

# Fresh Lemons from Argentina

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Welcome to a healthy life



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## Social Responsibility.

We are more than 100.000 people committed to supply the world food chain. Social Practices focused on health, security and welfare are present in our community.

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## Sustainable and Environmentally Friendly Production.

Our lemons are grown in the North West of Argentina covering 60.000 hectares and taking special care of the environment and its natural resources. Our lemon crops add beauty to the landscape, they purify the air, they contribute to form fertile soil and they are also a refuge to numerous insect and animal species. We are captured by their scent during springtime and it is a fine, versatile product that is present in our every day life.

## Why should you prefer our lemons?

Lemons from Argentina stand out for their aesthetic quality, nutritional value and mainly for their amount of juice and their extra yield!



# The best, always at your table.

Our team is formed by a professional staff, advanced technology and electronic systems. They all contribute to select and collect all the export lemons. Our standards regarding health, traceability, and food security are the highest in the world



# The best, always at your table.

Our team is formed by a professional staff, advanced technology and electronic systems. They all contribute to select and collect all the export lemons. Our standards regarding health, traceability, and food security are the highest in the world in every production stage from field production, packing, storage and distribution. Our commitment is that you get fresh, healthy and safe lemons.



# Choose fresh lemons, choose a healthy life.

Our lemons reach every continent, they are exported to 67 countries.

Thank you for choosing us!



# 100% natural:

*we produce concentrated juice, essential oils and dehydrated peel with the use of advanced technology.*

- Lemon juice is squeezed in juice extractors. Then it is filtered, the pulp is removed and pasteurized.
- Essential oils are obtained through a puncture in the lemon skin.
- The skin undergoes a grinding, washing, draining and pressing process and is later dehydrated in rotary ovens.

**Acnoa is the citrus Community formed by producers, citrus nursery producers, packing and industrial managers from the North West of Argentina, mainly dedicated to lemon planters and a smaller amount dedicated to oranges and grapefruit.**



**ACNOA**  
ASOCIACIÓN CITRÍCOLA DEL NOROESTE ARGENTINO