

Nativaromas

**Catalog**



Nativaromas

**NATIVAROMAS**, “Aromas Nativos Del Ecuador”, we are a company dedicated to the production of chocolate, which offers quality products based on the advice of handling cocoa profiles. Promoting the rescue of fine aroma cocoa, guaranteeing a different **experience** of products. In addition, we offer the production of **small batches** or micro batches with special editions for each product. We are a responsible company facing the requirements of society and committed to caring for the environment.

**EXCELLENCE  
AND QUALITY**







Our own brand of chocolate developed under efficient protocols and taking care of every detail of the process.

Our chocolates are made with fine aroma Ecuadorian cocoa, recognized worldwide for its quality, aroma and flavor. Each of our products respects the **profile** of its cocoa variety, obtaining surprising notes without the need for added flavors. The profile comes directly from the fruit, which is why we take care of the process from its origin; the ancestral trees of a select group of **small farmers** who have cultivated them for generations.

## NATIVE COCOA





Crop Technical Advisory



Post Harvest



Investigation and development



Cacao derivatives  
production

**EFFICIENCY  
AND CAUTION**





**45%** Cinnamon Cappuccino

**48%** Spices Marocchino

**50%** Dark Milk Chocolate

**65%** Dark Chocolate Native Fruity

**65%** Arabic Coffee Espresso

**65%** Roman Coffee Espresso

**SCENT AND  
DELIGHT**



**72%** Dark Chocolate Native Floral

**76%** Dark Chocolate **RAW** Native Herbal

**80%** Dark Chocolate Native Fruity

**80%** Strong Espresso

**100%** Dark Chocolate Native Floral

**SCENT AND  
DELIGHT**

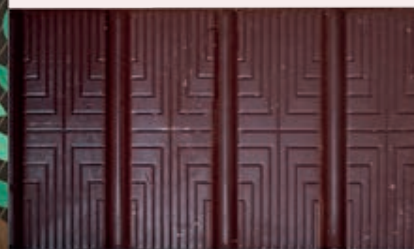


**Pack 10g**



# 45%

## Cinnamon Cappuccino



Milk chocolate and high altitude coffee whose flavors and aromas merge and balance in a Cappuccino Coffee bar with a delicate touch of cinnamon.



Pack 10g



# 48%

## Spices Marocchino

Milk chocolate and high altitude coffee whose flavors and aromas merge and balance in a Marocchino coffee bar accompanied by a delicate perfume of a mix of fine spices.



**Pack 10g**



**50%**  
Dark Milk

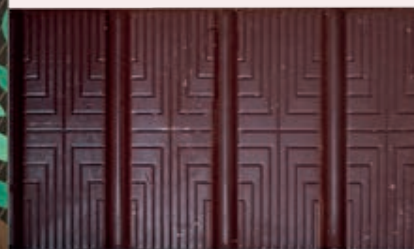


Chocolate with a balanced sweetness and intense caramel flavor. With a delicate creamy sensation when melted, you will enjoy its aroma of dulce de leche and light notes of hazelnut.



Chocolate with balanced sweetness and intense fruit flavors. A fantastic blend of aromas, going from orange peel to tamarind and cinnamon. Delicate and creamy when melted, it will leave a slight hint of panela in your mouth. You will live an experience of constant transition of flavors and sensations.

**Pack 10g**



# 65%

## Arabic Coffee Espresso

65% dark chocolate and high altitude coffee whose flavors and aromas merge and balance in an espresso coffee bar accompanied by a delicate aroma of cardamom and pink pepper with a slight spicy sensation that intensifies the experience.



**Pack 10g**



**65%**

**Roman Coffee Espresso**  
with lime - lemon



65% dark chocolate and high altitude coffee whose flavors and aromas merge and balance in an espresso coffee bar with an acid touch, accompanied by a light citrus aroma provided by lime and lemon.



Creamy chocolate with an intense floral aroma of lavender and vanilla, accompanied by subtle notes of spices, mainly cinnamon and palo santo. A unique experience of balanced flavors and sweetness. Soft when melted, it will leave a slight flavor of coconut and spices in your mouth.



Chocolate with delicate herbal aromas that are reminiscent of lemon verbena and are transformed into black tea. Flavors that are mixed with fine notes of honey and wood from tropical forests. Its creamy and delicate texture will melt in your mouth leaving a balanced sweetness and a slight hint of anise.





Chocolate with intense fruit aromas. An explosion of flavors reminiscent of fresh raspberries, cherries and strawberries, as well as delicate notes of yogurt and pine. It melts in a creamy and delicate way, with a perfect balance between sweet and sour. It will leave a fresh feeling in your mouth.

**Pack 10g**



# 80% Strong Espresso

80% dark chocolate and high altitude coffee whose flavors and aromas merge and balance in an espresso bar with an intense coffee aroma accompanied by fruity aromatic notes from cocoa.



Fine cocoa chocolate 100%, with an intense aroma of roses and jasmine, accompanied by delicate herbal notes, where lemon verbena and mint stand out, as well as a light touch of pistachio. It melts with a smooth and creamy sensation, leaving a balance between bitter-acid and of course intense cocoa in the mouth.



- Almonds & Capuchino
- High Altitude Toasted Coffee
- Tangerine & Blueberry
- Toasted Peanut
- Orito & Passion Fruit
- Sambo Seeds with Basil

**UNIQUE  
FLAVOR**





**50%**  
Almonds &  
Capuchino



# 50%

## High Altitude Toasted Coffee





**50%**  
Tangerine &  
Blueberry



**50%**  
Toasted  
Peanut



**50%**  
Orito &  
Passion Fruit



**50%**  
Sambo Seeds  
with Basil





**Mini Bites Mix  
Chocolate with Coffee**  
**240g**



**Mini Bites Mix  
Dark Chocolate**  
**240g**

- Chocolate Coverture
- Cocoa Butter
- Cocoa Nibs
- Cocoa Liquor
- Cocoa Powder

**QUALITY IN  
PRODUCTION**





[www.nativaromas.com](http://www.nativaromas.com)  
[www.natkawchocolate.com](http://www.natkawchocolate.com)



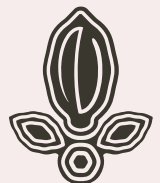
[comercial@nativaromas.com](mailto:comercial@nativaromas.com)



+593 999 442 397



Cayambe - Ecuador



**Nativaromas**