ARGUABLY THE BEST CHOCOLATE IN THE WORLD

Brought to you by Aligned-Markets

SOMETHING NEW

For decades the world has known that the best cocoa comes from Ecuador.

Now ecuadoreans are learning how to make the best **chocolate**.

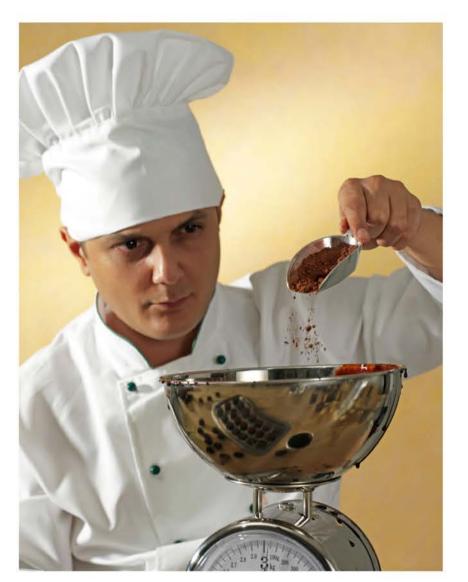




THE STORY

Over the past 30 years, the craft of chocolate-making in Ecuador has flourished. With the use of Italian machinery and chefs trained at top culinary institutes in Europe and the USA, we are now able to offer you world-class chocolate, delivered directly from the source.





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BRANDING & FORMULAS

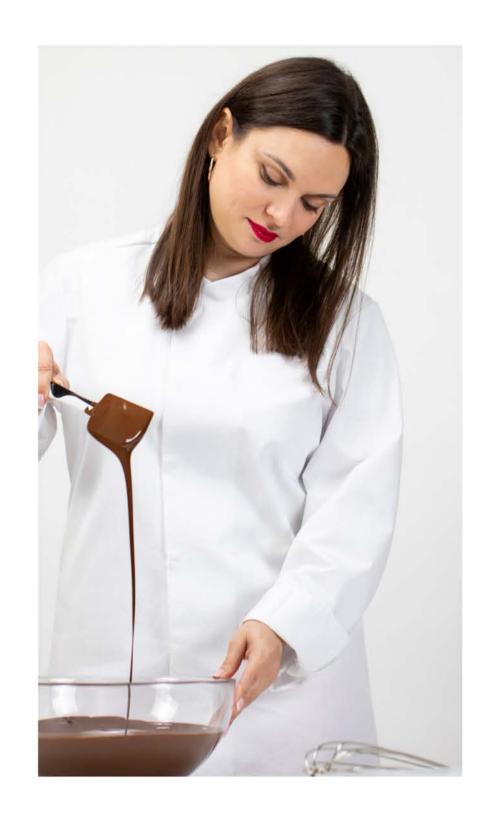
Because the processing facility is only a few hours drive from the cocoa farms, we are able to provide great flexibility to our customers.

Our plant is equipped with advanced Italian machinery, and it features a comprehensive laboratory where we develop world-class formulas with the help of top chefs in the industry.

We can create a custom formula exclusively for you. Additionally, we are pleased to offer white label production tailored to your brand's needs.







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OUR PRODUCTS

Thanks to our state-of-the-art cocoa processing facility, we are able to offer a full range of cocoa products, from semi-processed items like cocoa butter and cocoa liquor to expertly crafted chocolate bars made with the finest ingredients.

Our products are Fair Trade: in fact, we work with cocoa grower associations, who benefit directly from the sale of our products. We have other certifications:











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Cocoa Butter

Our Cocoa Butter is a premium, all-natural product, carefully obtained by pressing the chocolate paste from the finest whole roasted cocoa beans. It has a rich, creamy texture and subtle chocolate aroma.



Cocoa Mass or Liquor

Our Cocoa Liquor is made by finely grinding roasted cacao beans into a smooth, rich paste. This key ingredient, often referred to as unsweetened chocolate, offers an intense, full-bodied chocolate flavor that serves as the foundation for a variety of chocolate products.



Cocoa Nibs

Our Cocoa Nibs are crunchy pieces of roasted cacao beans, providing a bold, authentic chocolate flavor with a delightful texture. These nibs are a versatile ingredient, perfect for adding a rich chocolate essence to baked goods, granola, or savory dishes.



