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Curuba (*Curuba*)

Harvest season

Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sept.	Oct.	Nov.	Dec.

High Medium Low Over



Let's talk
and request
availability

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Amelie
FRUITS & FLOWERS