



PREMIUM ORIGIN FRUITS
SAN ANTONIO
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SINCE 1930



Grown for healthy living

PREMIUM ORIGIN FRUITS



SINCE 1930



TEAM

The people who are part of San Antonio use their youth and energy to learn from our past traditions and incorporate technological innovations to enhance production.

An imaginary but solid line connects our two teams. The first team, located in Valencia, works in the fields, supervising the quality of the production and produce with the farmers. The second team, based in London, provide direct attention to the international clientele.

AN ANCIENT
PROFESSION
WITH A YOUNG
TEAM

GUARANTEE AND EXPERIENCE THE ORIGIN OF THIS QUALITY

Our experience in the commercialization of citrus and other fruits in international markets allow us to adapt the production to the final customer needs.

San Antonio guarantees you the chance to experience the taste of an orange as if you were under the Mediterranean sun.



We believe that the first step to reach quality taste is the invaluable work of the farmer's hands. With the experiences lived in each harvest, we learn lessons to progress in our search of a even better flavor.

R+D+i

THE R+D+i THAT
WE APPLY IN
SAN ANTONIO HAS
THREE SCENARIOS:



RESEARCH



The field, starting ground in which we experiment with new varieties, natural treatments and water saving techniques in irrigation.

DEVELOPEMENT

The warehouse, where the supervision of the quality is our total priority and we maintain a regulation of ozone in chamber to prolong the duration of the fruit, whose evolution we monitor through laser technologies.

INNOVATION

The office, the place where we implemented an **integrated management system** to guarantee the best service during the value chain.

ENVIRONMENT

Respecting the environment is a commitment that is inherited. From the integrated agriculture introduced by our parents we learned to improve the conservation of soil and aquifers. With these lessons, we add an obligation to sustainability: to use recyclable or biodegradable materials and reduce the use of plastic to what is strictly necessary. Our next goal is to achieve a zero carbon footprint by compensating the emissions emitted during the supply chain with reforestation programs.

ZERO
CARBON
FOOTPRINT





FAIR TRADE

A FAIR COMMERCIAL LINK BETWEEN PRODUCTION AND CONSUMPTION

Fair trade means to establish a fair commercial link between production and consumption in which certain limits are not transgressed in order to guarantee the viability of the system in the future. We care about this relationship and guarantee good practices in our fields. Our strong ethical commitment aligns with the content of the demanding regulations of the countries where San Antonio is present. One of our responsibilities is to facilitate, through research and practice, better methods for all workers to work in safe and pleasant environments, from the care of trees in the field, product management in the warehouse, process control, administrative functions to office commercials.



HERITAGE

Our family comes from a long and proud line of growers who have worked the fields. From the sun that filters through the green leaves of the fruit trees to the tradition of growing citrus and fruits of the Levante area, we are proud to continue to preserve the agrarian culture from generation to generation.

