





Presentation

MOLIENDA REAL was founded in 2012 with the mission to produce organic, high-quality panela for the whole world. By maintaining artisanal and sustainable production facilities as well as production processes, we ensure our product conserves its most natural qualities that would otherwise be lost in an industrial operation.

Since 2017, we have been developing exciting new products with authentic flavors that are being used in kitchens around the world. We strive to cultivate products using only the richest soils, and we hold our business to the highest international standards.

Small-scale farmers in Colombia are the heart and soul of Molienda Real. By working closely with campesinos who have perfected their craft over centuries, we're conserving not only products, but entire cultural traditions. Together, we have built a brand that represents the quality and tradition of Colombian food to which we are committed.



We currently export our products throughout the world. Through successful, and proud commercial and industrial long term partnerships, Molienda Real's products have been distributed throughout the European Union, Australia, and North America.

Coordination and Logistics

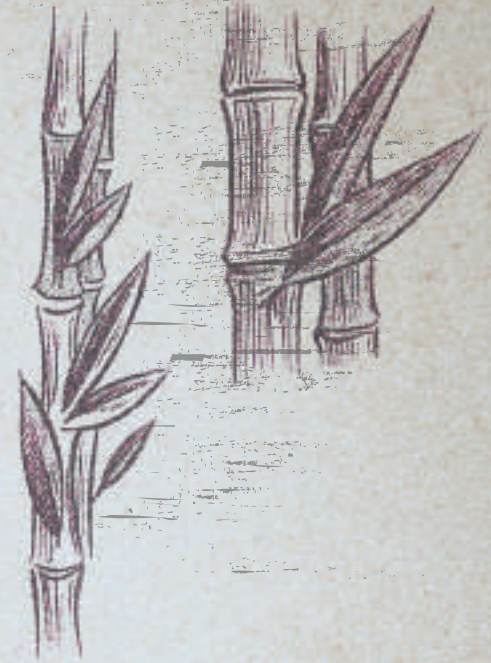
Our team at Molienda Real guarantees and supervises the entire logistical procedure from our warehouse to the customers desired final destination, all according to country-specific and client-specific requirements.

Technical Service and Quality Guarantee

From the seeds to the final packaging, our promise is to offer exquisite products that are always of the highest quality. We also ensure to accompany our clients with the requirements that arise with the acquisition and use of our products.

Investigation and Development

We develop technology and knowledge to improve production processes while also increasing the high production quality of our authentic products starting from the raw materials of our group of producers.



Fair trade

All our panela and aji (chili) yukitania are completely organic from their cultivation -- that is, no chemicals are used in their harvest or in the food preservation process. Therefore, the certification of organic food by the certifiers BIOTROPICO and CERTIMEX before the Ministry of Agriculture and Rural Development of Colombia guarantees nationally and internationally that the fields of MOLIENDA REAL are 100% free of artificial substances and the food has no preservatives or chemical additives in their production processes.





Associativity

Molienda Real works closely with small farmers through tight-knit associations with the purpose of promoting every aspect of their work: technical, economic, social, cultural, and organizational. We're dedicated to promoting activities that not only bring economic stability but also opportunity and empowerment of entire families and communities. We currently work with groups located in the Colombian communities of Salamina, Riosucio, Supía, Aguadas, and Mitú.

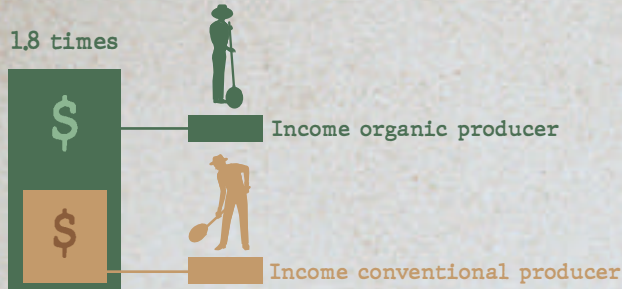
This pact ensures farmers maintain a promise to their work and to the sustainable practices in the field. It preserves the soil and the ecosystems throughout the region, while giving a dignifying aspect to the work. By opting to not industrialize the production facilities, we work to spread awareness as well as the benefits of teamwork in the collective community.

