

*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 MACADAMIAS**

Incredible macadamias  
in milk chocolate.



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**MILK CHOCOLATE  
WITH ALMONDS**

Encounter the rich almonds  
in the milk chocolate.



^  
^ **MILK CHOCOLATE  
WITH HAZELNUTS**

Chunks of hazelnut  
in milk chocolate.







BARS / 50 GR

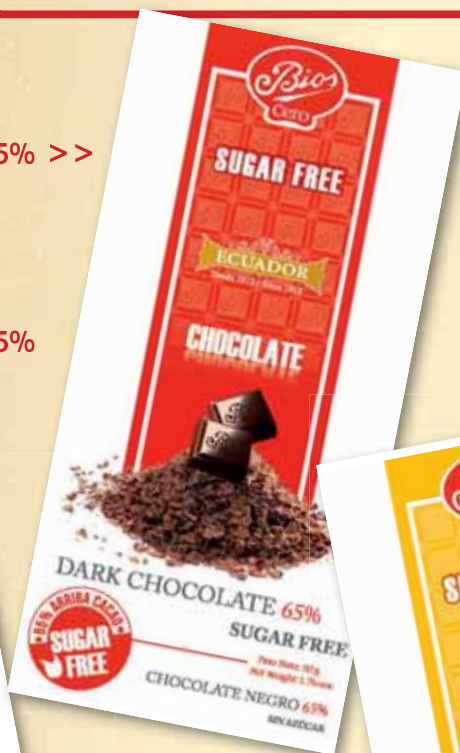
## SUGAR FREE

**DARK CHOCOLATE 65% >>>  
CACAO SUGAR FREE**

The delicious flavor of  
Chocolate in a Healthy way.

✓ **DARK CHOCOLATE 65%**  
✓ **CACAO SUGAR FREE**

Temptation without guilt.



**MILK CHOCOLATE  
AND QUINOA  
SUGAR FREE**

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



**MILK  
CHOCOLATE  
SUGAR FREE**

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



**BARS / 50 GR**

**MILK CHOCOLATE  
WITH WILD BERRIES**

**MILK CHOCOLATE  
& PASSION FRUIT**



**BONBONS**



**<< WOODEN  
HANDMADE BOXES**

with the finest Bios  
chocolate bonbons.





# BAKERY

## >> COCOA POWDER

100% cacao



## >> CHOCOLATE COVERTURES

1 kg/5kg





[www.chocolatesbios.com](http://www.chocolatesbios.com)

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