



INCA TRAIL



Team / Equipo

IMEX FUTURA is a company founded in 2002. We started growing and selling grains in the local market; actually IMEX is a processor and packer of quinoa and grains, with certifications that guarantee our quality. IMEX FUTURA has alliances with farmers and a team specialized in food industries.



Inca Trail Brand / Marca Inca Trail

The story tells that the Inca built the Inca Trail (Camino Inca) to connect Cusco with the sacred center of Machu Picchu. Subsequently, the trails integrated all regions of the Great Inca Empire (Gran Imperio Inca). Peruvians took advantage of these trails to cultivate large fields at altitudes of over 15000 feet in the Andes Mountains, Gently harvesting exceptional food products. Because of it's slow growth, these products are packed with full flavor and nutrients”.

ImeX Futura

We export in bulk, retail products, private label and inca trail brand

Special products / Productos especiales

Our cuisine is very jealous, and surrounds itself with quality, selection and spirituality. Inca Trail is a special brand with special products.

Nuestra gastronomía es muy celosa y sólo se rodea de calidad, selección y espiritualidad, Camino Inca es una marca especial con productos especiales.



Special Coffee Toasted Ground or Whole / Café Especial Tostado Molido o Entero
12 oz - 18u p/box - 100 boxes p/pallet

Whole Wheat Spaghetti enriched with Quinoa / Spaghettils integrales enriquecidos con Quinoa
12 oz - 9u p/box - 304 boxes p/pallet



Spaghetti enriched with Quinoa / Spaghettils enriquecidos con Quinoa
12 oz - 9u p/box - 304 boxes p/pallet



Tricolor Quinoa / Quinoa Tricolor
16 oz - 18u p/box
100 boxes p/pallet



Chia Seeds / Semillas de Chía
16 oz - 18u p/box
100 boxes p/pallet



White Quinoa / Quinoa Blanca
16 oz - 18u p/box
100 boxes p/pallet



Mashed Potatoes / Peruvian causa
4.41 oz-18 u p/box
100 boxes per pallet



Mashed yellow potatoes
4.41 oz-18 u p/box
100 boxes per pallet



Organic gelatinized maca powder
8 oz-24 u p/box
100 boxes per pallet



Sprouted quinoa for salads
3.5 oz-22 u p/box
100 boxes per pallet



Sprouted quinoa
3.5 oz-22 u p/box
100 boxes per pallet



Sprouted quinoa pasta
3.8 oz-30 u p/box
100 boxes per pallet



Quinoa pasta
3.8 oz-30 u p/box
100 boxes per pallet

Quinoa has a higher protein content than any other grain. It contains eight essential amino acids, making it a complete protein. Quinoa is a whole grain that is gluten free. La quinua es un grano entero con una buena fuente de fibra dietética, con alto contenido de hierro, bajo en grasa y libre de gluten.

Special products / Productos especiales

The process of sprouting quinoa

Sprouting activates natural enzymes and boosts vitamin content in the quinoa grain. The sprouting process softens the grains, thus making them suitable to be eaten raw. Sprouted quinoa is gluten free and a complete protein.

Sprouted Quinoa

Offers the ultimate in nutrition by combining all the benefits of whole grain quinoa along with the ability to use it as a raw food. Sprouted quinoa can be easily rehydrated and used as fresh sprouts in sandwiches, or can be added to salads and other foods without being cooked. When cooked, it also works as a great substitute to rice, couscous or oatmeal and is a delicious side dish.

NUTRITIOUS TOPPING FOR:

SOUPS / SALADS / BREAKFAST CEREALS

El proceso del Germinado de quinua

El Germinado activa las enzimas naturales y aumenta el contenido de vitaminas en el grano de quinua; suavizando los granos, lo que los hace adecuados para ser consumidos crudos. La Quinoa germinada es libre de gluten y una proteína completa; El Germinado ofrece lo último en nutrición mediante la combinación de todos los beneficios de la quinua de grano entero, junto con la posibilidad de utilizarlo como un alimento crudo.

