

W E L C O M E   T O

M E D I A N T S  
**FOODS**

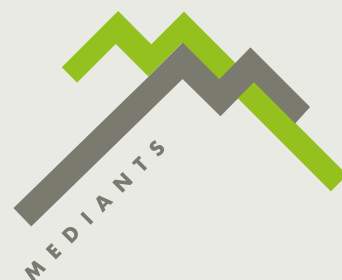
YOUR PARTNER FOR LATIN AMERICAN PRODUCTS





WE ARE DEDICATED TO FACILITATING  
ACCESS TO LATIN AMERICAN FLAVORS  
AND TRADITIONS FOR SUPERMARKETS  
AND FOOD SERVICE BUSINESSES  
ACROSS NORTH AMERICA.

WE ARE AN IMPORTER AND  
DISTRIBUTOR SPECIALIZING IN FOOD  
PRODUCTS ORIGINATING FROM LATIN  
AMERICA, BASED IN MIAMI, USA. WE ARE  
PART OF A HOLDING COMPANY OF  
LOGISTICS AND COMMERCIAL  
ENTERPRISES THAT ORIGINATED IN  
ARGENTINA IN 1970.





# WHY CHOOSE US?



## Reliable Supply Chain

Leveraging logistics expertise from decades of experience, we have developed a robust supply chain network to ensure the timely delivery of products to your premises.

## Industry Expertise

Our extensive tenure in the industry has endowed us with invaluable insights into market trends and consumer preferences across Latin America.



## Cultural Authenticity

Our longstanding presence in Latin America has enabled us to cultivate strong relationships with local communities and suppliers.



## Quality Assurance

Committed to upholding the highest standards of excellence, we ensure that every product meets stringent quality criteria.





## OUR PURPOSE

### DISCOVER THE FINEST QUALITY IN THE WORLD OF FOOD WITH US

At Mediants Foods, we specialize in the highest quality food products, crafted sustainably with a focus on healthy eating from natural ingredients sourced from Latin America. We are committed to delivering excellence in taste and nutrition, ensuring our products meet the highest standards of sustainability and health-consciousness.

### CONSISTENT QUALITY

Recognizing the paramount importance of consistency in the food industry, we uphold rigorous quality control standards in collaboration with our suppliers. This ensures that every product meets the discerning expectations of your customers.



Adecoagro develop their own seeds, produce with a focus on efficiency and innovation, and process their rice with a strong emphasis on quality.

## RICE VARIETIES



### CARNAROLI RICE

Selected from the world's great flavors. This medium-grain rice of Italian origin has the perfect consistency and starch content, giving it a special creaminess ideal for your risottos.



### YAMANI RICE

Selected from the world's great flavors. This variety of Japanese origin offers a delicate texture and a mild flavor, making it perfect to serve with vegetables and salads.



### ITÁ CAABÓ RICE

A single-variety rice with 100% selected grains aged for 6 months. Its texture and even cooking make it the perfect pairing for all your meals.

## RICE TOASTS



### CLASSIC

These rice toasts are delicious and crunchy, ideal for spreading with your favorite toppings at breakfast or snack time.



### WHOLE GRAIN

These whole grain rice toasts are rich in fiber, crunchy, and full of flavor. Perfect for spreading at breakfast or snack time.



### VEGGIES

Convenient and versatile, made with 100% plant-based ingredients. Ideal for breakfast, snacks, or between meals.

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# MOLINO CAÑUELAS

Molino Cañuelas is a regional food company with integration from its raw materials to end consumers. After 80 years of experience with sustained growth in the food industry, we became established as an industrial group specialized in the manufacture of flour, oils, cookies, bread products, dry pasta, bread crumbs, breading mixtures and mixes to prepare pizza, gnocchi, puffs, and frozen food for mass and industrial consumers. In fact, our products have reached the home of the Argentine people and of the 5 continents.  
Main Argentinean brand with 50% market share.



#### WHAT ARE BIZCOCHOS DE GRASA?

Small, crispy biscuits made with wheat flour and beef fat (grasa). Traditionally consumed with yerba mate, making them a household staple.



