Product catalog

Productos Agrícolas WILSER del Caribe

Quality and trust in every product.



Costa Rica

The company

Productos Agrícolas Wilser del Caribe S.A. is a Costa Rican company dedicated to the selection, packing, marketing and export of agricultural and food products.

We offer a varied range of roots, tubers, fruits and vegetables, adapted to the needs of our clients and to the requirements of international markets.

A listing of the company agricultural offer, prepared for commercial enquiry.

Contents

20 products

01 Cassava

02 Malanga/Taro Lila

03 Malanga/Taro Blanco

04 Malanga Blanca / Yautía / Tiquisque

05 Malanga Lila / Yautía / Tiquisque

06 Dasheen

07 Island Malanga

08 Eddoes

09 Yampi / Cush-cush Yam

10 Yellow Yam

11 White Yam / Diamond 22

12 Ginger

13 Pumpkin / Squash

14 Chayote

15 Dry Coconut

16 Papaya

17 Young Coconut / Green Coconut / Tender Coconut

18 White Sweet Potato

19 Orange Sweet Potato

20 Purple Sweet Potato

Product 01 / 20

01

Cassava

Yuca



Technical specifications

Postharvest processing. Selection, washing, drying, curing, application of a paraffin coating to retain moisture and inhibit fungal growth, and packing.

Organoleptic characteristics. White or cream-colored flesh, uniform brown skin, firm consistency and characteristic mild flavor.

Product identification

Scientific name. Manihot esculenta

Variety. Primarily Valencia.

Availability. Year-round - Immediate.

Uses and applications

Eaten boiled, fried, roasted or mashed.

Preparation of soups, creams and stews.

Production of chips.

Can be used to produce flour, starch and bakery products.

Used as a side dish in various preparations.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

Interested in this product?

Let us talk about your market, your requirements and the commercial presentation you need.

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Product 01 / 20

01

Cassava

Packing & Presentation

> Presentation, packaging and quantities can be adapted to the needs and specifications of each client.







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Product 02 / 20

02

Malanga/Taro Lila



Technical specifications

Postharvest processing. Brushing to remove soil, grading by weight and size, controlled drying and packing.

Organoleptic characteristics. Conical or cylindrical shape, brown skin with external fibers or rings, and lilac or purple flesh.

Product identification

Scientific name. Colocasia esculenta

Variety. Lila.

Availability. Year-round - By order.

Uses and applications

Eaten cooked, boiled, fried, roasted or mashed.

Used in the preparation of soups, creams, stews and chips.

Can be used in the production of flours and bakery products.

Its flesh lends an attractive lilac color to various culinary preparations.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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Product 03 / 20

03

Malanga/Taro Blanco



Technical specifications

Postharvest processing. Brushing to remove soil, grading by weight and size, controlled drying and packing.

Organoleptic characteristics. Conical or cylindrical shape, brown skin with external fibers or rings, and white flesh.

Product identification

Scientific name. Colocasia esculenta

Variety. Blanca.

Availability. Year-round - By order.

Uses and applications

Eaten cooked, boiled, fried, roasted or mashed.

Used in the preparation of soups, creams, stews and chips.

Can be used in the production of flours and bakery products.

Its white flesh and mild flavor allow it to be used in a wide variety of culinary preparations.

Commercial profile

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Product 04 / 20

04

Malanga Blanca / Yautía / Tiquisque



Technical specifications

Postharvest processing. Thorough washing, ambient drying, selection of pieces free of mechanical or fungal damage, and packing.

Organoleptic characteristics. Rough light brown skin, ivory white flesh, and a smooth, mealy texture when cooked.

Product identification

Scientific name. Xanthosoma sagittifolium

Varieties. Malanga Blanca, Yautía Blanca or Tiquisque Blanco.

Availability. Year-round - By order.

Uses and applications

Eaten boiled, fried, roasted or mashed.

Preparation of soups and sancochos.

Used in stews and creams.

Can be used to make chips.

Used as a side dish in various preparations.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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Product 05 / 20

05

Malanga Lila / Yautía / Tiquisque



Technical specifications

Postharvest processing. Thorough washing, ambient drying, selection of pieces free of mechanical or fungal damage, and packing.

Organoleptic characteristics. Rough light brown skin, soft lilac flesh, and a mealy texture when cooked.

