



Food & beverage Chile – We just love wine ...



Why are we specialists in the wine exports

Our team is experienced in this business not only because of our technical skills in this area, but because we keep a close and friendly relationship with our clients, the wineries. We continuously developed our know-how and internalize the requirements.

Chilean wine, known worldwide

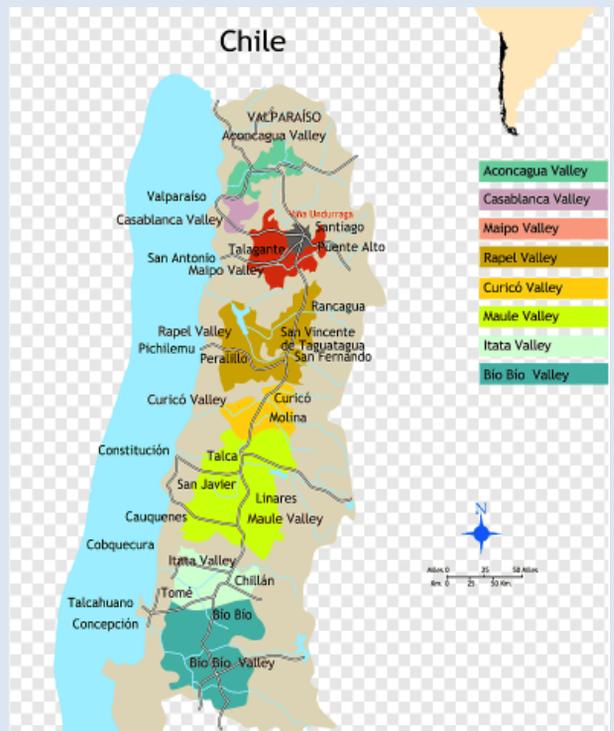
We are lucky to live in this beautiful country that offers different climate conditions, a crazy geographic location, protected by the mountains on one side and the other opens to our ocean. Terroirs brings up the best result on our wines with the exquisite touches of nature.



Main valleys where wine is produced

Our offices

- Main office: Santiago (closer to San Antonio and Valparaíso)
- Airport office: Located in the main building at AMBSCL Airport.
- Valparaíso office: Located just closer to one of our main ports in the central area





Continuation: Food & beverage Chile – We just love wine ...

Our services

- We cover a range of transport and logistics activities related to:
- Door to door logistic service
- Coordination for export shipments as ocean and airfreight
- LCL/LCL export service
- Pick up, customs services, iso kit, thermal blanket, flexi for bulk wine shipments
- We are defined by our expertise and know-how in the wine export business.

Our purposes

To care that every shipment we move overseas always arrives in the best condition. We also make sure the whole process and every person involved in it, benefits of our professionalism, dedication and affection to what we do. Transport is our business but also our passion.

...Let's share the same passion!

If you have any further questions please do not hesitate to contact our colleagues in Chile:

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Changes in NOM51

As of October 10 the changes in NOM51 became valid in Mexico, obliging food and drink producers to change their packaging.

Most prominent change is the “front warning label” in products that include high calories, saturated fats, added sugars, sodium in excess. Also, if a product includes sweetener or caffeine it has to be shown in front warning labels. In case the product contains a stamp and thus any excess of considered unhealthy ingredients, it is prohibited to show:

- Any recommendation by any association
- Images or drawings that promote the consumption of the product



Products aimed at children's consumption are prohibited to show any designs that are attractive to children.

Please be aware that:

- The label is based on 100g of the product but not of the real consumption of the product
- The actual packaging size is not relevant, it applies on small, medium or large packages
- Not significant caloric products are to be labeled as well (e.g. menthol drops)

The complete Nom51 can be found under this link.
https://www.dof.gob.mx/2020/SEECO/NOM_051.pdf

We recommend that companies that import and sell pre-packaged food and non-alcoholic beverages in Mexico review their labeling and nutritional information.

If you have any further questions please contact our colleagues in Mexico:

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Introducing our colleagues around the world - Spotlight on: FBLOG Spain, Barcelona: LAURA CAPELL!

