



HOW THE GUANOIS HARVESTED

This is the main reason for been a Sustainable Natural Reserve Protected controlled procedures.

It is very important to know that only the Peruvian Government through **AGRORURAL** (Ministry of Agriculture) has the rights to extract the Guano from the Islands and Points of the Peruvian coasts with a surface of more than 2800 hectares and then in charge of the commercialization.

- Peru has 22 Islands and 8 wave-cut cliffs of the littoral zone
- Each island is harvested every 7 years at least.
- The main sustainable work is not to disturb the guano birds.
- The harvest is done only when the birds are not nesting.
- The harvest is done by hand by specialized workers who are brought from the Peruvian Andes, mostly from Huaraz (north From the Capital Lima).
- In the islands and points a primary sifting and screening of the Guano de Islas is carried out by hand.
- The raw guano is bagged in bags x 50 Kg. and transported to mainland, where is deposited in the different **AGRORURAL** warehouses.
- Then it is finally dispatched to the customers in Peru (small farmers who receive a subsidized price).

SPRIND SAC. Is the Sole company that has developed the technology over more than 25 years for producing a pellet which provides more stable technical and practical conditions for better efficiency and a ready to use product.



SPRIND SAC. then buys the raw guano from **AGRORURAL** and goes through the following processes:

- Homogenization
- Pre-drying
- Grinding
- Sifting
- Pelleting.
- Final drying (at 80 ° C min.)
- Bagged

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GUAN  R G A N I C



