

Foods

Agrotop
Sowing Future

Grains and flours

CATALOG

www.empresasagrotop.com



About us

We are a leading Chilean agro-industrial company focused on collaborative work with more than 1,000 farmers from central and southern Chile. Our commitment is to deliver the highest quality products to customers around the world.

We offer a wide variety of products for human consumption, including flours, cereals, and oils, all produced under the highest standards, combining innovation, sustainability, and excellence at every stage of our processes.

Our values



Commitment

We are a company committed to our tasks and to the people who entrust us with responsibility.



Leadership

We are leaders in every field where we choose to play a role.



Trust

We are trustworthy for our business partners, clients, and suppliers.



Transparency

We are transparent with information, using it as a tool for decision-making and long-term relationships.



Innovation

We are innovative in everything we do, always seeking new and creative solutions to the challenges we face.

**We nourish families around the world with
healthy products from southern Chile**



Sustainability

We build our work on a proper balance between social, economic, and environmental well-being, which is key for long-term progress and consolidating a responsible development model that creates value for people, the environment, and future generations.

Our initiatives

- ✔ Promote the use of biomass in energy generation
- ✔ Sustainable electric power
- ✔ Recycling of plastic containers
- ✔ Good agricultural practices
- ✔ Community engagement



Silver Level Certified

Agrotop Group uses the FSA to engage farmers in assessing their environmental, social and economic performance. The insights enable Agrotop Group to promote sustainable agriculture through focused farm support.

From Chile to the world

Our country is agriculturally privileged, surrounded by the Pacific Ocean, the Andes Mountains, the Atacama Desert, and the Patagonian glaciers. Our geographic island-like condition keeps our region protected from a phytosanitary standpoint.

At the same time, the crystal-clear waters from the mountains, together with the deep volcanic soils and temperate climate, provide extraordinary edaphoclimatic conditions that allow us to achieve the highest yields worldwide and produce outstanding quality.



+30 Export destinations

- | | | | |
|----------------|---------------|-------------|----------------------|
| ♦ Saudi Arabia | ♦ Costa Rica | ♦ Jamaica | ♦ Peru |
| ♦ Argentina | ♦ USA | ♦ Lebanon | ♦ Portugal |
| ♦ Bolivia | ♦ Egypt | ♦ Mexico | ♦ Dominican Republic |
| ♦ Brazil | ♦ El Salvador | ♦ Nepal | ♦ South Africa |
| ♦ Canada | ♦ Guatemala | ♦ Nicaragua | ♦ Taiwan |
| ♦ Chile | ♦ India | ♦ Nigeria | ♦ Uruguay |
| ♦ China | ♦ Indonesia | ♦ Palestine | ♦ Venezuela |
| ♦ Colombia | ♦ Israel | ♦ Panama | ♦ Vietnam |

We love oats

Oats are one of the noblest and most versatile cereals that exist. Their balanced combination of proteins, fibers, starches, nutrients, and essential fatty acids makes them a healthy food, ideal for a balanced diet.

Thanks to their antioxidant and anti-inflammatory properties, oats are valued not only in the food industry but also in cosmetic and dermo-cosmetic products. Their composition makes them a natural ingredient of great nutritional value, associated with multiple health benefits.

A nutritious, delicious, and very versatile food



Naturally gluten-free, it is a natural superfood rich in beta-glucans. Thanks to its low glycemic index and well-balanced amino acid profile, it provides energy and supports balanced nutrition.

Grain composition

Pericarp (Bran)

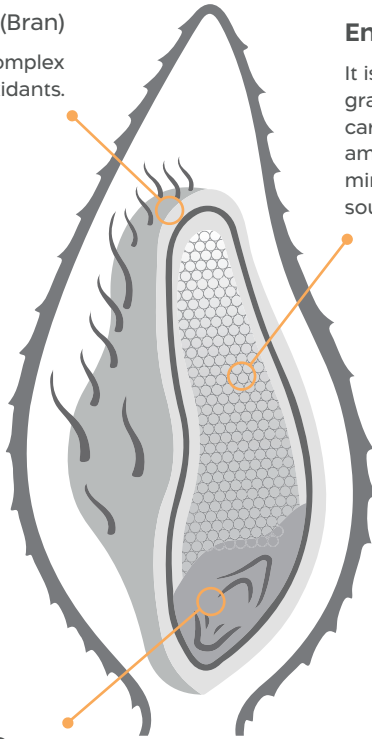
Rich in fiber, B-complex vitamins, and antioxidants.

Endosperm

It is the largest part of the grain. It is high in protein, carbohydrates, and small amounts of vitamins and minerals. A very good source of energy.

