

Chocolates



Sabor y Tradición

ECUADOR



SINCE 1912



Bios is the second oldest chocolate Factory in Ecuador. The company begins in history in 1912 in Europe, then in 1936 the company settled in Ecuador, where they found the best cocoa beans for chocolate. Since that date the company produce and sells the typical Ecuadorian chocolate, with a flavor that are unique.

Bios are one of the few factories in Ecuador that produce Chocolate from tree to bar, and we use for the production of chocolate the famous Arriba cocoa beans, that gives the particular aroma and textures that are well appreciated worldwide.

Bios produces three lines of productions: Bars with dark and milk chocolate, Bonbons and chocolate for bakery: Cocoa Powder, Chocolate sprinkles, and chocolate couvertures. Bios currently distributes and sells chocolates all over Ecuador, to major supermarkets, pharmacies and delicatessens stores, as well as supplying chocolate to the main bakeries and ice cream parlors of Ecuador.





BARS / 100 GR

DARK CHOCOLATE



^ CHOCOLATE NOIR

^ 63% cocoa for a noir chocolate with the perfect touch of sweetness.

>>
DARK CHOCOLATE 63%
CACAO WITH ANDEAN
BLACKBERRIES

Delicate flavor of the andean berry
and the unique fine flavor
of the arriba chocolate.



<<

DARK CHOCOLATE
63% CACAO WITH
CRANBERRIES

Amazing flavor mix
of acid cranberry
and dark chocolate.





BARS / 100 GR

MILK CHOCOLATE



^ MILK CHOCOLATE
^ WITH HAZELNUTS

Chunks of hazelnut
in milk chocolate.



>>

MILK CHOCOLATE
WITH MACADAMIAS

Incredible macadamias
in milk chocolate.



<<

MILK CHOCOLATE
WITH ALMONDS

Encounter the rich almonds
in the milk chocolate.



BARS / 50 GR

SUGAR FREE

DARK CHOCOLATE 65%
& PASSION FRUIT
SUGAR FREE

>>



^ DARK CHOCOLATE 65%
^ & ALMONDS
SUGAR FREE



<<

DARK
CHOCOLATE 65%
& CRANBERRIES
SUGAR FREE





BARS / 50 GR

SUGAR FREE

MILK CHOCOLATE SUGAR FREE

All the sweetness of a milk
chocolate, but with no sugar.

>>



^ DARK CHOCOLATE 65%
^ CACAO SUGAR FREE

The delicious flavor of
chocolate in a healthy way.



<<

MILK CHOCOLATE AND QUINOA SUGAR FREE

The best way of enjoy
a chocolate: no sugar
and a crunchy quinoa.





BAKERY

>> COCOA
POWDER
100% cocoa



>> CHOCOLATE
COVERTURES
1 kg/5kg





www.chocolatesbios.com

El Tablón 0e1-277 and Manglar alto, San Bartolo.

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South America

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