



ECUADORIAN ORGANIC CHOCOLATE

Cacao is a superfood whose oldest trace was found in the Ecuador's Amazon and is more than 5.000 years old. Unroasted organic beans, like the ones we process, keep the best of cacao qualities: great source of calcium, iron, magnesium, and antioxidants. It has also been proven to help with depression, stress, blood pressure and heart health.

OUR PRODUCTS:

Cacao Nibs



Drinking, pastry chocolate



Chocolate bars



ORGANIC FARMING

We work directly with farmers with organic certifications.



UNIQUE FLAVOR

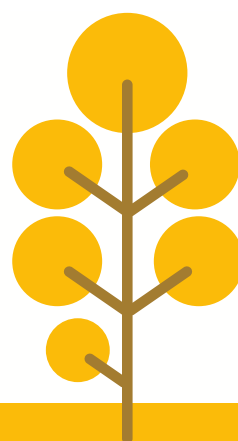
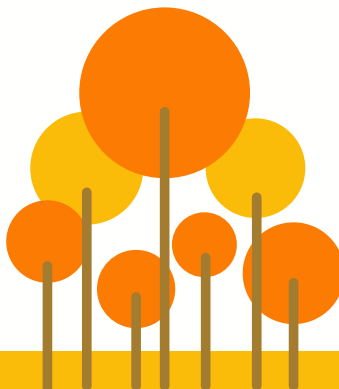
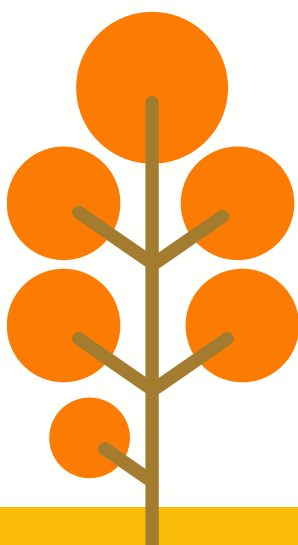
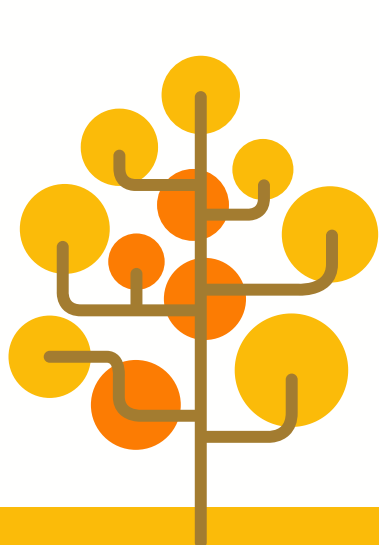
We choose old cacao varieties from generational cacao farms

FOREST CONSERVATION

We buy from farmers who protect old varieties among native and fruit trees

QUALITY

MUYU KAKAW works close to every step of the process to get the best flavor and quality.





HOW DOES MUYU PROCESS ITS CACAO BEANS ?

ORGANIC PRODUCTION AND HARVEST

- We visit farms in Esmeraldas and Manabí provinces to check that they handle organic sustainable cacao.
- We work with family, agro diverse farms.
- And only with native, ancestral varieties of cacao trees.

POST HARVEST

- Our beans are sun dried, with no machines to accelerate the process.
- Controlled fermentation that starts with fresh harvested cacao beans.



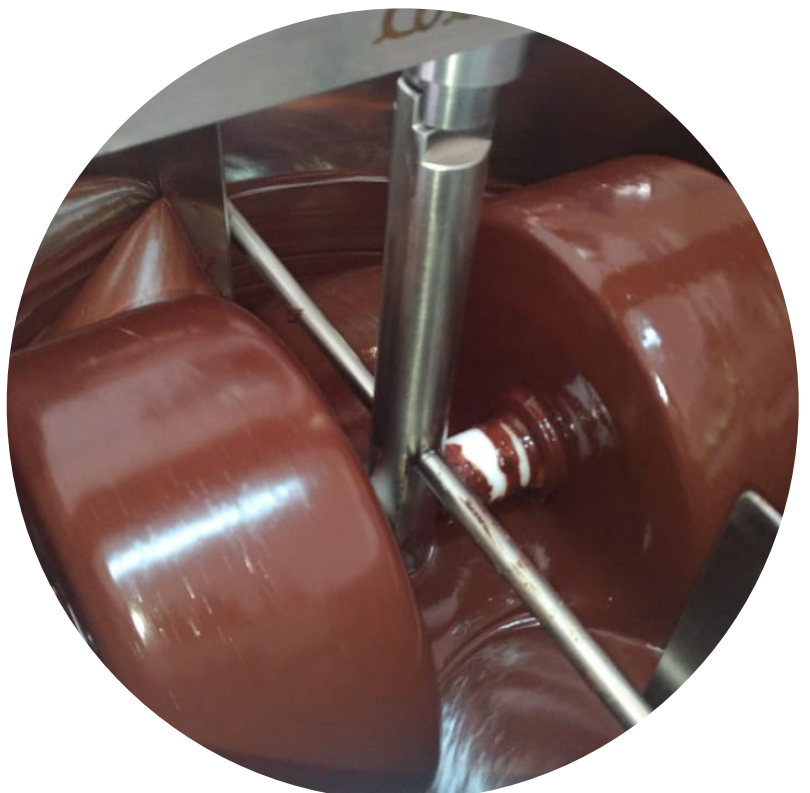
LOGISTICS

- Packing
- Transportation from factory to port of export in EC



CHOCOLATE PROCESS

- Roasting
- Peeling
- Grinding
- Refining





PRODUCT DATA SHEET

PRODUCT NAME:

Muyu Kakaw ground chocolate 70% & 100%

DESCRIPTION:

Grounded beans with organic certifications, low roasted process to keep the typical flavors of the ancestral Ecuadorian cacao trees and its nutrients. Made with sun dried beans with high hygiene standards and microbiology control measurements. Its flavor is citric fruits, wood's and florals with light bitterness. Needs cooling to be preserved.