Germ

Although it makes up only 4% of the grain, it is the most nutritious part. It contains proteins, healthy fats, B-complex vitamins, and minerals.



The **whole grain** retains all its parts, providing 2–3 times more fiber, vitamins, and minerals than refined cereals.



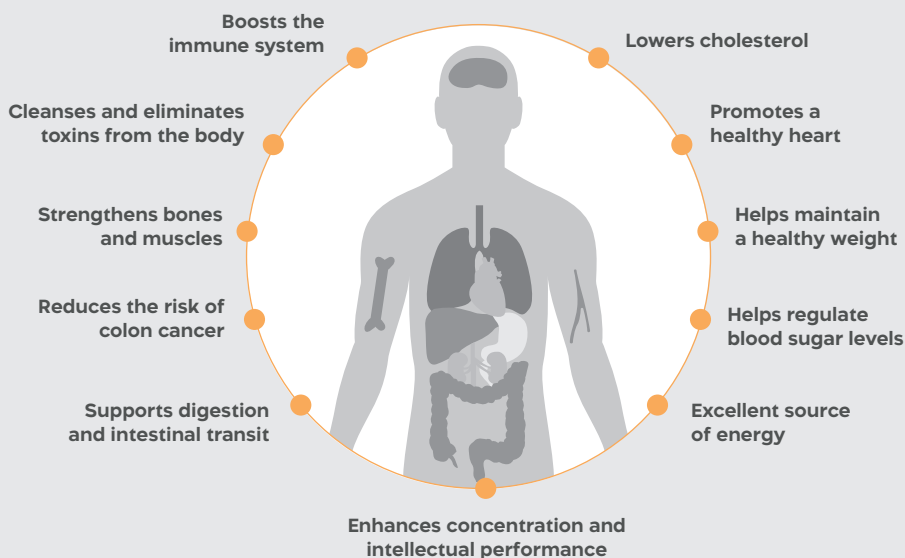


Health benefits of oats

Oats are a highly complete and balanced food, recognized for their many health benefits. Thanks to their *slow-digesting carbohydrates*, they provide energy and help maintain a healthy weight. Naturally filling, they help control appetite. Oats are especially valued for their *beta-glucan* content, a soluble fiber that helps lower cholesterol and regulate blood sugar levels, making them one of the few cereals that contain it in significant amounts.

In addition, their antioxidant and anti-inflammatory properties strengthen the immune system, helping to prevent disease. Including oats in the daily diet supports proper body function and promotes overall health.

Key benefits



Ways to consume



Oats groats

Oat grains are cleaned, dehulled, and stabilized. Perfect for those seeking maximum nutritional value.



Steel-cut oats

Oat grains are cut into 2 or 3 smaller pieces. The stabilized grain preserves its freshness and flavor, extending its shelf life.



Rolled oats

Rolled into flakes. Perfect for quick and easy preparations such as oatmeal, baking, or as a base for muesli.



Oat flour

A healthy alternative to traditional flours. Perfect for thickening sauces, soups, and creating delicious baked goods.



Oat bran

High in fiber, bran is the perfect ally to enrich your meals. Add it to smoothies, yogurts, or baked products.



Muesli

Rolled oats mixed with other ingredients. Perfect for a nutritious and flavorful breakfast.



Granola

Toasted rolled oats blended with other ingredients, creating a crunchy texture. Ideal as an energy snack, topping for yogurts or cereals.



Other products

As oat-based drinks, meat substitutes, or breads.

***We do not work with all of these formats.**



Ancient grains

Ancient grains are those that have remained without significant genetic modification over long periods of time, unlike modern cereals that have been altered to improve yield or specific traits. These grains are valued for their high nutritional content and health benefits. Being less processed, they contain more vitamins, minerals, antioxidants, and fiber, making them superior to more heavily processed grains.

Gluten-free products



Our *gluten-free* products are made under an excellent agricultural management system that ensures quality from seed selection to final processing. Although oats are naturally gluten-free, they may come into contact with other cereals such as wheat or barley. That is why at Agrotop we use advanced technology and strict controls to guarantee their purity.

Gluten-free oats are a *safe and healthy alternative* for those who want to care for their digestion and maintain a balanced diet, especially for people who are sensitive to this protein, such as those with celiac disease.



Agrotop

Sowing Future

Our products

Inquire about available
weights and formats



Agrotop Group uses the FSA (Farm Sustainability Assessment, Silver Level Certified) to engage farmers in assessing their environmental, social and economic performance. The insights enable Agrotop Group to promote sustainable agriculture through focused farm support.