Product identification

Scientific name. Xanthosoma violaceum

Varieties. Malanga Lila, Yautía Lila or Tiquisque Lila.

Availability. Year-round - By order.

Uses and applications

Eaten boiled, fried, roasted or mashed.

Preparation of soups, sancochos and stews.

Production of chips.

Can be used in creams and various side dishes.

Its color allows for distinctive culinary preparations.

Commercial profile

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Product 06 / 20

06

Dasheen

Malanga Coco



Technical specifications

Postharvest processing. Removal of rootlets, drying, disinfection and packing.

Organoleptic characteristics. Downy-textured skin and firm flesh, in a white to cream shade.

Product identification

Scientific name. Colocasia esculenta var. antiquorum

Varieties. Malanga Coco, Coco Taro, round Eddo/Dasheen.

Availability. Year-round - By order.

Uses and applications

Eaten boiled, cooked or stewed.

Preparation of soups and creams.

Used as a side dish.

Can be prepared fried or mashed.

Commercial profile

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Product 07 / 20

07

Island Malanga

Malanga Isleña



Technical specifications

Postharvest processing. Removal of rootlets, drying, disinfection and packing.

Organoleptic characteristics. Downy-textured skin and firm flesh, in a white to cream shade.

Product identification

Scientific name. Colocasia esculenta

Availability. Year-round - By order.

Uses and applications

Eaten boiled, stewed or fried.

Preparation of soups and sancochos.

Can be used mashed.

Suitable as a side dish or individual portion.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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08

Eddoes

Ñampi / Chamol



Technical specifications

Postharvest processing. Rigorous grading by size, removal of residual soil, drying and packing.

Organoleptic characteristics. Brown skin with ringed markings and a delicate flavor with a slight nutty note.

Product identification

Scientific name. Colocasia esculenta var. antiquorum

Varieties. Ñampi / Eddoes / Chamol.

Availability. Year-round - By order.

Uses and applications

Eaten boiled whole.

Preparation of soups and stews.

Can be used as a side dish.

Can also be prepared fried.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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Product 09 / 20

09

Yampi / Cush-cush Yam

Papilla / Papachina / Yampi



Technical specifications

Postharvest processing. Selection, washing, drying and packing.

Organoleptic characteristics. Thin skin, dark brown to black, with a visibly cracked texture. The flesh may appear in white or yellow shades. When peeled, the tuber has a moist, slippery surface with a slightly gelatinous consistency.

Product identification

Scientific name. Dioscorea trifida

Varieties. Papilla / Papachina / Yampi.

Availability. Year-round - Immediate.

Uses and applications

Eaten boiled, stewed or fried.

Preparation of soups and sancochos.

Can be made into a purée.

Used as a side dish.

Commercial profile

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Product 10 / 20

10

Yellow Yam

Ñame Amarillo



Technical specifications

Postharvest processing. Brushing or gentle washing, ambient drying and packing.

Organoleptic characteristics. Cylindrical or irregular shape, hard brown skin, and yellow flesh, dense and starchy.

Product identification

Scientific name. Dioscorea cayenensis

Varieties. Ñame Amarillo / Ñame 95.

Availability. Year-round - Immediate.

Uses and applications

Eaten boiled, cooked or mashed.

Preparation of soups and stews.

Used in sancochos.

Can be prepared fried.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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Product 11 / 20

11

White Yam / Diamond 22

Ñame Blanco / Diamante 22



Technical specifications

Postharvest processing. Brushing or gentle washing, ambient drying and packing.

Organoleptic characteristics. Cylindrical or irregular shape, hard brown skin, and white flesh, dense and starchy.

Product identification

Scientific name. Dioscorea alata

Variety. Diamante 22.

Availability. Year-round - Immediate.

Uses and applications

Eaten boiled, cooked or mashed.

Preparation of soups and stews.

Used in sancochos.

Can be prepared fried or roasted.

Used as a side dish in various dishes.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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12

Ginger

Jengibre



Illustrative image

GINGER · PRODUCT 12 / 20

Technical specifications

Postharvest processing. Pressure washing, complete drying and packing.

Organoleptic characteristics. Smooth golden skin, fine fiber, light yellow flesh and a high level of pungency.

Product identification

Scientific name. Zingiber officinale

Availability. Year-round - By order.

