



Brazil Nuts is collected from coconuts that fall in the vast wild fields.

Here the almond as such is already edible, but in some there is an existence of dust and even some are with a low degree of rot.

These are deposited in warehouses that are in the same field for subsequent bagging and sent to the city of Riberalta.





Almonds still in shell are pocketed and put on a boat for transfer by river to the ports of Riberalta.

This transfer takes about 4 days to reach the city.

Once the boat arrives in the city, they are unloaded and placed in department stores of the company PAMOC.

There is enough field to store 20.000 boxes.





The almond begins to be processed and benefited

Facilities have been made with a capacity to process 60 containers with excellent quality.

The process consists in selecting and dehydrating the almond that has already been peeled off in individual machines that have people dedicated to that work.

These people select the size of each nut for later introduction to large cylinders that dehydrate it.





The nut after being processed and dehydrated happens to be packed in completely safe environments.

These environments are backed by certifications that give the security of an environment suitable for handling food and free of bacteria harmful to health or that may cause product deterioration

For greater conservation of the product and its quality, the nut is packaged in special vacuum sealed bags.

Each box shown in the image weighs 40 pounds.