Oat groat



Uses

Flakes

Flour

Porridge

Bakery

Cookies

Granola

Muesli

Cereal bars

Soups

Salads

To produce our *groat*, oats undergo a cleaning and dehulling process that removes impurities. The whole dehulled grain is then subjected to heat treatment, which not only gives it its characteristic flavor but also inactivates enzymes and extends its shelf life. This results in a nutritious groat, the foundation of our oat products, *rich in fiber, protein, and full of nutrients.*

Product information

Ingredients 100% avena sativa, no additives

Non-GMO

Sales format

Material Thermolaminated polypropylene

Bulk



Bags

25 kg
50 kg



Big bags

From
1.000 kg

Steel cut oats



Also known as *steel-cut* or *Irish oats*, cut oats are the result of slicing the groat into 2 to 3 pieces, which makes hydration during cooking easier. They retain the same nutritional properties as the groat and have an exquisite texture that makes them highly sought after in world gastronomy.

Product information

Ingredients 100% avena sativa, no additives

Non-GMO

Sales format

Material Thermolaminated polypropylene



Pillow bag

Choose
your weight



Bags

25 kg
50 kg



Big bags

From
1.000 kg

Uses

Flakes

Flour

Porridge

Bakery

Cookies

Granola

Muesli

Cereal bars

Soups

Salads

Whole grain oat flakes



Usos

Flakes

Flour

Porridge

Instant
cereals

Bakery

Confectionery

Cookies

Granola

Muesli

Cereal bars

Extruded
cereals

Soups

Salads

Meatloaf

Dermocosmetics

Supplements

Our *groat* undergoes a hydrothermal process to soften the grain before rolling. In this process, we determine the flake thickness:

- ♦ **Thin:** 0,75 mm. \pm 0,02 mm.
- ♦ **Standar:** 0,85 mm. \pm 0,02 mm.
- ♦ **Thick:** 0,95 mm. \pm 02 mm.
- ♦ **Extra thick:** 1,0 mm. \pm 0,02 mm.

The flakes then go through drying and cooling to remove excess moisture, leaving them ready for selection, packaging, and storage. Our whole grain oat flakes are large in size and retain all the nutritional properties of oats.

Product information

Ingredients 100% avena sativa, no additives

Non-GMO

Sales format

Material Thermolaminated polypropylene



Pillow bag
Choose
your weight



Bags
25 kg
50 kg



Big bags
From
1.000 kg



Steel cut oat flakes

Uses

Flour

Porridge

Instant
cereals

Bakery

Pancakes

Pastry

Cookies

Breaded
products

Smoothies

Plant-based
milk

Granola

Muesli

Cereal bars

Extruded
cereals

Tortillas

Soups

Meatloaf

Dermocosmetics

Supplements

Our flakes are made from a careful selection of *steel-cut oat grains*. We combine coarse and fine cut grains to obtain each type of flake:

- ♦ **Instant:** 0,45 mm. \pm 0,02 mm.
0,50 mm. \pm 0,02 mm.
- ♦ **Traditional:** 0,62 mm. \pm 0,02 mm.
0,70 mm. \pm 0,02 mm.
- ♦ **Baby:** 0,4 mm. \pm 0,6 mm.

The latter comes from the selection of the smallest cut grains. With its soft texture and easy digestion, it is ideal for all kinds of preparations, especially for making porridges for children and the elderly.

Product information

Ingredients 100% avena sativa, no additives

Non-GMO

Sales format

Material Thermolaminated polypropylene



Pillow bag
Choose
your weight



Bags
25 kg



Big bags
From
400 kg

Whole grain oat flour



Uses

Bakery

Pancakes

Pastry

Cookies

Breaded
products

Smoothies

Plant-based
drink

Extruded
cereals

Tortillas

Soups

Dermocosmetics

Supplements

Our oat flour is obtained through a careful milling process, producing coarse and uniform particles that are ideal for achieving the perfect texture. It is an essential ingredient for extrusion, baking, and a wide variety of products that seek the characteristic flavor and nutritional value of oats.

Product information

Ingredients 100% avena sativa, no additives

Non-GMO

Sales format

Material Thermolaminated polypropylene



Pillow bag
Choose
your weight



Bags
25 kg



Big bags
From
400 kg

Fine whole grain oat flour



Made from finely ground and sifted oat flakes, our flour retains all its nutritional benefits. It is highly sought after in the food industry for its thickening properties and delicious flavor, making it a versatile ingredient for a wide range of products that aim for creaminess and nutritional value.