7.05 OZ PACK



# MOLINO CAÑUELAS

Discover the perfect blend of tradition, innovation, and convenience with Molino Cañuelas' Ready to Eat meals. Designed for today's fast-paced lifestyles, each dish is crafted using high-quality ingredients and time-honored recipes, offering a homemade taste without the prep time.



#### WHAT ARE EMPANADAS?

The Argentine empanada is a staple of the country's cuisine, known for its thin crust and flavorful fillings like beef, chicken, ham and cheese, or corn. Baked or fried, it's a versatile and convenient option with a homemade taste—perfect for any occasion.



**PIZZAS**



**BREADS**



**CROISSANTS  
AND PASTRIES**



**CHEESE BUNS  
(CHIPÁ)**



**MUFFINS**



**DONUTS**





# ESTABLECIMIENTO LAS MARIAS

Taragui, leads Argentinean market with 35% share. With almost ten thousand acres cultivated inside the heart of the rainforest, for more than a hundred years; it has become the only company in the world to produce yerba mate on a large scale and in an integrated fashion. Together with there HACCP, BPM, FSC, RAS certifications, they are the first yerba mate producer to start a full certification scheme for Food Safety Management Systems.



## WHAT IS YERBA MATE?

A traditional herbal tea made from the leaves of the *Ilex paraguariensis* plant. Known for its caffeine content, it's a natural energy booster consumed throughout the day. Consumed socially, in a shared gourd and bombilla (metal straw). In Argentina is present in more than 95% of households and Mate is consumed on average three times a day.



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GEORGALOS

Family own company with 85 years of history producing 40.000 tons of sweets and food products in Argentina. Mantecol is the most recognized and widely distributed brand in Argentina, to the point that its name has become synonymous with the product itself.



#### WHAT IS MANTECOL?

A peanut-based nougat with a smooth, crumbly texture. Crafted in 1940, one of the most well know candy in South America. A traditional holiday treat, but enjoyed year-round as a sweet snack.



VARIETIES:  
CLASICO,  
SALTED CARAMEL,  
MARMOLADO (CHOCOLATE MIXED)



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Established in 1939, in 1978 they made its first shipment to Germany. Since then, SAN IGNACIO's presence has expanded all over the world. Now they are the only global brand, present in 25 countries and 4 continents. First and only dulce de leche that can exhibit the "Argentine Food, a Natural choice" logo



PLASTIC VASE 14.11 OZ

#### WHAT IS DULCE DE LECHE?

A sweet, caramelized milk spread with a smooth texture. Integral to Argentine desserts, used in alfajores, cakes, and ice cream.



SQUEEZE BOTTLE 15.9 OZ



GLASS JAR 15.9 OZ



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## FOOD SERVICE

### ARGENTINEAN “DULCE DE LECHE” CLASSIC CARAMEL SPREAD

The artisanal production of Milkaut Profesional Classic Dulce de Leche delivers genuine, authentic flavor with just the right sweetness for each preparation. It's ideal for use in simple desserts, such as flans and topping sauces.

### CONFECTIONER-STYLE CARAMEL SPREAD

With a creamy consistency and optimal sweetness from the cooking process, Milkaut Profesional Confectioner-Style Dulce de Leche is the perfect ingredient for baking and desserts. Ideal for combining with other dairy products, such as creams and cream cheeses, for creating stable fillings and decorative toppings.

### PASTRY-STYLE CARAMEL SPREAD

Milkaut Profesional Pastry-Style Dulce de Leche is specially developed for use in the baking and confectionery industries. It's recommended for doughs, millefeuilles, fillings, cake decorations, and ganache bases used for cake filling and coverage. It's ideal for baked goods like puddings or muffins. With excellent cutting and structure, firm yet pliable, it is perfect for making alfajores. It's also ideal for filling high cakes that require a structure capable of supporting transport.



## HOME

#2 brand in Argentina with more than 20% market share. Founded in 1925, Milkaut is part of the French multinational group Savencia, which operates in 120 countries.

### WHAT IS DULCE DE LECHE?

A sweet, caramelized milk spread with a smooth texture. Integral to Argentine desserts, used in alfajores, cakes, and ice cream.