Bonafont, Caldas, Asociación ASOPROPAB
Time: 11:15 a.m. - (2019)

Indicators:

(data of 2019)

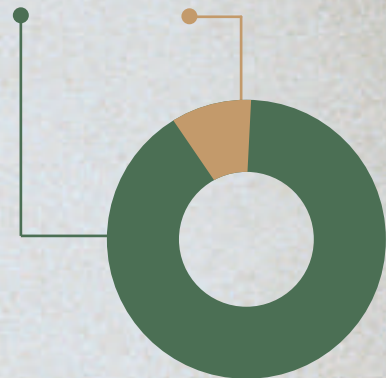
- Comparison income: Organic producers receive 1.8 times as much as conventional producers for their product.



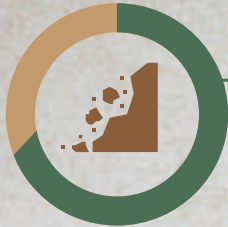
- Directly generated employments: 137 (producers and administrative personal)



- 120 certified producers in fair trade and organic cultivation



■ Reduction of soil erosion: 70%



70% reduction of soil erosion

■ Organically reduced plague species (insects and weeds): 40%



40% reduction of plague species

■ Increase in plant biodiversity in more than 5 species



Fair trade

Our FAIR TRADE SPP CERTIFICATION is backed by CERTIMEX and BIOTROPICO certifiers, which guarantees products come from authentic, democratic, small-scale organizations, which have been produced in coherence with decent work standards and according to economic, social, cultural and sustainability criteria while also marketed under fair conditions. We strive to conserve the natural environment and fortify the heritage of our communities.



FAIR TRADE



Our commitment with the environmental sustainability has bring us to use 100% biodegradable packages with certified raw material.





Salamina, Caldas
Time: 4:38 p.m. - (2018)

Organic program

The organic production program of Molienda Real contemplates a continuous and articulated work with each of the producers, not only in order to guarantee the safety and quality of our products but also to contribute to the well-being of the producers and their families. In this sense, we provide permanent support, training, advice, and assistance in the production process and make the investments that are required to improve their productivity and reach the standards of organic products, always respecting their ownership of the land.

Through the program, Molienda Real seeks to contribute to the consolidation of the social fabric, strengthen the associative bases of organizations through organizational, administrative, financial, and social support that positively impacts their internal structure and contributes to the development of the territories.

"A world in which all small producers and workers can enjoy security and sustainable livelihoods, fulfill their potential and decide on their future."

Vision Fairtrade International, 2016

¿Qué tiene
la panela orgánica?

Panela Real, el azúcar de caña orgánica,
es un producto natural, sin aditivos ni
colorantes artificiales, que conserva todos los
nutrientes y propiedades de la caña de azúcar.

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MOJENDA REAL
SUCRO ORGANICO

La caña de azúcar es una planta que crece en climas cálidos y húmedos. En Colombia, la caña de azúcar se cultiva desde hace más de 400 años. Hoy en día, la caña de azúcar es uno de los principales cultivos agrícolas del país. La producción de azúcar requiere de grandes cantidades de agua y energía. Sin embargo, la caña de azúcar es una planta que puede crecer en suelos pobres y con poca agua. Además, la caña de azúcar es una planta que puede crecer en terrenos marginales y con poca agua. Esto hace que la caña de azúcar sea una planta muy resistente y adaptable a diferentes condiciones de cultivo.

