



## Sustainable development

At the Morel Vulliez Group, we share the conviction that development to satisfy present needs cannot compromise the development of future generations. That is why we work every day to contribute to the quality of the environment in the long term.

## Quality control certifications

Our products comply with quality controls allowing us to meet the demands, trends and preferences of the international consumer. We have implemented and certified food safety standards such as BRC, HACCP, Good Agricultural Practices (GAP) and Good Manufacturing Practices (GMP) as well as ISO 9001 standards. We export to South America, North America, Europe, Asia and the Middle East.

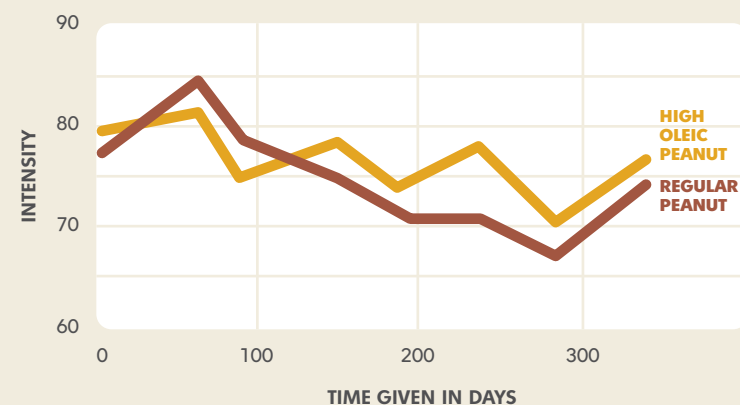


## HIGH OLEIC PEANUT greater stability

Our HIGH OLEIC PEANUT offers greater stability against oxidative processes and possesses the characteristic of remaining considerably longer without losing quality or flavor. The production is managed according to the Integral Traceability System that keeps the complete history at each stage, obtaining a HIGH OLEIC PEANUT of high quality distinctive in international markets.

Our production process ensures excellence and quality from responsible soil management, planting, technical monitoring and harvesting to the storage and industrialization arriving to the final consumer.

## Preservation of roasted peanut flavor



Fuente: Paper presented by Oliva, Terzariol, Nepote and Grosso at the 26th National Peanut Conference. September 15, 2011. General Cabrera, Córdoba (AR): CIA - INTA.



Monte Maíz  
Córdoba  
Arg.



# MOREL VULLIEZ

## Peanut

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Peanut

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# We are MOREL VULLIEZ




A family-owned company from Monte Maíz, in the province of Córdoba, Argentina, that has had a sustained development and growth in the agricultural sector since 1993. In the Morel Vulliez Group we produce and export peanuts together with other producers in the area, the most important peanut producing region in Argentina.

We have our own laboratories professionally and technologically specialized in support of peanut production.

We share with the producer the values of quality, human capital, social responsibility, innovation, solvency and reliability; but fundamentally we share the value of environmental responsibility; in the Morel Vulliez Group we have been able to gain our customers' trust, based on continuous serious and responsible work over time.



## To improve and guarantee our services we have:

-  **Head office and 6 branches** in the province of Córdoba.
-  **Laboratory specialized** in seeds, water, and soil analysis.
-  **Technicians specialized** in crop management.



## Our HIGH OLEIC PEANUT

We are producers of HIGH OLEIC PEANUT together with many local producers, always supporting them professionally and technically with our team of agronomists specialized in the crop.

### Omega 9

Omega 9 reduces cholesterol levels and strengthens the immune system. It is also known as oleic acids or monounsaturated fats. It has been shown that Omega-9 fatty acids may contribute to lowering the risk of cardiovascular diseases and strokes.

## TYPES / HIGH OLEIC

<b>BLANCHED SPLIT PEANUT</b> 	<b>ROSTEAD PEANUT</b> 	<b>SPLIT RAW PEANUT</b> 
<b>RAW PEANUT</b>  38/42 40/50 50/60 60/70 70/80 80/100	<b>CHOPPED ROASTED PEANUT</b>  Gana peanut 2/4 2/6	<b>BLANCHED PEANUT</b>  38/42 40/50 50/60

 <b>POLYPROPYLENE BAG</b> <b>25/50 KG</b>	 <b>VACUUM PACK</b> <b>25 KG</b>	 <b>BIG BAG</b> <b>1.250 KG</b>	 <b>COMPACT PALET</b> <b>1000 KG</b>
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