



# 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

- 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.

## SEASONALITY



■ Production months

Short cycle crop, which is harvested the whole year.



## LOGISTICS



Sea freight 100%



## IMPORT TARIFFS



EEUU  
0% - 16%



EU  
0%



Japan  
9% - 12%



## PRODUCTION

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.



## PACKAGING



Boxes of 36 lbs, 40 lbs, 50 lbs; depending on the client's requirement.



## EXPORTS 2017<sup>1</sup>

FOB USD  
13 millions

TON  
18,486



92.04%  
EEUU



7.27%  
Puerto Rico



0.67%  
EU



0.02%  
Japan



## 32 EXPORTERS



90%  
MSMEs



10%  
Large Companies



## TRADE ASSOCIATION

Asomalanga

1. BCE data from HS Code 0714.50 - Yautía (Malanga) (Xanthosoma spp.)