MADE BY:

Made for Muyu Kakaw by Valencorp Industria Cacaotera Kuntucao Cia. Ltda. in Quito, Ecuador. Nicolás Cortés No. SI-375. Tel. 593-2-3433-294, e-mail: gerencia@valenco.com.ec

NUTRITION FACTS

CHOCOLATE 70%

PER 100 GR

CALORIES	583kcal
FAT	44g
SATURATED	9,3g
PROTEINS	9,3g
CARBOHIDRATE	43g
MANGANESE	1,3mg



CHOCOLATE 100%

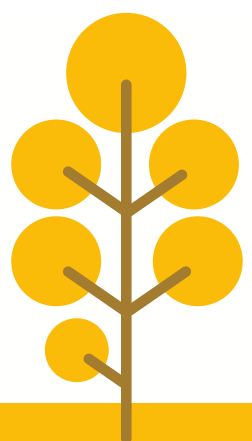
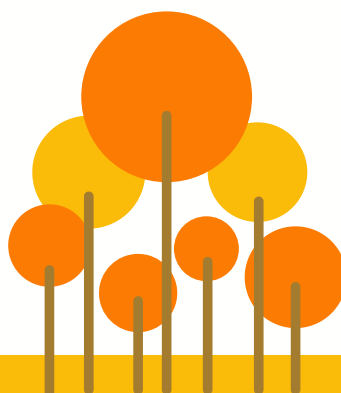
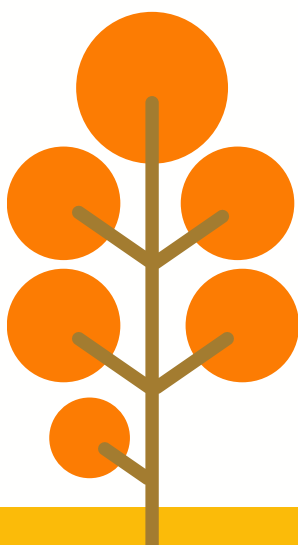
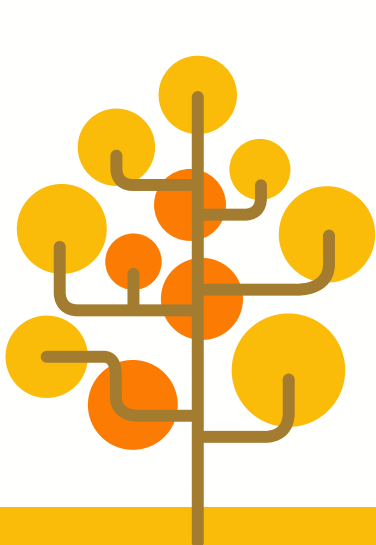
PER 100 GR

CALORIES	520kcal
FAT	55g
SATURATED	53g
PROTEINS	11,1g
CARBOHIDRATES	8,8g
MANGANESE	1,6mg
MAGNESIUM	309mg

PRESENTATION AND PACKAGING

- 300gr paper bag with inside Polyethylene film.

- 25kg inside plastic bag outside Kraft paper bag.





PRODUCT DATA SHEET

PRODUCT NAME:

Muyu Kakaw chocolate bars 74% and three flavors

DESCRIPTION:

10g Chocolate bars with organic certified cacao beans, low roasted process to keep the typical flavors of the ancestral Ecuadorian cacao trees and its nutrients. Made with sun dried beans with high hygiene standards and microbiology control measurements. Its flavor is citric fruits, bananas, wood's, floral and a light bitterness. Needs cooling to be preserved. We process 74% chocolate bars and three other flavors: Tangerine/ishpingo (amazonian cinnamon), Orange, Golden berries. Made with essential oils.

MADE BY:

Made for Muyu Kakaw by Valencorp Industria Cacaotera Kuntucao Cia. Ltda. in Quito, Ecuador. Nicolás Cortés No. SI-375. Tel. 593-2-3433-294, e-mail: gerencia@valenco.com.ec

NUTRITION FACTS

CHOCOLATE 74%

PER 100 GR

CALORIES	583kcal
FAT	44g
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CARBOHIDRATE	43g
MANGANESE	1,3mg
MAGNESIUM	309mg



THREE FLAVORS

PER 100 GR

CALORIES	520kcal
FAT	55g
SATURATED	53g
PROTEINS	11,1g
CARBOHIDRATES	8,8g
MANGANESE	1,6mg
MAGNESIUM	309mg

PRESENTATION AND PACKAGING

- 10g chocolate bar wrapped in waxed paper and packed in cardboard boxes