Uses and applications

Used as a fresh seasoning.

Preparation of infusions and teas.

Production of juices and beverages.

Used in sauces, dressings and marinades.

Can be used in baking and processed products.

Commercial profile

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Product 13 / 20

13

Pumpkin / Squash

Ayote Sazón / Calabaza



Technical specifications

Postharvest processing. Selection according to firmness and level of ripeness, washing, complete drying and packing.

Organoleptic characteristics. Hard skin, mottled green or orange, and deep orange flesh, rich in carotenes.

Product identification

Scientific name. Cucurbita moschata

Variety. Arjuna F1.

Availability. Year-round - Immediate.

Uses and applications

Eaten boiled, baked or roasted.

Preparation of soups and creams.

Production of purées.

Used in stews and side dishes.

Can be used in baking and various sweet preparations.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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Product 14 / 20

14

Chayote

Chayote Criollo / Negro



Technical specifications

Postharvest processing. Washing, selection of undamaged pieces and individual packing.

Organoleptic characteristics. Pear shape, dark green glossy skin, and crisp, juicy flesh.

Product identification

Scientific name. Sechium edule

Varieties. Chayote Criollo / Negro.

Availability. Year-round - By order.

Uses and applications

Eaten boiled, cooked or sautéed.

Preparation of salads.

Used in soups and stews.

Can be stuffed and baked.

Used as a side dish in various dishes.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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Product 15 / 20

15

Dry Coconut

Coco Seco



Technical specifications

Postharvest processing. Selection of mature coconuts, removal of external residues and impurities, grading according to physical condition and size, packing and conditioning for storage and transport.

Organoleptic characteristics. Mature fruit, rounded to slightly oval in shape, with a hard brown shell. The surface may show natural fibers characteristic of the product. Inside, the flesh is white, firm and attached to the inner side of the shell. The texture of the flesh is firm, compact and slightly crisp.

Product identification

Scientific name. Cocos nucifera

Availability. Year-round - By order.

Uses and applications

Consumption of the fresh flesh.

Production of grated and dehydrated coconut.

Production of coconut milk.

Production of coconut oil.

Used in baking, desserts and confectionery.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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16

Papaya



Technical specifications

Postharvest processing. Selection of fruit with the degree of ripeness suitable for commercialization, removal of units with damage, rot or defects that compromise their quality, grading according to physical condition, size and degree of ripeness, packing and conditioning for storage and transport.

Organoleptic characteristics. External appearance: Whole fruit, oval to elongated in shape depending on the variety, with a clean surface and green skin that gradually turns yellow or orange as ripening progresses. Flesh yellow, orange or reddish orange, depending on the variety and degree of ripeness, with a central cavity containing numerous dark seeds.

Product identification

Scientific name. Carica papaya

Availability. Year-round - Immediate.

Uses and applications

Fresh consumption.

Preparation of juices and smoothies.

Production of fruit pulps.

Used in fruit salads.

Preparation of desserts.

Can be used in jams, sauces and various processed products.

Can be used to prepare picadillos.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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17

Young Coconut / Green Coconut / Tender Coconut

Pipa / Coco Joven



Technical specifications

Postharvest processing. Cleaning, drying and packing.

Organoleptic characteristics. Fruit rounded to slightly oval in shape, covered by a thick green husk or fiber. Its shape and color may vary naturally. It contains abundant clear coconut water, mild and slightly sweet in flavor. The flesh is white, tender, moist and soft in texture, much less firm than that of the dry coconut.

Product identification

Scientific name. Cocos nucifera L.

Variety. Pipa Verde.

Availability. Year-round - By order.

Uses and applications

Direct consumption of the coconut water.

Production of natural beverages.

Used in smoothies and refreshing drinks.

Consumption of the tender flesh.

Can be used as an ingredient in culinary preparations and beverages.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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18

White Sweet Potato

Camote Blanco



Technical specifications

Postharvest processing. Cleaning, drying and packing.

Organoleptic characteristics. Tuberous root, elongated to oval in shape, with smooth to slightly rough skin, cream, beige or light brown in color. It may show natural variations characteristic of the product. Inside, the flesh is white to cream. Its texture is firm, compact and mealy in consistency. Its flavor is mild, slightly sweet and characteristic of the sweet potato.