When did you start working for FBLOG and what is your job function?

Laura: It has been already three years that I am working for a. hartrodt, where I had started as a pricing trainee in June 2017 and one year later, once my internship was done, I became FBLOG customer service clerk in Barcelona office. Today and thanks to Ms. Lorena Figaro who offered me the position, I am Seafreight Team Leader in a. hartrodt España, working with my great team on both general cargo and food and beverage services.

What have you experienced/learned working in FBLOG and what do you enjoy most about your job?

Laura: What I have experienced the most is that all products are different in all senses, and each shipper/producer and consignee has its own different requirements, sometimes for the same product! In the FBLOG department you can easily find goods with temperature controlled requirements, others that may need some especial documents, inspections or certificates which show the customs place and some others that need all what has been mentioned above - these are the ones I am in love with! Every shipment is a challenge. Talking about learning, there are many different goods and a lot of things to learn about but this is the main reason I like my job, we have plenty of time to learn and improve our acknowledgements.

If you had to describe the FBLOG team in Barcelona in three words, which would they be?

Laura: Professional, team working and hardworking. No one can beat us.

Where do you see the potential for FBLOG in Spain now and in the future?

Laura: We would like to expand the most produced and exported F&B products to all our offices and countries, we have already started a campaign with China and Hong Kong about olive oil, beer and wine. The idea is to increase the volume for these products in the future.



Ms Laura Capell, Team Leader Seafreight in Barcelona.

Once this is done, we would like to start with other products such as cheese, ham or other animal products and drinks. Spain is a big industry for FBLOG!

What do you see yourself doing in the next few years at FBLOG?

Laura: I would like to focus on food & beverage products, having a wide knowledge of all the documentation and suitable process for the import and the export taking into account the product life and development once it is loaded at shipper's place until it's discharged at consignee's warehouse. Having a big FBLOG department in Barcelona would be great!

Last and most important question to someone working in the F&B industry – What is your favorite drink and food?

Laura: Umh... difficult! I love chocolate desserts and also a good Vermouth with some olives and chips.

If you have any further questions please do not hesitate to contact food & beverage logistics in Barcelona:

Ms. Laura Capell

Team Leader Seafreight

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Pumpkin soup with coconut milk (vegan)

Pumpkin soup with coconut milk is the ultimate winter warmer. Serve this fragrant soup with a swirl of coconut milk and fresh coriander (cilantro) for a fantastic spiced vegan pumpkin soup.

Ingredients:

1 tbs Olive Oil
1 onion coarsely chopped
2 cloves garlic grated
1.5 kg butternut, hokkaido or any other pumpkin peeled and chopped, (3 pounds)
1 lemongrass stalk finely chopped or grated
1 tbs fresh ginger grated
1 bunch coriander (cilantro)
1 litre vegetable stock (4 cups)
400 ml coconut milk (13.5 oz)



Instructions:

Remove the roots and stalky ends from the coriander. Wash the leaves and dry in a salad spinner or paper towel before roughly chopping. Wash the roots and stalks well to remove any dirt clinging to the roots. Shake off any water and finely chop.

Heat the oil in a large saucepan over medium-high heat before adding the onion and garlic. Cook until the onion becomes translucent.

Add the ginger, lemongrass and coriander roots and stalks. Cook until the stalks become soft before adding the pumpkin.

Toss the pumpkin in the oil and cook for 5 minutes. Add the vegetable stock and bring to a boil before reducing the heat to lower. Cook for 30 minutes or until the pumpkin is tender. Remove from heat and allow to cool slightly.

Pour the soup into a blender and blend until smooth. Add most of the chopped coriander reserving some to garnish the soup. Blend until the soup is speckled with flecks of green.

Return to a clean saucepan and add the coconut milk. I like to only add half the milk, reserving the rest for garnish. Serve with the remaining coriander leaves and pumpkin seeds.

Prep time: 10 min
Cook time: 40 min
Total time: 50 min

Servings: 6-8

Enjoy a Pinot Blanc or Gris with the soup!



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