



AROMA ECUADOR

100% Ecuadorian
Coffee & Chocolate



"FINO DE AROMA" ECUADORIAN CACAO

Our chocolate is free of
transgenetics and essences.
Our processes ensure quality
from bean to bar.



AROMA CHOCOLATE

We produce the bars,
packaging and labelling in
our facilities.

BARS

**45%
CACAO**

◆ 44 g
1.55 oz

◆ 24 g
0.85 oz



**65%
CACAO**

◆ 44 g
1.55 oz

◆ 24 g
0.85 oz





CHUNCKS

◆ 100 g
3.53 oz



- ◆ CACAO 65%
- ◆ CACAO 45%
- ◆ CACAO MIX
45%-65%



CHOCOLATE BOX

10 g / 0.35 oz with 45% & 65% presentations

◆ 9 pieces ◆ 12 pieces

CHOCOLATES

Presentations:

◆ 10 g / 0.35 oz

◆ 4 g / 0.14 oz

◆ 2 g / 0.07 oz

Assorted chocolates:
intense taste in every bite.

GIFT BOX

Beauty & flavor



- ◆ 10 chocolates
- ◆ 1 coffee or cacao candle
- ◆ 150 g / 5.30 oz bag of ground coffee



HIGH -ALTITUDE COFFEE

We toast and grind,
package and label our quality
coffee in our own facilities.

TOASTED & GROUND COFFEE

500 g / 17.64 oz Presentation

300 g / 10.58 oz Presentation

100 g / 3.53 oz Presentation



Aroma Ecuador coffee:
body, acidity and bitterness.



Get your
Display



Personalize
your chocolate

MOBILE KIOSK for events



MORE AROMA



COTTON BAGS

CANDLES
w/ coffee or cacao beans





Get in touch!

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