



South-Am Freeze Dry Press Release

South-Am Freeze Dry World's Largest Processor of Freeze-Dried Maqui

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South-Am Freeze Dry has announced the start of its third consecutive year processing freeze-dried maqui (*Aristotelia Chilensis*), also known as the “Chilean Wineberry”. The maqui berry is indigenous only to the southern Patagonian region of Chile, and was traditionally used by the mapuche Indians to promote strength, endurance, and overall health. In recent years it was discovered that maqui has one of the highest known ORAC and antioxidant concentrations of any known plant substance in the world.

South-Am offers the maqui berry in a freeze-dried powder and freeze-dried whole berry format. Freeze-drying is the preferred method for processing of the maqui fruit because any other methods that involve heat drying or heat concentration of the juice destroy the nutritional values of the fruit and greatly reduce the antioxidant values.

South-Am Freeze Dry is a full-service freeze-dry ingredients processing company. It is the first and only freeze-drying facility in Chile, and the largest and newest freeze-drying facility in South America and the southern hemisphere. The company offers a full line of organic and conventional freeze-dried fruit ingredients, as well as other freeze-dried ingredients. Contact South-Am Freeze Dry for more information on our products, our capabilities, or to request samples.