

Frequently Asked Questions

about

Fresh
from
Fruits
Chile



Where is Chile, and what makes it so special?

Chile is located on the Pacific coast of South America. It's a country with a long, rich agricultural history and a unique culture that contributes to producing some of the world's finest fruit. The soil is fertile and rich, the climate is warm, and the people who grow the country's fresh fruit are dedicated to putting the stamp of Chile on nothing but the best.

What fruits come from Chile?

Chile exports fruit to over 100 countries around the world, providing over 70 varieties of fresh fruit to American consumers. The list includes such flavorful items as fresh table grapes, apples, peaches, plums, nectarines, pears, avocados, blueberries, raspberries and kiwi fruit.



When are Chilean fresh fruits available?

When it's winter here, it's summertime in Chile. So as health experts continue to recommend increases in daily consumption of fresh fruits and vegetables, Chilean fruit makes it possible for Americans to enjoy healthful "Summer Fresh" fruits year-round.

Are they safe?

Chile is a world leader in safe agricultural and environmental practices. Nothing is as important, or as thoroughly monitored, as the safety of Chilean fruit. From growing and harvesting practices to worker safety and environmental impact, Chile ensures that fruits leaving the country meet, and most often exceed, the strictest standards in the U.S. marketplace.

How do Chilean fruits stay fresh en route?

Chilean fresh fruit is normally shipped to the nation's ports within 24 hours of being harvested. Dedicated highways, expanded, state-of-the-art port facilities and innovative handling procedures speed the process. Aboard ship, temperatures and humidity are carefully monitored. Fresh fruits from Chile arrive at many U.S. destinations faster and in better condition than truck or rail shipments of produce harvested in the U.S.



For more information and a wide choice of fresh new recipes, go to:

Chilean Fresh Fruit Association
www.cffausa.org/foodservice