Product identification

Scientific name. Ipomoea batatas

Commercial variety. Camote Blanco.

Availability. Year-round - By order.

Uses and applications

Eaten boiled, baked, roasted or fried.

Preparation of purées.

Used as a garnish and side dish.

Production of chips.

Can be used in soups, creams and other preparations.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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19

Orange Sweet Potato

Camote Zanahoria / Camote Naranja



Technical specifications

Postharvest processing. Cleaning, drying and packing.

Organoleptic characteristics. Tuberous root, elongated to oval in shape, with smooth to slightly rough skin, copper, reddish or orange-brown in color. It may show natural variations characteristic of the product. Inside, the flesh is deep orange. Its texture is firm and compact when fresh, and becomes softer and moister after cooking. Its flavor is mild, sweet and characteristic of the sweet potato.

Product identification

Scientific name. Ipomoea batatas

Commercial variety. Camote Zanahoria / Camote Naranja.

Availability. Year-round - By order.

Uses and applications

Eaten baked, boiled, roasted or fried.

Preparation of purées.

Used as a garnish.

Production of chips.

Used in baking, desserts and baked goods.

Can be used in soups and creams.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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20

Purple Sweet Potato

Camote Morado



Technical specifications

Postharvest processing. Cleaning, drying and packing.

Organoleptic characteristics. Tuberous root, elongated to oval in shape, with smooth to slightly rough skin, purple to dark purple in color. It may show natural variations characteristic of the product. Inside, the flesh is deep purple. Its texture is firm, compact and generally dry and mealy in consistency after cooking. Its flavor is mild, slightly sweet and characteristic of the sweet potato.

Product identification

Scientific name. Ipomoea batatas

Commercial variety. Camote Morado.

Availability. Year-round - By order.

Uses and applications

Eaten boiled, baked, roasted or fried.

Preparation of purées.

Production of chips.

Used in baking and desserts.

Can be used in breads, doughs and baked goods.

Its purple color allows for distinctive culinary preparations.

Commercial profile

Product intended for any domestic or international market, including importers, distributors, wholesalers, supermarkets, restaurants, hotels, fresh produce retailers and food industry companies. Presentation, packaging and quantities can be adapted to the needs and specifications of each client.

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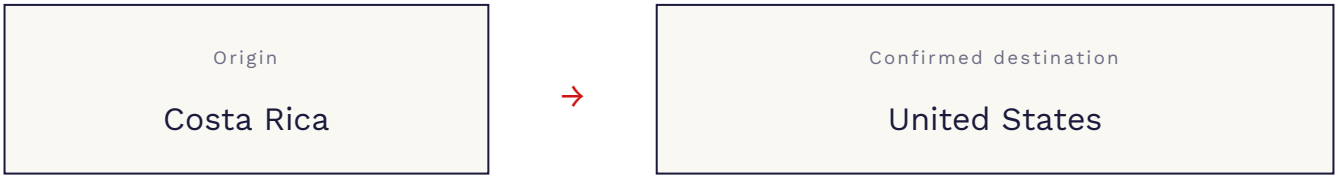
Export

From Costa Rica to international markets.

Productos Agrícolas WILSER del Caribe serves exports from Costa Rica to the United States and can evaluate additional international destinations according to the commercial, logistics and regulatory requirements applicable to each market.



Illustrative representation of the commercial relationship. It does not indicate a shipping lane, a port or a mode of transport.

Origin	Costa Rica
Confirmed destination	United States
Other international markets	Subject to evaluation

Certifications

In 2025, Productos Agrícolas Wilser del Caribe S.A. obtained GLOBALG.A.P. and PrimusGFS certifications as part of the strengthening of its quality and food-safety processes. The corresponding documentation is currently undergoing renewal.

Let us talk business.

If you would like to know more about our products or commercial possibilities, you can send us your enquiry.

Commercial contact

Email info@wilser.co.cr

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150 m Norte y 25 m Oeste de la Escuela de San Bosco

San Bosco, La Colonia

Pococí, Limón

Costa Rica

Identification

Productos Agrícolas Wilser del Caribe S.A.

Corporate ID: 3101518098

Quality and trust in every product.

> Note
>
> The images in this document are illustrative and are provided for visual reference.
> For information about presentations, specifications and commercial conditions, please contact our team.

Productos Agrícolas WILSER del Caribe

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