La quinua germinada puede rehidratarse fácilmente y utilizarse como brote frescos en sándwiches o se puede añadir en las ensaladas sin ser cocinados. Cuando esta cocida es un delicioso acompañamiento o también funciona como un gran sustituto para el arroz, cuscús o avena.

TOPPING NUTRITIVOS PARA:

SOPAS / ENSALADAS / CEREALES

Sprouted White
Quinoa /
Quinoa Blanca
Germinada
12 oz - 18u p/box
100 boxes p/pallet



Natural Cuisine / Cocina Natural



Sprouted quinoa for salads
3.5 oz-22 u p/box
100 boxes per pallet



Sprouted quinotto
3.5 oz-22 u p/box
100 boxes per pallet



Sprouted quinoa pasta
3.8 oz-30 u p/box
100 boxes per pallet

Ethnic Grains / Granos Étnicos

(Whole, Flour and Powder)

(Entero, Harina Natural y Gelatinizada)

QUINUA BLANCA CONVENCIONAL Y ORGANICO

(Organic and Conventional White Quinoa)



Is a small grain soft creamy white, roundish, uniform texture and pleasant taste. Rich in protein, vitamins, carbohydrates and amino acids.

QUINUA NEGRA CONVENCIONAL Y ORGANICO

(Organic and Conventional Black Quinoa)



A small soft pseudocereal of black color, rounded, uniform texture and pleasant taste. Rich in protein, vitamins, carbohydrates and amino acids.

QUINUA ROJA CONVENCIONAL Y ORGANICO

(Organic and Conventional Red Quinoa)



A small soft grain red, roundish, uniform texture and pleasant taste. Rich in protein, vitamins, carbohydrates and amino acids.

QUINUA TRICOLOR CONVENCIONAL Y ORGANICO

(Organic and Conventional Tricolor Quinoa)



Are small grains of red, black and white. Rounded shape, smooth, soft texture and pleasant taste. Rich in protein, vitamins, carbohydrates and amino acids.

KIWICHA

(Amaranth)



The amaranth or amaranth cereal is a native of Peru, is characterized by having all the amino acids our body requires. Small spherical grains are cream colored.

QUINUA GERMINADA

(Quinoa Germinated)



The quinoa pseudocereal compared to other cereals is superior in amino acids. During industrial refining processes food are lost and / or substances are reduced, often essential that the body needs for proper metabolism. Germination is the most effective technique to bring to our concentrated vital energy body.

Ethnic Grains / Granos Étnicos

(Whole, Flour and Powder)

(Entero, Harina Natural y Gelatinizada)

MAÍZ CANCHA

(Cancha Corn)



Court or roasted corn mountain is a typical side dish of Andean cuisine. Maize is the only cereal in which we find beta-carotene, along which provides fiber, carbohydrates, and an interesting amount of B vitamins (especially B1 and B3).

MAÍZ CHULPE

(Chulpe Corn)



Noted for the significant amount of carbohydrates it contains, it is important their contribution in certain minerals like magnesium, phosphorus and potassium.

MAÍZ MOTE

(Mote Corn)



The result of a natural drying of fresh corn and later shelled and peeled. With a high fiber and carbohydrates, they contribute calories, sugars and nutrients. Gives the body energy so that its consumption is recommended.

MAÍZ MORADO

(Purple Corn)



It is cultivated only in Peru over 2500 years ago used in the preparation of chicha and mush. Phenols compounds are powerful antioxidants purple corn. Also, anthocyanins are potent antioxidants which reduce aging of the body

TRIGO PELADO

(Peeled Wheat)



Wheat peeled whole corresponds to the cereal grains obtained by washing and rubbing or soaking in hot alkaline solution and then washing with water. Slid Wheat is used as a garnish and accompaniment in various dishes of the Andean countries.

PAPA SECA (NEGRA, AMARILLA)

(Black, Yellow Dry Potato)



The dry potato is one of the most important derivatives of potato, is obtained through a simple technology, with the technique of dehydrated potatoes.