A FAMILY
TRADITION
OF GROWING
CITRUS AND
FRUITS

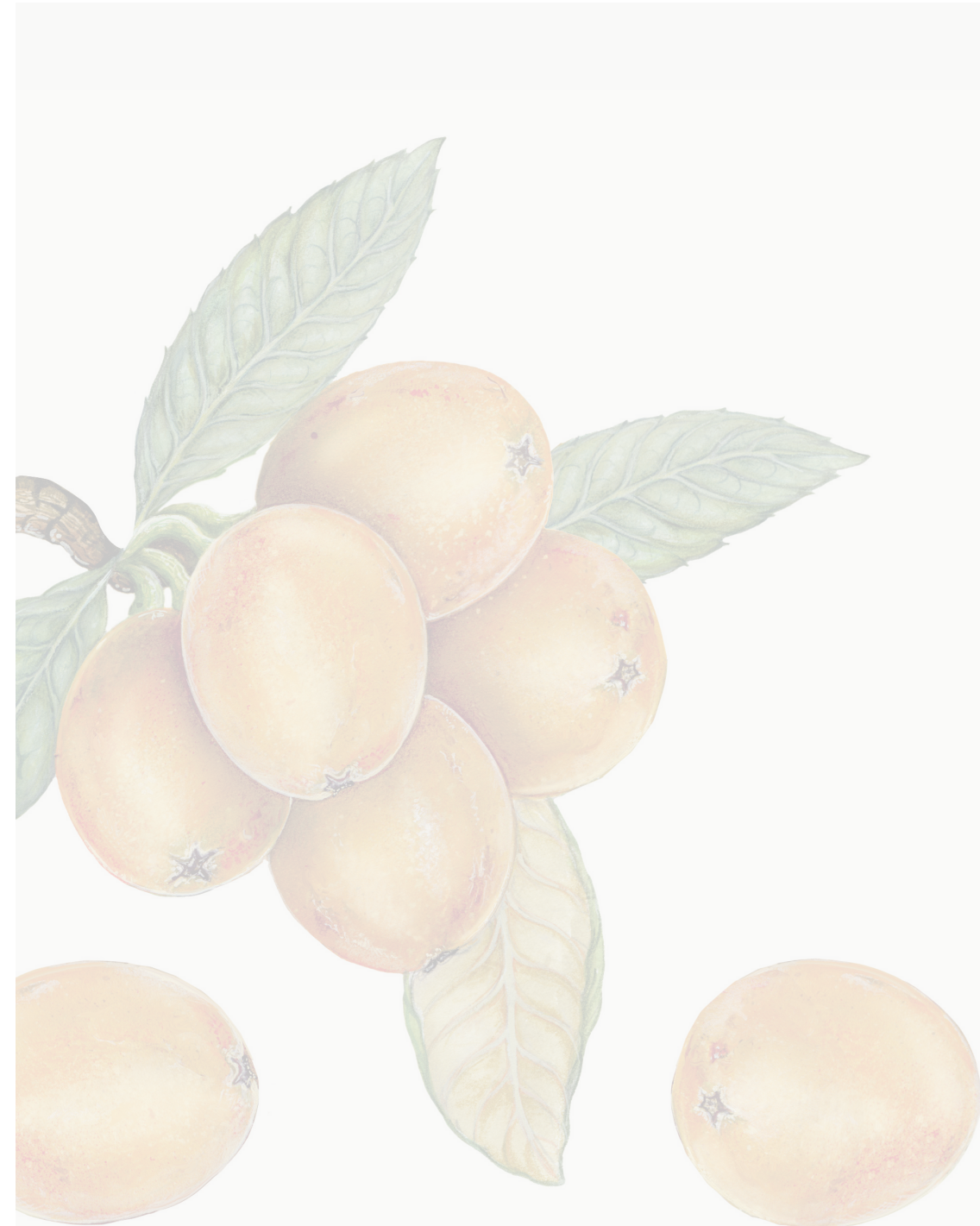


PRODUCTS

PREMIUM ORIGIN FRUITS



SINCE 1930

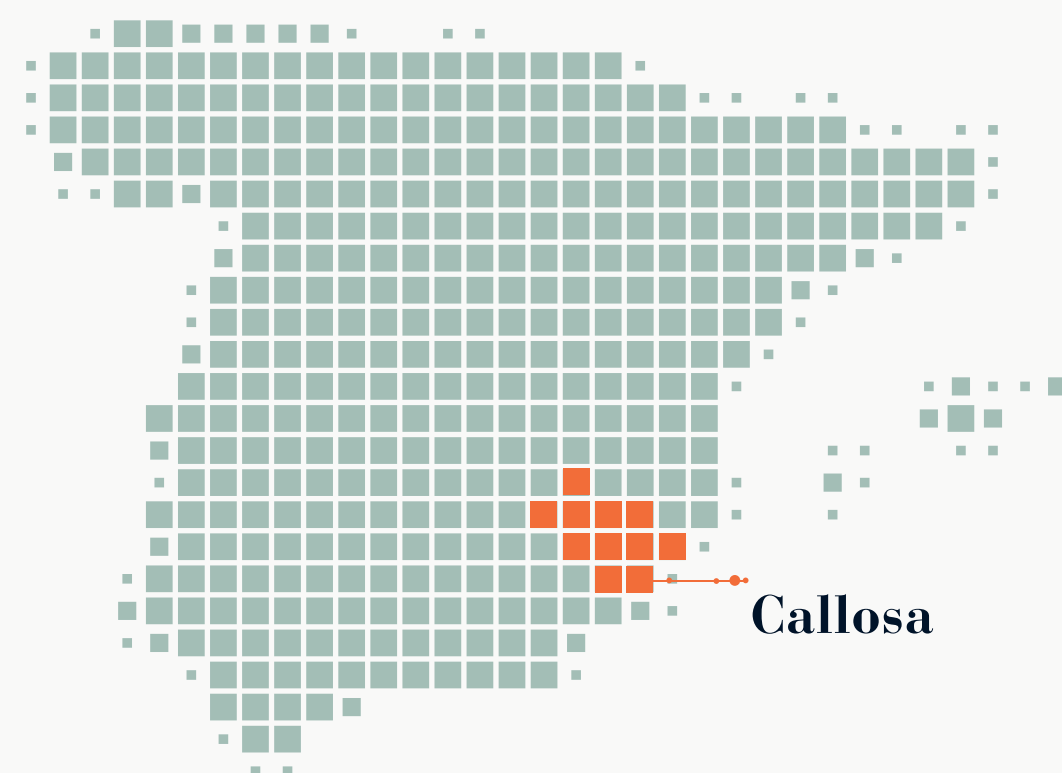


LOQUAT

The Denomination of Origin Callosa d'en Sarrià is the starting point of our loquats, a stone fruit with which the campaign begins and which welcomes the spring period.

