



MAMRRE GROUP

COLOMBIAN INGREDIENTS · B2B SUPPLY



RED HABANERO

Rooted in Colombia. Made for your next product.

Red habanero mash · Samples & trial orders
Contract-growing programs tailored to your demand.

HACIENDA EL ENCINAR / TORO, VALLE DEL CAUCA

Red habanero. Your specification.



Harvest on leased land. Raw material shown.



Cultivation at Hacienda el Encinar.

A ground habanero ingredient for sauces, marinades and seasoning bases. We coordinate formulation and processing around your application.

MASH FIRST

Salt, acidity, texture, packaging and preservation agreed with the processor.

POWDER ON REQUEST

Dehydrated and milled habanero assessed for feasibility and buyer requirements.

Fruit development & ripening.

Original photographs of green and red fruit developing on the plant, before harvest and processing.



Green and red fruit on the plant



A closer look at red fruit



Fruit developing within the crop



Detail of fruit at different ripening stages

Cultivation-stage photographs. These images do not represent finished mash or a ready-to-ship product.

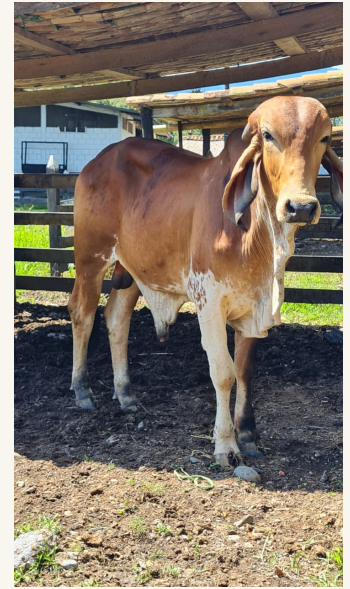
See where your sourcing begins.



These photographs show habanero cultivated by a grower leasing land at Hacienda el Encinar. Existing crops support samples and trial orders.

Processing, shipment timing and destination requirements are confirmed for each order. The cultivation pictured here is separate from the land available for future planting at Hacienda el Encinar.

Our land. Your next growing program.



Life at Hacienda el Encinar · Our current cattle operation.

[Watch the farm video online](#)

640,000 m²

Approx. land available

932 m

Farm elevation above sea level

Our farm in Toro, Valle del Cauca has water-pumping systems and agricultural machinery, including tractors. We currently raise cattle and bring experience in crop cultivation to our next chapter: industrial chili production.

Planting aligned with demand. Variety, area, quantity, schedule and funding are agreed before planting. This is land available for future cultivation, not an area already planted with habanero.

The everyday work behind our story.



Our agricultural roots.

Cattle raising is part of our current activity at Hacienda el Encinar. These original photographs offer a closer look at our animals and the landscape we work in every day.

Get closer to the farm.

Meet our operation through a live video call or an in-person visit by appointment. Follow more of our day-to-day life on Instagram.

@haciendaelencinar



Start small. Build your supply.



01

Share your buying brief.

Tell us your company, application, order quantity, frequency and destination country or port.

02

Evaluate a sample.

Agree the formulation, sample size, destination and shipping terms. Arrange a video call or visit alongside your evaluation.

03

Trial, then scale.

Start with crops cultivated on leased land at Hacienda el Encinar. Discuss repeat sourcing or contract growing after commercial terms are agreed.

For a tailored quotation: quantity, frequency, processing specification, packaging, destination and delivery date. Pricing follows the agreed Incoterm.



Meet the people behind the offer.

Mamrre Group is our commercial brand. Hacienda el Encinar is our farm in Toro, Valle del Cauca. The business operates under David Franco Salazar as a sole proprietor.

PROCESSING FOR YOUR APPLICATION

Our processing partner holds FDA food facility registration. Product specifications, analytical requirements, shelf life and storage are confirmed with the processor for the agreed formulation and process.

Let's talk about your next order.

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Arrange a sample, live video call or farm visit. Exact entrance pin shared when coordinating your appointment.