

From the heart of Ecuador, FLORVIVA EXPORT is born, empowering women who are or have been through cancer and rural producers, uniting creativity, dignity, and hope in every product exported to the world.

We weave networks of empowerment that cross borders; each product tells a story of resilience, beauty, and unity.

From anywhere in the world, we invite you to be part of this network of solidarity and beauty. By purchasing FLORVIVA EXPORT products, you're not only bringing quality and authenticity home with you; you're supporting women whose stories have become inspiration.

With hope and gratitude

María Eugenia Espinoza J CEO

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•ROSAS



MONDIAL -

SIZE: 40CM-50 CM - 60-CM - 70 CM -80CM -90 CM



FREEDOM

SIZE: 40CM-50 CM - 60-CM - 70 CM -80CM -



GOTCHA

SIZE: 40CM-50 CM - 60-CM - 70 CM -80CM-90CM



ROYAL EXPLORER

SIZE: 40CM-50 CM - 60-CM - 70 CM -80CM-90CM-100-CM



PINK FLOYD

SIZE 40CM-50

CM - 60-CM - 70 CM -80CM



HIGH MAGIC

SIZE: 40CM-50 CM - 60-CM - 70

_CM



EXPLORER

SIZE: 40CM-50 CM - 60-CM - 70

CM -80CM-90CM-100-CM



PINKMUNDIAL

SIZE: 40CM-50 CM - 60-CM -

70 CM -80CM-90 CM





HERMOSA VENDELA TOPAZ CABARET





REPÚBLICA Del CHIFLE







ATUN







Cocoa Butter

Our cocoa butter, extracted from the finest Ecuadorian cocoa beans, is a key ingredient in the production of high-quality food and cosmetic products. With its smooth texture and characteristic aroma, this natural fat is ideal for confectionery, baking, and beauty products.

Its purity ensures that it retains all its moisturizing and nourishing properties, making it highly valued for its versatility. Ecuadorian cocoa butter is recognized worldwide for its high antioxidant content and its ability to enhance the flavor and texture of gourmet chocolates and other products.





LORD'S____Chocolate





Cocoa Powder

Ecuadorian cocoa powder is the result of a careful defatting process of high-quality cocoa beans. With its intense dark color and deep cocoa flavor, this product is perfect for the production of chocolates, beverages, desserts, and baked goods.

Rich in antioxidants and flavonoids, cocoa powder not only offers an unparalleled taste but also health benefits. We guarantee a product free of additives, maintaining all the natural essence of fine flavor cocoa, highly appreciated in the international food industry.





Cocoa Liquor

Cocoa liquor is a semi-finished product that captures the pure es-sence of cocoa. It is obtained by grinding fermented and roasted cocoa beans, preserving both the cocoa butter and cocOa solids. Its creamy texture and intense, slightly bitter flavor make it an essen- tial ingredient for the production of fine chocolates and gourmet products.

Exported from Ecuador, a country recognized worldwide for the quality of its cocoa, COCOa liquor serves as the foundation of excellence for artisanal chocolates and premium confectionery.



Cocoa Beans

Our premium Ecuadorian cocoa beansare cultivated in Push, sustainably managed farms, where the finest beans are selected with care to deliver rich flavor and exceptional quality. Grown under optimal tropical conditions, our cocoa is produced by skilled farmers who uphold traditions and practices that protect both the environment and local communities. Known for its high antioxidant content, cocoa supports heart health, boost:s mood, and provides essential minerals like magnesium and iron. Enjoy a taste of Ecuador's finest, where every bean is crafted with a commitment to quality, sustainability, and healthful benefits



Chocolate Coating

•Our chocolate coating, made from fine Ecuadorian flavor cocoa, is the ideal choice for high-end confectionery and baking. We offer both dark and milk chocolate coating, ensuring smooth melting, uniform shine, and balanced flavor.

Its high cocoa butter content guarantees a fluid texture, perfect for coating, molding, or decorating products. This semi-finished ingredient ishighly valued by chefs and chocolatiersworldwide who seeksuperior quality in their creations.