A soft and smooth skin surrounds the fleshy, firm and sweet interior. The skin comes off easily to make way for the orange flesh, rich in nutrients that protect our digestive system. Loquats are recommended for diabetics because of their effect on blood sugar levels.

The bulk of the production goes from April to June, during these months we collect fruits of Algar, Golden and Xirlero varieties. In addition, in our varietal development center we are working on experimental varieties.



Callosa



CALIBERS AND QUALITIES

GGG : Ø equal to or greater than 57 mm

GG: Ø between 46 and 52mm

G: Ø from 39 to 45 mm

PACKAGING

Given the delicacy of the product, 90% of the packaging are packed in the field itself. There the staff of San Antonio tenderly treats each fruit to avoid marks and damages.

We adapt the packaging to the specific needs of each client. In general, we use systems such as Euro Pool System or Ifco at the same time that we make traditional packaging in cardboard, wood, baskets or other classic methods.

AVAILABLE PACKAGES:

Fitted with 4 kg for the GGG

Fitted with 6.5 kg for the GG

Fitted with 7.5 kg for the G

Baskets of 12x500 gr, 12x350 gr fitted with our cardboard or Ifco designs



ORANGES

The history of Valencia and San Antonio Fruits originates among orange trees, under the shade of the trees with orange blossom flowers and the aroma of the first oranges. For centuries, the export of oranges is one of the main economic engines of the region, a produce associated with the highest quality rich in vitamin C and antioxidants.

The balance between productive efficiency and handling efficiency translates into the same flavor that our ancestors harvested. A unique taste that the future generations will be able to savor thanks to our procedures.

The season starts with the Navel type, these fruits are long and oval with intense color and fleshy, seedless pulp. The Navel are perfect to squeeze for the large amount of sweet juice they contain and are available from October to December.



PACKAGING

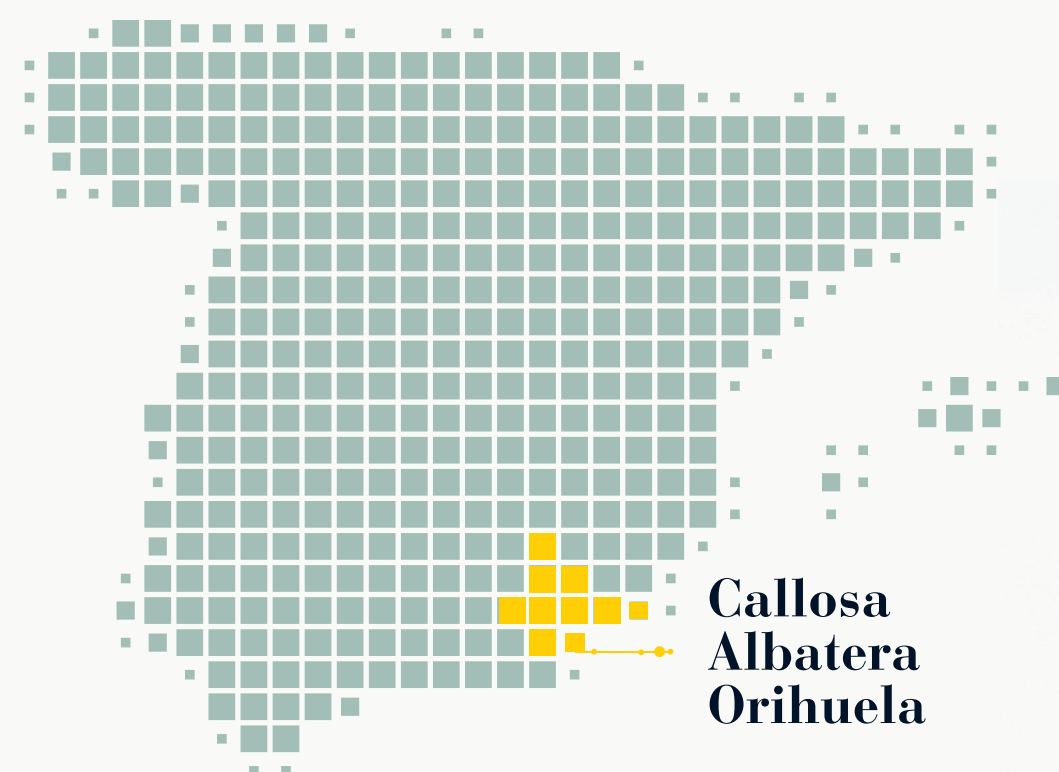
We create a specific packaging for each of our clients, always based on our experience and platforms of the most demanding supermarkets where it is necessary to be more careful with the treatments and an absolute control. We pack for supermarkets adjusted to the Ifco or Euro Pool System formats with ranges of material such as wood, cardboard or Girsack.