Cocoa Powder (10-12% Cocoa Butter)

Our Cocoa Powder with 10-12% cocoa butter content is finely milled, from the finest cacao beans. This cocoa powder offers a deep, rich chocolate flavor, making it ideal for a wide range of culinary applications, from baking to beverages. Its lower fat content provides a slightly more intense chocolate taste, perfect for those seeking a bold and robust flavor in their recipes.



Cocoa Powder (22-25% Cocoa Butter)

Our Cocoa Powder with 22-25% cocoa butter content is made from the finest cacao beans. This cocoa powder is known for its smooth texture and rich chocolate flavor, making it a versatile ingredient for both sweet and savory dishes. With its higher fat content, this cocoa powder delivers a creamy, indulgent taste that enhances the richness of any recipe, from gourmet desserts to decadent hot chocolate



Coverture Chocolate (56% Cacao)

Our Coverture Chocolate with 56% cacao content is crafted for professional use, offering a perfect balance of rich cocoa flavor and smooth sweetness. With a fluidity rated 2 out of 5, it's ideal for coating, molding, and enrobing confections where a thicker, more substantial finish is desired. This ensures a luxurious texture that holds its shape beautifully.



Coverture Chocolate (62% Cacao)

Our Coverture Chocolate with 62% cacao content offers a rich cocoa flavor with balanced sweetness, ideal for high-end confections, enrobing, and molding. With very low fluidity, it is perfect for creating dense, robust coatings and textured finishes in artisan chocolates.



Coverture Chocolate (70% Cacao)

Our Coverture Chocolate with 70% cacao content delivers a rich, intense cocoa flavor with moderate sweetness, perfect for coating, molding, and enrobing premium confections. With a fluidity of 2 out of 5, its thicker consistency is ideal for creating dense, luxurious coatings and allows for more controlled applications.



Coverture Chocolate (73% Cacao)

Our Coverture Chocolate with 73% cacao content offers a deep, intense cocoa flavor with refined sweetness, ideal for high-quality coatings, molding, and enrobing gourmet confections. With moderate fluidity of 3 out of 5, it melts easily and provides smooth, even coatings with a glossy finish, while maintaining enough thickness to hold its shape during application.



Baking White Chocolate (Contains Powdered Milk, Granulated)

Our Baking White Chocolate, made with premium powdered milk, comes in granulated form for easy use. It offers a creamy texture with delicate sweetness, ideal for desserts and confections. The granulated form ensures precise measurement and effortless melting, delivering consistent results in cakes, cookies, frostings, and more.



Baking White Chocolate (Contains Powdered Milk, in droplets)

Our Baking White Chocolate, made with the finest cacao butter and premium powdered milk, offers a smooth and creamy delight. It adds a sweet, velvety texture to your baked goods with a mild flavor that complements a variety of desserts. Ideal for cakes, cookies, and frostings, it delivers consistent, high-quality results with a rich, creamy finish.



Baking Milk Chocolate (Dark Swiss Type, in droplets)

Our Baking Milk Chocolate, crafted in the dark Swiss style, blends deep chocolate richness with smooth creaminess. Made from high-quality cacao and premium dairy, it's perfect for baking, adding a velvety texture and balanced sweetness to gourmet confections, cakes, and pastries, elevating any dessert.



Baking Chocolate (50% Cacao Content, Semi-Sweet Bars)

Our Baking Chocolate with 50% cacao content comes in semi-sweet bars, offering a perfect balance of rich chocolate flavor and subtle sweetness. Easy to melt and measure, these bars ensure smooth, consistent results for cakes, brownies, and chocolate sauces.



Product: Baking Chocolate (50% Cacao Content, Semi-Sweet Drops)

Our Baking Chocolate with 50% cacao content is a versatile, semi-sweet chocolate perfect for cookies, cakes, and desserts. Made from high-quality cacao, these convenient drops are easy to measure, melt, and incorporate, delivering consistent results and a smooth finish.



Baking Chocolate (50% Cacao Content, Semi-Sweet Granulated)

Our Baking Chocolate with 50% cacao content in granulated form offers a perfect balance of rich chocolate flavor and moderate sweetness. The granulated texture ensures precise measurement and smooth, even melting for consistent results in cookies, cakes, and sauces.



SUGAR FREE CHOCOLATE

Sugar-Free Baking Chocolate (56% Cocoa Content, Chips)

Our Sugar-Free Baking Chocolate with 56% cocoa content comes in chip form, delivering robust dark chocolate flavor without added sugars. Made from premium cacao, these chips are ideal for cookies, muffins, and other desserts, melting smoothly for rich, consistent results.



