

## MALANGA (XANTHOSOMA SPP)

## **COMPETITIVE ADVANTAGE**

It is a tuber originated in tropical and subtropical countries, which has a significant amount of vitamins. Most of the ecuadorian production of malanga is exported. During 2017, Ecuador was the main exporter of this product with more than 40% of participation worldwide.

Malanga can be consumed in many ways; It can be used to prepare flour, cookies, puree, chips as a replacement of potato chips, and it is also used as a side dish.

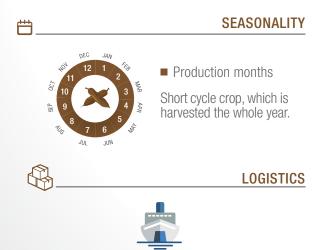
CERTIFICATIONS

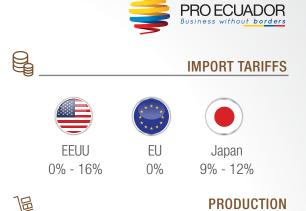
**CHARACTERISTICS** 

## GLOBALG.A.P.

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- It contains nutrients, carbohydrates and proteins.
- It has large amounts of dietary fiber, which helps to regulate and accelerate the digestive process and to lower cholesterol in the body.
- It has a significant amount of vitamin C, E and B6.
- It contains minerals such as magnesium, phosphorus, copper, potassium and manganese.





There are about 2,500 hectares in the Ecuadorian Amazon, and a small proportion in the provinces of Santo Domingo de los Tsáchilas, Esmeraldas, Pichincha and Los Ríos.

The yield per hectare is between 12-18 metric tons approximately.



Sea freight 100%