Product information

Ingredients 100% avena sativa, no additives

Non-GMO

Sales format

Material Thermolaminated polypropylene



Pillow bag
Choose
your weight



Bags
25 kg



Big bags
From
400 kg

Uses

Bakery

Pancakes

Pastry

Cookies

Breaded
products

Smoothies

Plant-based
drink

Extruded
cereals

Tortillas

Soups

Dermocosmetics

Supplements

Rolled lupin



Rolled lupin is a product made from dehulled sweet lupin (*Lupinus albus L.*), subjected to a hydrothermal process and subsequently rolled, specially formulated for human consumption. One of its main characteristics is its high vegetable protein content (over 40% per 100 g), making it an ideal source of nutrition for healthy and balanced diets.

Uses

Granola

Muesli

Energy bars

Whole grain breads

Salads

Healthy snacks

Homemade preparations

Product information

Ingredients 100% sweet lupin, no additives

Non-GMO

Sales format

Material Thermolaminated / Paper



Bags
25 kg

Whole lupin flour



Made from crushed and dehulled sweet lupin (*Lupinus albus L.*), this flour is an excellent source of plant protein, with a content of 44%. It is naturally low in alkaloids (<0.02%), which ensures its safety and makes it suitable for various food applications. It helps support better glucose control and is perfect for healthy and functional preparations.

Product information

Ingredients 100% dehulled lupin grains, no additives

Non-GMO

Sales format

Material Printed polypropylene



Bags
25 kg

Uses

Bakery

Cookies

Pastry

Confectionery

Vegetarian products

Vegan products

Extruded products

Rolled wheat flakes



Large rolled wheat flakes are a cereal made from selected white wheat, subjected to a rolling process using steam injection and controlled thermal treatments. This process improves the shape of the flakes and optimizes their texture. Their texture and nutritional profile make them ideal for the food industry, bakery, and the production of healthy products.

Uses

Muesli

Cereals

Energy bars

Granola

Baked products

Bakery

Confectionery

Cereal mixes

Product information

Ingredients 100% white wheat, no additives, preservatives or colorants

Non-GMO

Sales format

Material White polypropylene



Bags
25 kg



Rolled purple wheat flakes

Rolled purple wheat is a cereal subjected to a rolling process to obtain flattened flakes that stand out for their natural dark color, giving a chocolate-like appearance to mixes. Thanks to its nutritional value and antioxidant power, it is ideal for the development of multigrain mueslis and granolas.

Product information

Ingredients	100% purple wheat, no additives, preservatives or colorants
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Non-GMO

Sales format

Material	White polypropylene
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Bags
25 kg

Uses

Muesli

Cereals

Energy bars

Granola

Baked products

Bakery

Smoothies

Salads

Whole purple wheat flour



Uses

Cereals

Energy bars

Granola

Baked products

Bakery

Smoothies

Salads

Extruded cereals

Natural coloring

This flour, made from selected purple wheat, stands out for its high antioxidant power and its use as a natural coloring in various preparations. Its chocolate-like hue makes it a highly valued ingredient in bakery applications to create dark, attractive doughs. It is also used in extruded cereals, providing natural color, nutritional value, and a touch of differentiation.

Product information

Ingredients 100% purple wheat, no additives, preservatives or colorants

Non-GMO

Sales format

Material White polypropylene

 **Bags**
25 kg








Fine whole wheat flour



Fine whole wheat flour is a product obtained from selected wheat grains, subjected to a milling process that preserves the fiber and essential nutrients of the grain. Its fine particle size and nutritional quality make it ideal for the food and bakery industry, providing a high content of fiber and minerals.

Product information	
Ingredients	100% wheat, no additives, preservatives or colorants
Non-GMO	
Sales format	
Material	White polypropylene
<div><div></div><div>Choose your format</div><div><div>1 kg</div><div>3 kg</div></div></div> <div><div></div><div>Bags</div><div><div>10 kg</div><div>25 kg</div></div></div>	

Uses

Cereals

Energy bars

Granola

Baked products

Bakery

Smoothies

Salads

Extruded cereals

Coarse whole wheat flour



Uses

Cereals

Energy bars

Granola

Baked products

Bakery

Smoothies

Salads

Extruded cereals

Coarse whole wheat flour is a product obtained from selected wheat grains, subjected to a milling process that preserves the fiber and essential nutrients of the grain. Its nutritional quality makes it ideal for the food and bakery industry, providing a high content of fiber and minerals.

Product information

Ingredients 100% wheat, no additives, preservatives or colorants

Non-GMO

Sales format

Material White polypropylene



Choose your format 1 kg 3 kg



Bags 10 kg 25 kg



Toasted wheat flour



Toasted wheat flour is a product obtained from selected wheat grains, which are subjected to a toasting process and then milled into a fine light-brown powder with a characteristic flavor. Its versatility makes it ideal for direct consumption and as an ingredient in bakery, confectionery, and other food preparations.