“Navelate is the orange that is produced for the second part of the campaign. Its shape is spherical and smaller than other varieties, but they contain more juice and an incomparable flavor. The peel is less thick and has a beautiful color between orange and golden when ripe. The harvest is later than the Navel and seasons between January to April”



LEMON

Lemon is one of the five products of San Antonio Fruits by natural progression. We strive to be at the forefront in the area of citrus and this allows us to perfect all the processes that involve around the lemon. The processes are similar to those of our orange produce and with these similarities, it has made it innate for our predecessors to achieve excellence in lemon production. We work with two varieties, Primofiori -also called fino- and Verna. The first, which appears in October and until April, has a spherical or oval shape with a short tip. Prima fiori's skin is smooth and thin. The pulp has a high content of juice and very few seeds. The second is larger, with a pronounced tip and a developed neck. The skin is thick, rough and irregular which encloses a tender pulp with less juice but adjusted acidity. This variety of is available until the end of June.



**Callosa
Albatera
Orihuela**



PACKAGING

As with oranges, we offer packaging adapted to the requirements of each client. We use all the materials available in the market that allow us to maintain the maximum possible life of the produce in all situations.

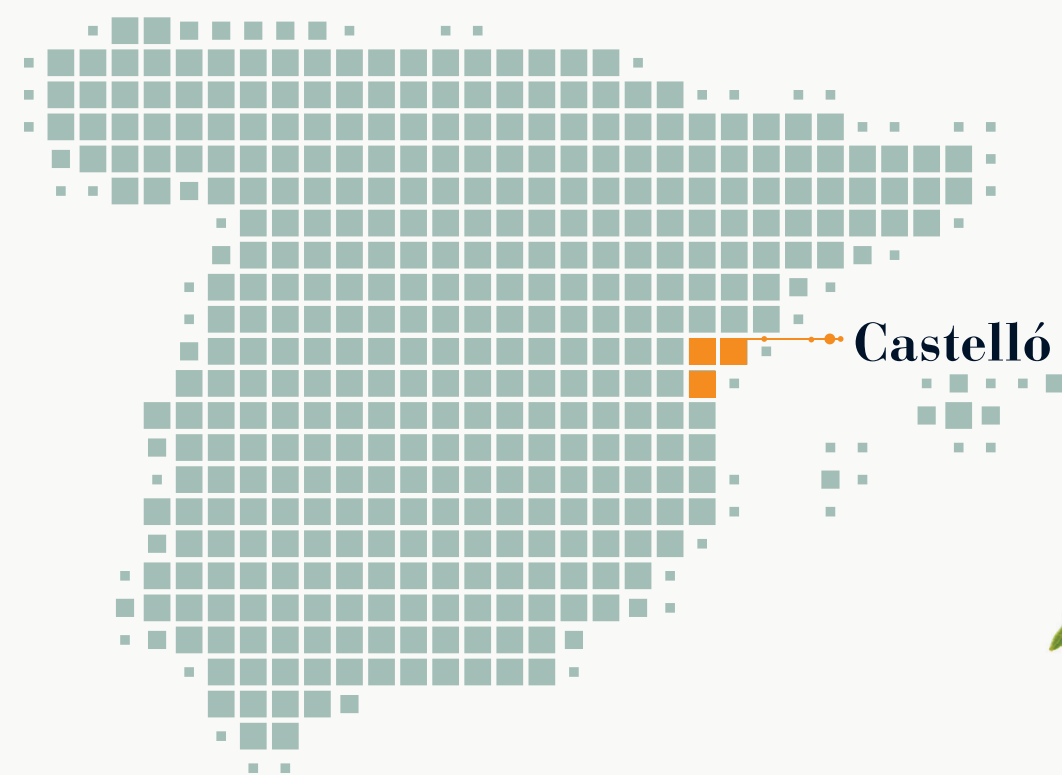


CLEMENTINES

Clementine is a hybrid fruit full of flavor and easy to peel.

