



LA CAPITAL
DEL CHOCOLATE

COLLECTION 2018

CHOCOLATES AND COCOA FOODS PREMIUM,
WORKED FROM BEAN TO BOX.

COCOA GALLERY



WE WORK CHOCOLATES AND OTHER COCOA DELIGHTS.

Our Work begins in Puerto Quito, with the selection and treatment of the best Ecuadorian Cacao, native to the tropical zones of Chocó Andino. We develop the formula, processing and assembly of all products, unique in each collection.

PUERTO QUITO
ECUADOR
2018



bean to box

CHOCOLATE BAR

100% 63%

C O C O A F A M I L Y
LAB SERIES
ORGANIC MIXTURE
INGREDIENTES:

New Series of Energy Chocolates. Two healthy recipes One to 63% with cane honey and the concentrated version of 100% Theobroma Cacao.

These powerful ingredients, from the tropical forests of Chocó Andino, have high nutritional values.

Made with the best selected Cacao heirloom Puerto Quito, Fine National Variety of Aroma. Harvest 2018

PRESENTATIONS:

Artisanal Bars 30g

Gold Bars 100g

Personalized Minibooks 400g

Drops, Blocks and other presentations upon request.



Artisanal Bars 30g



Gold Bars 100g

WE WORK TOGETHER WITH



MIEL NATURAL DE CACAO

COCOA FAMILY
LAB SERIES

Cacao Honey / Honey Dark, processed from the mucilage of the cocoa bean, without additional ingredients. Its extravagant flavor, enhances the experience of any recipe. Available in presentations of 90ml 180ml and 1lt.



Cacao Honey 140g



Cacao Nibs 140g

NIBS DE CACAO

COCOA FAMILY
LAB SERIES

The Cacao Nibs we obtain from the roasting and descaling process, the first presentation of the bean ready to eat. The intact nutrients of cacao take care of your heart among other benefits for your health.

MINIBOOKS

limited edition

The traditional presentation of the Minibook, contains different packs of chocolate and cocoa. You can request product customization and cover.

- 4 Chocolate Bars of 100g.
- 3 Peppers with Cocoa Honey, Various Flavors.
- Assorted chocolates.
- Combined bean to box packs. (includes guide)
- More presentations on the website.



Minibooks 400g

SERVICES

Bean to Box Consultancy
Product Development
Packaging design, boxes and graphic material.
Chocolate for Exportation
Chocolate and made of Cacao.
Chocolate Maquila
Chocolate Tour Bean to Box.

CONTACTS

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native
CACAO
HANDMADE
GOURMET



LA CAPITAL DEL CHOCOLATE

Artisanal Fabrics Xperience