SUGAR FREE CHOCOLATE

Sugar-Free Baking Chocolate (56% Cocoa Content, Callets)

Our Sugar-Free Baking Chocolate with 56% cocoa content offers a rich, dark flavor without added sugars. Made from fine cacao, it's ideal for health-conscious bakers. The callet form ensures easy measuring, melting, and consistent results in sugar-free desserts and baked goods.



CHOCOLATE BARS

Dark Chocolate and Milk Chocolate Bars

We produce premium dark and milk chocolate bars from the finest organic Ecuadorian cacao. Our dark chocolates range from 53% to 85% cacao and can be infused with Latin American fruits, herbs, and spices, celebrating the region's rich biodiversity.



Available Sizes: 5gr / 10gr / 40gr / 100gr / 150gr / 200gr

FACILITIES

Processing Plant:

Our state-of-the-art cacao processing plant spans 8,000 square feet and is strategically located near Quito, where we can source cacao beans from both the amazon region and the coastal areas of Ecuador, where the best cocoa in the world is grown.







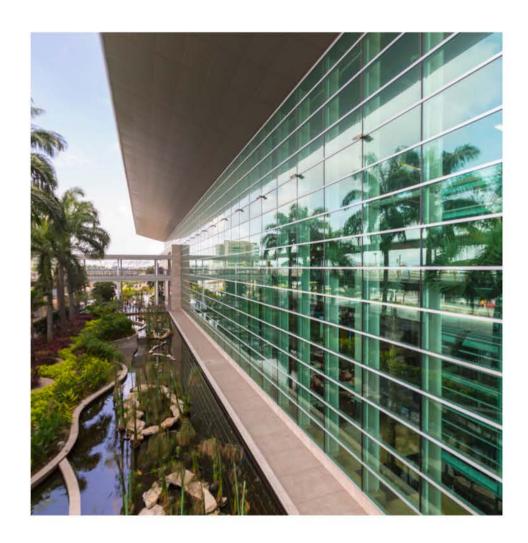


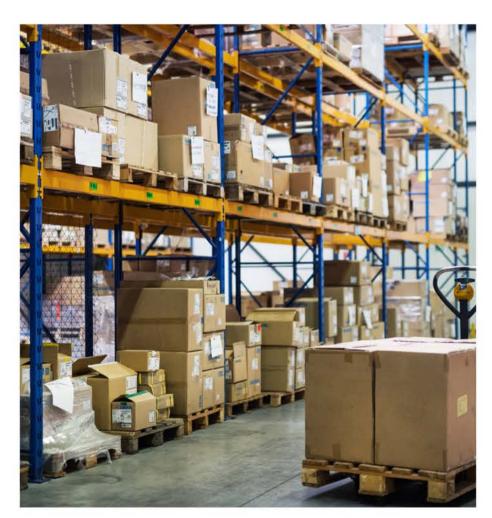
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DISTRIBUTION

Distribution in the USA and Canada:

We outsource our distribution to reputable transport and logistics companies, using temperature-controlled facilities and trucks. This ensures our products are stored and transported optimally, with delivery to all major cities in Canada and the USA.





CONTACT

Please contact us to customize pricing and distribution options based on your order volumes. We're ready to tailor our services to meet your specific needs.

Customer Service and Distribution Support:

330 5th Avenue SW, Suite 1800, Calgary, Alberta

USA and Canada: +1 (403) 903-2841

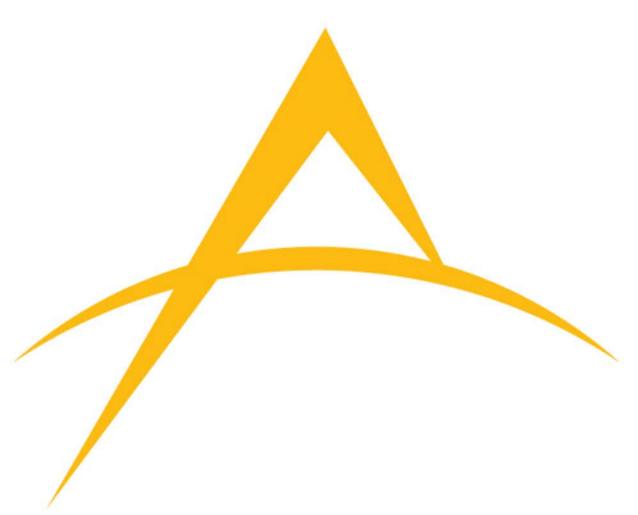
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