PLASTIC VASE 14.11 OZ



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### ICONIC ARGENTINEAN BARBECUE CHEESE (PROVOLETA)

The Provoleta Santa Rosa has a minimum maturation time of 3 months that allows it to reach its crunchy texture on the outside and soft on the inside, and its spiciness. Ideal for cooking on the grill, in a pan or on a griddle to achieve its characteristic crispy layer.  
4kg Wheel, 290gr Portion



### BLUE CHEESE BAVARIA GRANDBLU

After 75 days of aging, Bavaria GrandBlu becomes an extra-aged cheese with an intense flavor and a much creamier texture.

### BAVARIA CLASSIC

This is the traditional blue cheese and the first Argentine blue cheese, thanks to a recipe that remains unchanged. Bavaria Classic reaches its perfect intensity through a unique combination of strains and a minimum aging period of 45 days.

### SANTA ROSA

With a creamy texture and unmistakable intensity, slightly spicy, Santa Rosa Blue Cheese is crafted from an artisanal recipe that requires 45 days of aging to reach its minimum maturation.



### PROVOLONE

Hard cheese of long maturation (7 months, minimum). It is a cheese that originates in Northern Italy, in the Lombardy region, and dates from the time of the Romans. Its characteristic pear shape (truncated cone), together with its long maturation, allows it to optimize its slightly spicy flavor and distinctive aroma.



### REGGIANITO

This cheese is one of the specialties of Santa Rosa, with a minimum maturation of 6 months, which results in its fruity flavor, a smooth but consistent and well formed rind and a compact paste. It was incorporated by Italian immigrants at the end of the 19th century and is currently the main cheese produced in our country.



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# ARYTZA

## ADEREZOS Y ESPECIAS

ARYTZA is an Argentine company that produces 100% natural, gluten-free condiments. Their portfolio includes mustards, sauces, and mayonnaises, all made without any additives or artificial preservatives.

They own mustard crops in Patagonia, which is key to achieving absolute traceability and quality from the very beginning of the process.

Member of Sistema B. Kosher Parve certified.

Vegan-friendly products. Gluten-free. Export destinations: United States, Japan, Germany, Spain, Ecuador, and Chile.



### OLD-FASHIONED MUSTARD

The quality of the mustard seed and the correct milling process are the foundation of this globally popular variety. Our à l'Ancienne version undergoes a 6-month aging process in its final stage to harmonize its flavor profile.

### DIJON MUSTARD



Intense and pungent, crafted according to the guidelines of its Denomination of Origin. This variety from Arytza has just been awarded "Best Mustard in the World" in 2024 by The National Mustard Museum (Middleton-Wisconsin, USA).

### CHIMICHURRI + HOT



### CHIMICHURRI

The traditional Argentine sauce is now being exported to various markets. In this case, we use Patagonian ingredients, including a naturally colored chili pepper with a pleasant heat, highly valued in tastings. These peppers are more pronounced in the HOT variant.



### MILD WHOLE GRAIN MUSTARD

We are pioneers in mustard cultivation in Patagonia. Our mustard seeds have more pulp compared to those from Canada or Eastern Europe, with the precise heat we desire. With moderate intensity, this mustard is ideal for all types of sandwiches.



### PATAGONIAN BLUEBERRY MUSTARD

The sandy loam soil gives the blueberries from southern Argentina more acidity compared to traditional blueberries. This acidic touch is also fruity, which pairs exceptionally well with the mustard.



#### AWARDS & RECOGNITIONS

- DIJON Variety: Recently awarded "Best Mustard in the World 2024" by mustardmuseum.com (USA).
- APSAL Awards 2016, 2017, and 2019 (Association of Health and Food Professionals).
- ArgenINTA Award 2017 for Best Agro-Food Company in the country.
- Arch of Europe Award 2015, Spain.
- Gold by International Quality Crown 2008, United Kingdom.

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# ARYTZA

## ADEREZOS Y ESPECIAS



### FOOD SERVICE

Designed for professional kitchens that value authentic flavor and clean-label ingredients.



