

Tipical food ingredients and spices

From Andes Mountains and Patagonia



**“Exporting authentic tipical products with a global perspective
and local roots”**

Building on our export experience since 2011 with Chilean products, Selti Anoka Limitada is now focusing on diversifying its offer to include typical foods, spices, and superfoods of Andean, Patagonian, and local origin, aiming to satisfy the growing international demand for tasty, authentic, and healthy ingredients.

Selti Anoka Limitada

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Merken



Product Merken
Origin South Chile

Specification

Traditional Chilean seasoning,
Spice blend originating from the
Mapuche culture.
Ingredients:
Dehydrated smoked chili, salt
and toasted ground coriander.

Chili Cacho de Cabra
smoked & dehydrated



Product Chili Cacho de cabra
Origin South Chile

Specification

Typical chili from Chile.
Dehydrated and smoked.
Medium spiceness.

Chili Puta Madre
dehydrated



Product Chili Puta Madre
Origin Chile/Peru

Specification

Typical small chili from
Chile/Peru.
Dehydrated.
High spiceness.

Spiciness



Spiciness



Chili Panca smoked
& dehydrated



Product Chili Panca
Origin Peru /Chile

Specification

Typical chili from Peru.
Dehydrated.
Appreciated for its specific
flavor. Low spiceness.

Spiciness



Chili Mirasol
dehydrated



Product Chili Mirasol
Origin Peru /Chile

Specification

Typical chili from Peru.
Dehydrated.
Appreciated for its specific
flavor. Medium spiceness.

Spiciness



Chili rocoto
dehydrated



Product Chili Rocoto
Origin Peru/Chile

Specification

Typical chili from Peru.
Dehydrated.
High spiceness.

Spiciness





Product	Chilote garlic
Origin	South Chile

Specification

Typical garlic from Chiloe's Islands.
Dehydrated and sliced.
Appreciated for its specific flavor (more complex than common garlic) Elephant garlic ecotype.



Product	Chilote garlic
Origin	South Chile

Specification

Typical garlic from Chiloe's Islands.
Dehydrated and chopped.
Appreciated for its specific flavor (more complex than common garlic) Elephant garlic ecotype.



Product	Black chilote garlic
Origin	South Chile

Specification

Typical garlic from Chiloe's Islands.
Used for culinary and health benefits.
Sweet, umamy and mellow flavor.
Elephant garlic ecotype.



Product	Maquiberry
Origin	Chile

Specification

Dehydrated maquiberries fruits from Chile, rich in antioxydants.



Product	Pink peppercorn
Origin	Chile/Peru

Specification

False pepper from Peru.
Fruit from Schinus Molle tree.
Heat treatment.



Product	Morchella mushroom
Origin	South Chile

Specification

Morel mushrooms (genus Morchella)
Dehydrated.
Wild morchella from chilean Patagonia.

Black truffle



Product Black truffle

Origin Chile

Specification

Highly prized Tuber melanosporum from Chile. Offered counter-seasonally for the Northern Hemisphere. Earthy, aromatic, with deep, complex notes.

Dehydrated seaweed (Cochayuyo)



Product Cochayuyo

Origin Chile

Specification

Edible brown seaweed, Durvillaea antarctica, from Chile. Rehydrates to unique, firm texture. Rich in fiber, minerals, and essential omega-3s.

Achiote



Product Achiote

Origin Chile/ Peru

Specification

Intense red-orange seed. Adds earthy flavor, rich color. Subtle, peppery notes. Heat treatment.

Sacha Inchi



Product Sacha Inchi

Origin Chile/ Peru

Specification

Typical nut of Inca. Variety: Plukenetia volubilis Format: snack, powder or oil. Superfood. Rich in omega 3, protein, vitamin E.

Huacatay



Product Huacatay

Origin Chile/ Peru

Specification

Andean Herb, it is a smelling and tasty herb from the Andes mountains. It's a very important ingredient in Peruvian food, giving a special minty, basil, tarragon, and lemon-like smell and taste.

Carob Flour



Product Carob Flour

Origin Argentina / Chile

Specification

Carob flour, from the carob tree's pods, is a sweet, caffeine-free cacao substitute. Rich in fiber and minerals, it's gluten-free, perfect for baking and healthy treats.

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Product	Format	MOQ	Presentation
Merken	Powder/crushed dehyd.	5 kg	Sack/ plastic bag
Chili Cacho de cabra	Whole/crushed dehyd.	5 kg	Sack/ plastic bag
Chili Puta madre	Whole/crushed dehyd.	1 kg	Sack/ plastic bag
Chili Panca	Whole/crushed dehyd.	5 kg	Sack/ plastic bag
Chili Mirasol	Whole/crushed dehyd.	5 kg	Sack/ plastic bag
Chili Rocoto	Whole/crushed dehyd.	5 kg	Sack/ plastic bag
Chilote Garlic	Whole/crushed dehyd.	5 kg	Sack/ plastic bag
Black Chilote Garlic	Whole/paste	2 kg	Plastic bag
Maquiberry	Whole/powder dehyd.	5 kg	Sack/ plastic bag
Pink peppercorn	Whole	1 kg	Sack/ plastic bag
Morchella Mushroom	whole dehyd.	5 kg	Sack/ plastic bag
Black truffle	whole fresh	1 kg	Plastic bag

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Product	Format	MOQ	Presentation
Achiote	whole	5 kg	Sack/ plastic bag
Cochayuyo seaweed	Chopped	5 kg	Sack/ plastic bag
Sacha Inchi	whole	5 kg	Sack/ plastic bag
Huacatay	whole/crushed dehyd.	1 kg	Sack/ plastic bag
Carob Flour	Powder	5 kg	Sack/ plastic bag

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