Ethnic Grains / Granos Étnicos

(Whole, Flour and Powder)

(Entero, Harina Natural y Gelatinizada)

FRIJOL CANARIO

(Canary Bean)



It is a yellow grain, smooth texture and pleasant taste. Rich in carbohydrates, fiber, minerals and vitamins.

FRIJOL CASTILLA

(Cowpea)



A grain cream with black eye in the middle, soft texture and pleasant taste. Rich in protein, carbohydrates, fiber, minerals and vitamins. It occurs throughout the northern coast of Peru.

FRIJOL PANAMITO

(Panamito Bean)



The bean is a set of beads from any variety of legume. Legume rich in protein, minerals (calcium, phosphorus and iron) and essential amino acids. They have a high protein, vitamins, minerals and fiber.

CHUÑO BLANCO ENTERO

(Whole White Chuño)



Obtained from whole tubers (potatoes), through a traditional process of freezing, dehydration and drying by sun exposure. For its starch content easily digestible, its use is recommended as food for children and other diets that require nutritious foods, but easily assimilated.

CHUÑO NEGRO ENTERO

(Whole Black Chuño)



Obtained from whole tubers (potatoes), through a traditional process of freezing, dehydration and drying by sun exposure. Among its properties, it highlights the carbohydrate. In addition to its content of vitamin C and magnesium carbon. Does not lose its properties in the dehydration process. People who consume chuño have no cholesterol buildup.

CHOCHOS

(Chochos)



A small bean also known as Tarwi, has a high protein content. It is rich in vitamins, minerals, carbohydrates and proteins.

Ethnic Grains / Granos Étnicos

(Whole, Flour and Powder)

(Entero, Harina Natural y Gelatinizada)

LINAZA

(Linaza)



its considered a grain, because it has a scheme similar to these vitamins and minerals, but it is actually a seed, rich in fiber, antioxidants and the best vegetable source of Omega 3.

CACAO

(Cacao)



Cacao both as seed, powder or chocolate has several properties and health benefits because of its enormous concentration of minerals and vitamins.

CAFÉ TOSTADO

(Especial Roused Coffee)



Selected coffee beans , Prepared by expert taster and toaster, beans or ground, 100% Café Arabica Ground Roasted coffee, 100% ARABICA Score in cup to 82 to 84 points. Your main virtue is aroma and aftertaste. In taste, traces of dark chocolate with a light touch of cinnamonIn fragrance,notes of vanilla and nuts.the acidity of these beans reveal slight notes of citrus.

PALLARES

(Pallares)



They are dried beans, whole flattened, long and white. Its high content of iron, vital for proper brain development in small element helps correct biliary disorders, gout, rheumatic diseases, decreases the rate of cholesterol and is effective against anemia.

MACA

(Maca)



By its content of amino acids, vitamins, minerals, carbohydrates, fiber, etc.

It is considered a superior food, healthy, energetic, restorative, vigorous and stimulating

CHIA

(Chia)



Salvia hispánica
The chia seeds is a super source of healthy oils, antioxidants, proteins, amino acids, vitamins, minerals and fiber.



Imex
Futura

MISSION/MISION

Achieving success by having ethics and transparency as a life philosophy.

Lograr el éxito teniendo a la ética y transparencia como filosofía de vida.

BELIEVES/CREENCIAS

We believe that the way to do business is with transparency and respect for the human being.

Creemos que la manera de hacer negocios es con transparencia y el respeto al ser humano.

CONTACT/CONTACTO

Email: exportmanager@imexfutura.com

Web: www.imexfutura.com

Office: Calle Los Tulipanes 147 Of. 304, Centro Empresarial Blu Building, Urb. Polo Hunt, Surco - Lima, Perú
Telf: 511-7193969



TEAM/EQUIPO



PROCESS PLANT/PLANTA DE PROCESO



PACKING PLANT/PLANTA DE EMPAQUE