

LEYENDA

CHOCOLATE

Quality Manufacturing Chocolate

2020

From tree to chocolate bar
100% Ecuadorian

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CHOCOLATE



About us

CHOCOLEYENDA is an Ecuadorian company dedicated to the elaboration of semi-elaborated cocoa and final consumption chocolates, using selected cocoa beans from the Nacional Fino de Aroma variety. We have organic certification for cocoa, for the production process and for marketing. We contribute to your health through carefully controlled technical processes that guarantee high levels of safety and quality in the products.

Certified with:



Processes

We intervene in every step from grain to bar.

We intervene in each step, from post-harvest, analysis, fermentation and drying of the cocoa bean, to its transformation with roasting, grinding, refining and tempering, and then passing through the cold tunnel to reach the packaging area.



Farmlands



Fermentation drawers



Drying canopies



CHOCOLATE



Toaster



Cold tunnel band



Machinery

We intervene in every step from grain to bar

In our Network we treat cocoa with organic processes, avoiding the use of chemicals that alter the quality of its fruits.



Catalogue

Conventional and Organic lines

Dark Line
Light Line
Industrial Line
Home Line

Presentations in sticks and drops

Dark chocolate 100%
Dark chocolate 80%
Dark chocolate 70%
Dark chocolate 60%
Dark chocolate 54,7%

Bar presentations

Light chocolate 70% Unrefined Cane Sugar (Panela)
Light chocolate Panela + Pineapple
Light chocolate Panela + Strawberry
Light chocolate Panela + Golden berry
Light chocolate Panela + Amaranth latin grain
Light chocolate Panela + Coconut and pineapple
Light chocolate Panela + Tropical fruits
Milk chocolate

Cocoa nibs
Cocoa paste
Chocolate in drops
Chocolate toppings
Custom chocolate

Bar and pills for hot chocolate



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Dark Line

Dark chocolates are characterized by their high cocoa content: 54.7%, 60, 70, 80 and 100%

Available in presentations of 30, 50, 100 and 200 grams



Light Line

Chocolates filled with dehydrated fruits. The chocolate is sweetened with unrefined cane sugar.

Available in presentation of 50gr at 70% cocoa.



Industrial Line

Cocoa liquor or paste in presentations of bars of 500g, 1kg and 3kg. We also have it in drops in 1lb, 1kg and 15kg presentations.

-Coverages in percentages of 54.7, 60, 70, 80 and 100% cocoa. In presentations of 500g, 1kg and 3 kilos.

-Roasted and chopped cocoa nibs in 15kg sheath presentations or at the customer's request.



CHOCOLATE

Export Line

Our line of products for the internationalization of Leyenda. In languages: Spanish, English, German and Russian



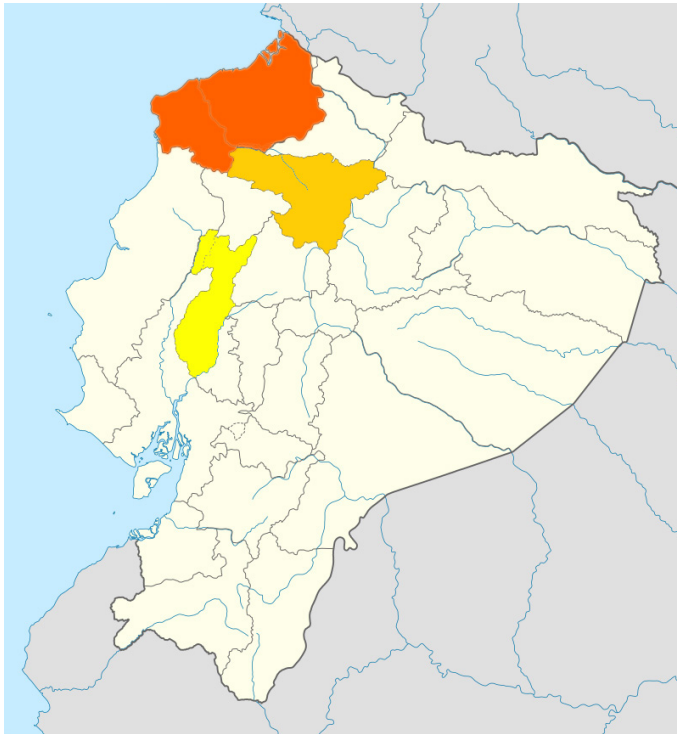
Home Line

From the best selection of Fino de Aroma cocoa, we present the traditional hot chocolate.

Available in two versions: bars and pills. The bars are presented in 100, 230 and 454gr. The tablets are presented with a weight of 12 to 13gr in boxes of 1lb and 200g.



CHOCOLATE



Origin

Our suppliers are independent farmers or associates who work directly on their cocoa fields. They are located in various areas of the country, mainly in the provinces of Esmeraldas, Pichincha, Los Ríos and the eastern area.

Among the associations, we have COCPE, made up of more than 250 families dedicated to cocoa production to whom we pay prices above the market price, in fact they have the FAIR TRADE Certificate. We also maintain a strong relationship of continuous improvement in technical areas that guarantees us a product with high quality standards.



Services

Maquila services.

Custom formulation.

Advice from grain to bar.

Production service to brands.

Maquila in percentages and presentations at the request of the client.

White Label at the client's request.

Contac

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