We grow different varieties to be able to have this product from mid-September to mid-May.

Satsuma is a variety originated in Japan that combines mandarin and grapefruit to produce a fruit without seeds and with a high content of juice. From September to mid-January, we supply these fruits which are low in sugar and rich in fiber.



Castelló



PACKAGING

Like with our other produce, we have a wide range of packaging for clementines adjusted to the requirements of our international clientele.

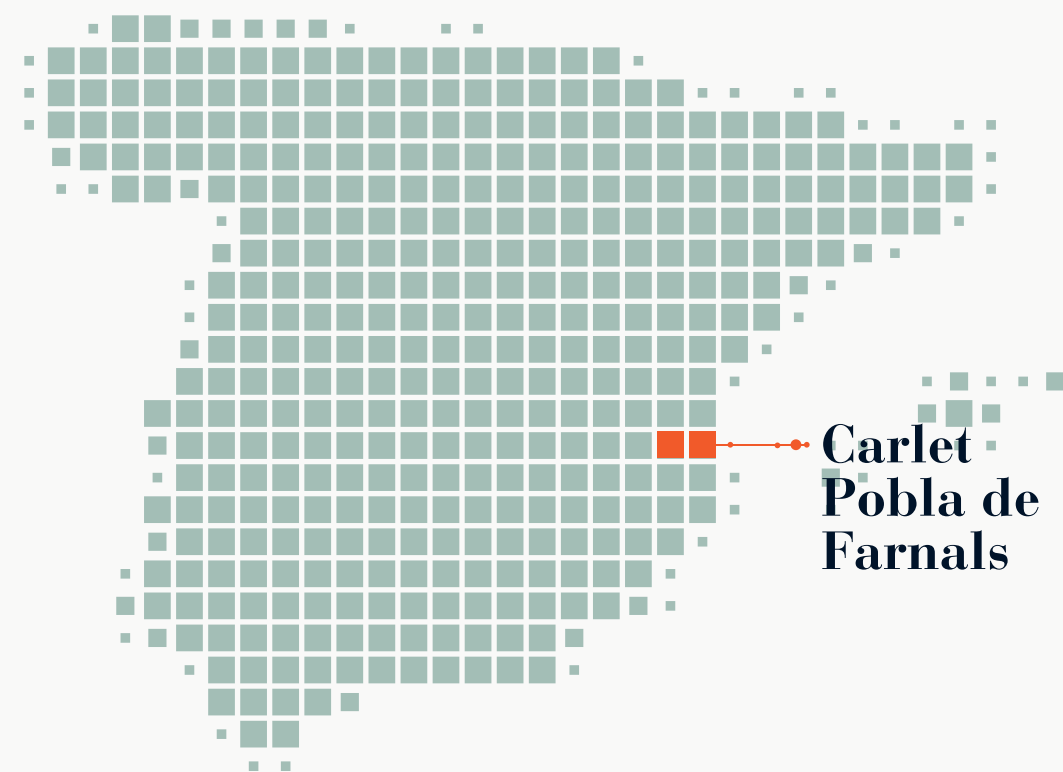


PERSIMMON

Persimmon is the latest fruit introduced to our portoflio and grown inthe heart of the Valencian Community, the geographical location of San Antonio Fruits. Of tropical origin, it helps regulate blood cholesterol levels and blood pressure.

Our kakis are recognized with the Denomination of Origin of the Ribera del Júcar, a prosperous land suitable for the cultivation of these orange fruits that leave behind their natural astringency thanks to the process to which they are subjected to. The fruit's taste gives the kaki, at its peak of maturation, a sweetness similar to honey.

The variety we cultivate, persimmon, has a thin skin and a juicy pulp that combines the gelatinous texture with a crispy and firm point. It's calendar is short and is subject to a temperature, usually comprising between the months of November to February.



PACKAGING

The most usual package is a 4.5 kg box made in wood. This packaging has given way to more creative formats in cardboard boxes, Ifco or Euro Pool System, among others. The increase in interest and demand in kaki, has developed our promise and commitment to environmental and sustainable packaging, whilst preservingthe producce in optimal conditions for the final consumer.



NORMATIVE

[We comply with production regulations that have international recognition. This guarantees high standards of food safety and total control in all processes of the chain. Its implementation indicates the achievement of the quality of the products.]

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