In Argentina, the study of native fruits and unconventional functional foods, with emphasis on minimally processed products is an emerging area. In the northwest of Argentina there are many exotic fruits that constitute an important alternative productive in the regional economy. However, no information about these nutritional and / or functional properties is available in databases of food composition. The aim of this project was to determine the nutritional and functional properties of exotic edible fruits of northwest Argentina (Prosopis alba, Prosopis nigra, Geoffroea decorticans, Ziziphus mistol, Eugenia uniflora, Myrcianthes pungens, Solanum betaceum, Morus nigra, Cactaceas) and products derived from them. Sugars, proteins, fatty acids, fibers, minerals and phytochemical compounds such as total phenolic compounds, tannin, anthocyanins, ascorbic acid, carotenoids were determined using colorimetric determination, HPLC-DAD and GC-MS. Functional properties such as antioxidant and anti-inflammatory activities were determined by spectrophotometric assays. Tables of macronutrient and micronutrient composition as well as comparative studies of functional components was realized. The results contribute to the formulation of nutritional and functional databases and promote of consumption and production on a larger scale by the industry, achieving in this way, the diversification of the uses of regional fruits and their derivatives increased value added to them.