MOJENDA REAL
SUCRO ORGANICO

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MOJENDA REAL
SUCRO ORGANICO

Hecho en Colombia
Made in Colombia
Fabriqué en Colombia

YUKIMANA
SECADO AL SOL

MOJENDA REAL
SUCRO ORGANICO

La YUKIMANA es un producto tradicional colombiano, hecho a mano y elaborado con caña de azúcar orgánica. Este producto es muy saludable y rico en nutrientes. Además, es un producto que se puede utilizar en muchas recetas diferentes. La YUKIMANA es un producto que se puede encontrar en muchos supermercados y tiendas de productos orgánicos.

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MOJENDA REAL
SUCRO ORGANICO



MOJENDA REAL
SUCRO ORGANICO



Panela

Panela is a natural sweetener, rich in minerals, particularly potassium, calcium, sodium, phosphorus, also vitamins A and C.

Comparing it with sugar, the nutritional quality of panela is higher since sugar is almost entirely sucrose which completely lacks all minerals and vitamins.

The high presence of calcium and phosphorus prevents its consumption from producing cavities. Finally, it is also a good antioxidant.



Our Products



"Organic agriculture is key to feeding the world in a sustainable way"

Reganold, John P, 2016

"In general, the organic movement has inspired producers as well as consumers and has improved unsustainable habits around the world"

IFOAM, 2015

Que tiene
La panela orgánica?

LIENDA REAL
ORGANIC PANET

YUKITAÑA
SECADO AL SOL

El producto es un producto orgánico...
El producto es un producto orgánico...
El producto es un producto orgánico...

YUKITAÑA REAL es un producto orgánico...
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500g



500gr retail bag
Master Box x 50 units NATIONAL MARKET
Master Box x 12 units INTERNATIONAL MARKET



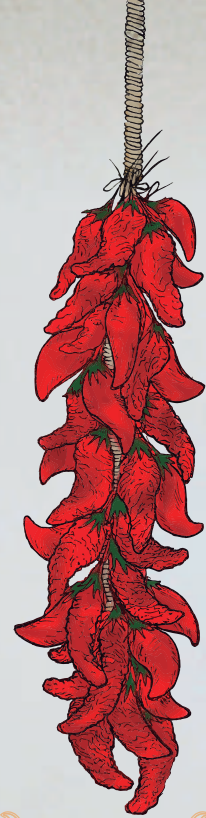
Sachet 6gr
Retail Box x 25 units
Retail Box x 100 units



Amazonian Yukitaña Ají

Ají yuquitania" (*Capsicum Chinense*, *Capsicum Annuum*, *Capsicum Frutescens*) is an original recipe native of Mitú, Vaupés, in the Amazonian zone of Colombia, where the chili is cultivated and dried in the sun to preserve its best characteristics.

The group of indigenous producers BIA MASA from the community "Comunidad 13 de junio" conserve Yukitaña as an important part of their culture due to its wide gastronomical and therapeutic uses. Its flavor has tones of spicy habanero, citrus flavors, wood, and aroma of red paprika. In the dialect of the region, they recognize it as Yukitaña. Together with them, we have developed a path to bring the flavors of their recipes to the wider global community while conserving the traditions and jungles from which it comes.