VASE GLASS 30 OZ

### DIJON MUSTARD

A popular and versatile choice to enhance a wide variety of dishes. Made with brown mustard seeds and crafted following the traditional process from the Burgundy region of France. It offers a bold, slightly spicy flavor with a smooth, creamy texture.

### PATAGONIAN BLUEBERRY MUSTARD

The sandy loam soil of southern Argentina gives these blueberries a naturally higher acidity than conventional varieties. This fruity acidity creates a unique contrast that pairs exceptionally well with mustard, making it a standout ingredient for sauces, glazes, and gourmet condiments in food service settings.

### OLD-FASHIONED MUSTARD

Developed for food service applications, our à l'Ancienne mustard is made with brown mustard seeds from our own crops. Its coarse texture is achieved through controlled seed crushing, allowing proper oxygenation of the raw ingredients. A 6-month aging process enhances and balances its flavor, making it ideal for gourmet preparations and high-volume kitchen use.



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Biomac is committed to healthy living. Since 2002, they have been selling convenient, healthy, and natural foods in Argentina and around the world.

**BEPop**

# RASPBERRIES

**HYPER CHILLED IN WHITE AND MILK CHOCOLATE**



**100% natural patagonian raspberries dipped in white and milk chocolate.**

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**Frutífera**  
NATURAL

QUALITY COLOMBIAN FRUIT

“

Frutífera, the  
peace of mind of  
not consuming  
additives or  
preservatives...  
Just fruit!

The only difference between the whole  
fruits and our product is the packaging.



#### FROZEN COCONUT LEMONADE PULP

32 x 5 Oz

A tropical twist on a classic favorite that's sure to tantalize your taste buds and quench your thirst. Made with the finest coconuts and zesty lemons, our drink offers a burst of natural flavors with every sip. Savor the creamy richness of coconut perfectly balanced with the tangy freshness of lemon!



#### FROZEN PASSION FRUIT PULP WITH SEED

12 X 14 OZ pouch

#### FROZEN PASSION FRUIT PULP

6 X 64 FL OZ

It is very rich in vitamin C,  
beta-cryptoxanthin and alpha-carotene  
which boosts your immune system.



#### FROZEN SOURSOP CHUNK

12 x 14 OZ pouch

#### FROZEN SOURSOP PULP

6 X 64 FL OZ

Both the fruit and the  
leaves are attributed  
medicinal properties. The  
most widespread is that  
cures cancer, its juice is  
very delicious.

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# Terma

Elegí vivir mejor.



Grupo Cepas started developing the alcohol-free aperitifs category 40+ years ago. Current sales total 6-million cases a year, growing at 4Yr CAGR of 5.4%. Terma, a nature inspired brand that crafts exceptional beverages from natural herbs and fruits, sourced from diverse regions of Argentina. Embracing the essence of nature, Terma reveres and preserves the environment, offering gluten-free products in 100% recyclable packaging. Each herb is carefully harvested, requiring unique conditions, making every sip a truly distinctive experience.



CUYANO



SERRANO



LIMÓN



#### WHAT IS TERMA?

Terma is a traditional Argentine non-alcoholic beverage made from a blend of natural herbs, fruits, and botanicals. Known for its refreshing taste and aromatic complexity. Terma is often enjoyed chilled mixed with sparkling water. NOT READY TO DRINK, MIX IT.



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# Pura Frutta

Pura Frutta is a young company rooted in fruit-based tradition. They promote healthier eating habits through honest, high-quality products—no tricks, no nonsense. Their circular production model focuses on recycling, reusing, and reducing waste, setting them apart as a brand committed to sustainability.

## 1000ML JUICES (33.8 FL OZ)



PEAR



RED APPLE



GREEN APPLE



APPLE & KIWI



GREEN DETOX



### WHAT IS PURA FRUTTA?

A natural juice made exclusively from fruits and vegetables – with no added ingredients.

Available in a variety of options: Classics, Organic, Detox, Blends, and a special Kids line.

## 250ML JUICES (8.5 FL OZ)



PEAR



RED APPLE



GREEN APPLE



MEJORES EMPRESAS DE ARGENTINA

MEDIANTS  
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