Product information

Ingredients 100% wheat, no additives, preservatives or colorants

Non-GMO

Sales format

Material White polypropylene



**Choose
your format**

1 kg
3 kg



Bags
10 kg
25 kg

Uses

Cereals

Energy bars

Granola

Baked
products

Bakery

Smoothies

Salads

Extruded
cereals

Beverages

Desserts

Thickeners



Fine whole rye flour

Uses

Cereals

Energy bars

Granola

Baked
products

Bakery

Smoothies

Salads

Extruded
cereals



Fine whole rye flour is made from selected rye grains subjected to a milling process, resulting in a product with a fine particle size that makes it ideal for the food and bakery industry, providing a high content of fiber and minerals. Its high fiber content and low gluten level make it an excellent option for bread making.

Product information

Ingredients 100% selected rye, no additives, preservatives or colorants

Non-GMO

Sales format

Material White polypropylene



**Choose
your format** 1 kg
3 kg



Bags
10 kg
25 kg



Coarse whole rye flour



This product is made from selected rye grains subjected to a milling process that preserves the fiber and essential nutrients of the grain. Its coarse particle size and low gluten content make it an ideal option for the production of rustic and artisanal breads, as well as recipes from the German baking tradition.

Product information

Ingredients 100% selected rye, no additives, preservatives or colorants

Non-GMO

Sales format

Material White polypropylene



**Choose
your format** 1 kg
3 kg



Bags
10 kg
25 kg

Uses

Cereals

Energy bars

Granola

Baked
products

Bakery

Smoothies

Salads

Extruded
cereals



Peeled quinoa



Peeled quinoa is obtained from selected quinoa grains subjected to a de-saponification and peeling process that removes the outer layer and saponins (<0.05%), while preserving its nutritional value and making it easier to prepare. Quinoa is considered a superfood due to its high-quality protein, as it contains all the essential amino acids.

Uses

Cereals

Salads

Bakery

Confectionery

Gourmet preparations

Soups

Product information

Ingredients 100% selected quinoa, no additives, preservatives or colorant

Non-GMO

Sales format

Material White polypropylene



Bags
20 kg



Canola oil

To obtain our refined canola oil, the seeds undergo a careful cleaning and pressing process, followed by a refining stage that ensures purity, stability, and a neutral flavor. This results in a versatile oil, ideal both for the food industry and for daily consumption, with a balanced nutritional profile and naturally rich in essential fatty acids.

Uses

Cooking

Frying

Baking

Salad dressings

Sauces and marinades

Margarine and spreads

Food industry applications

Product information

Ingredients 100% canola oil, no additives

Non-GMO

Sales format

Material Polyethylene



Container
with flexitank



Drum
200 L



Our products for your brand

How does it work?

We offer a private label service for companies looking to incorporate high-quality products into their portfolio, backed by the safety and reliability of our experience in the industry. We adapt your brand and provide you with a graphic proposal for approval.

1

Select
product and
format



DOYPACK

2

Send your
design or brand
guidelines



PILLOW BAG

3

Receive your
proposal within
5 business days



BOX

For more information, please contact Catalina Isaacs.

(+56) 9 6395 0722
cisaacs@empresasagrotop.cl

SALES

Víctor Herrera

Deputy Commercial Manager Foods
+56 9 8902 8152
vherrera@empresasagrotop.cl

Loreto Espinoza

Export Manager Asia, CARICAM and USA
+56 9 5861 2388
lespinoza@empresasagrotop.cl

Cristian Labbe

Export Manager Andean Region
+56 9 9548 7048
clabbe@empresasagrotop.cl

Jaime Suazo

National Product Manager (Chile)
+56 9 8220 6088
jsuazo@empresasagrotop.cl

Catalina Isaacs

Product Manager
+56 9 6395 0722
cisaacs@empresasagrotop.cl

Tania Höger

After-Sales Commercial Executive Foods
+56 9 6140 9238
thoger@empresasagrotop.cl

FOREIGN TRADE AND LOGISTICS

Rodrigo San Martín

Foreign Trade Planning and Logistics
+56 9 6393 7581
rsanmartin@empresasagrotop.cl

DOCUMENTATION

Edrinel Madrid

Documentation Executive
+56 9 6395 0786
emadrid@empresasagrotop.cl

Paulina Hidalgo

Documentation Executive
+56 9 4034 1140
phidalgo@empresasagrotop.cl

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