YUKITAÑA
SECADO AL SOL



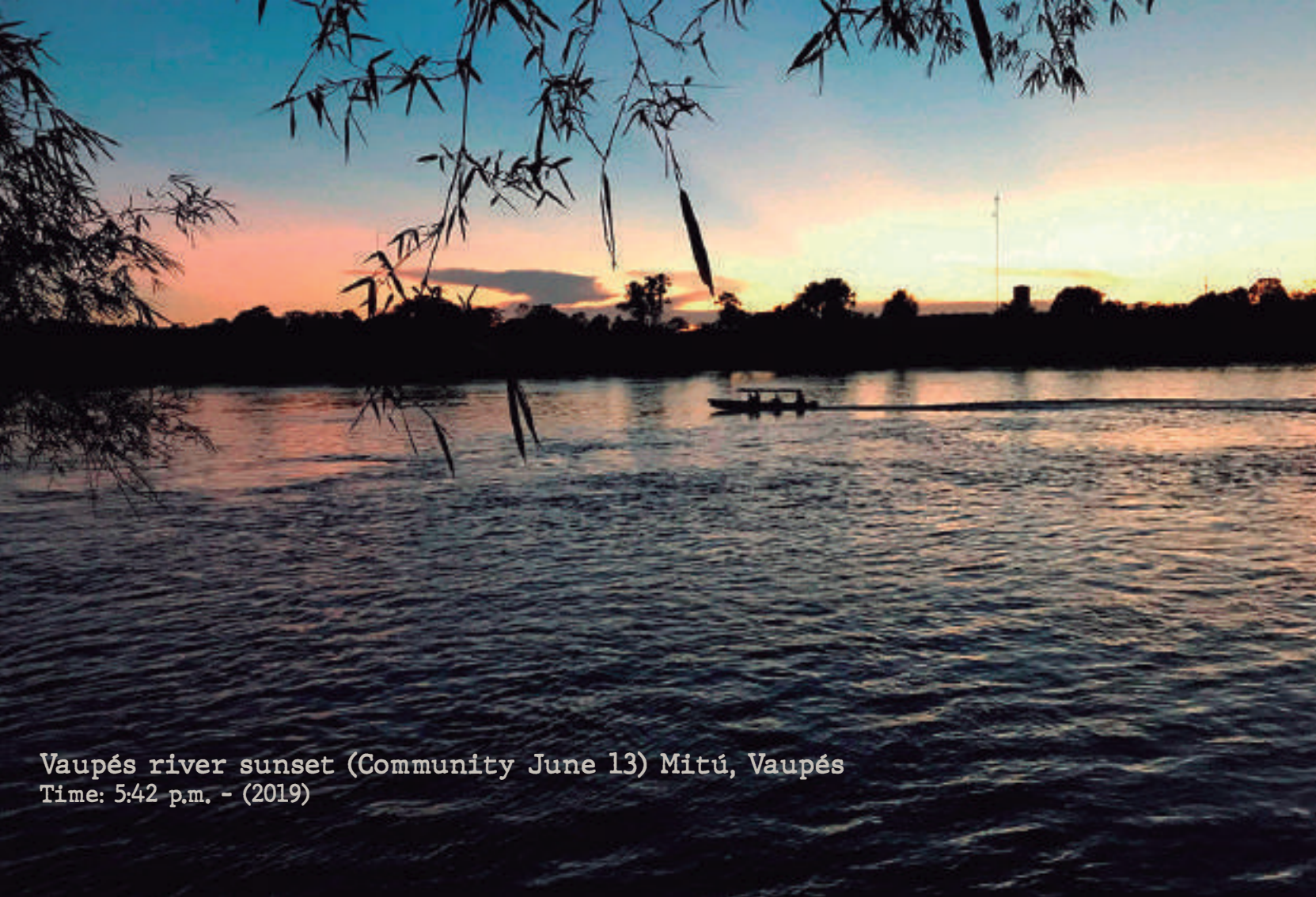
Benefits of Aji

Capsaicin works as an antiseptic, it has vitamin C and beta-carotene beneficial for the skin and the immune system. It has minerals such as iron and potassium in addition to bioflavonoids, necessary for proper cell growth and contributes to elasticity in the inner part of the blood vessels.





Ají Yukitaña
Bottle 28.34 g (1 oz)
Master Box x 30 unids
Packaging x 5 kg
Packaging x 20 kg



Vaupés river sunset (Community June 13) Mitú, Vaupés
Time: 5:42 p.m. - (2019)



PRONATEC

Official partner in Europe

Our clients

orgænik
cultivos orgánicos

ColYFlor®
Redes de comercio justo



Saludspan
ecolinda



corona



Socya







**HANDCRAFTED BY SMALL
Producers of Colombia**
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