



L U A

Welcome to
Lua Chocolate

www.luachocolate.com

Lua Farm, Chone, Ecuador

www.luachocolate.com

// DISCOVER THE FINEST COCOA IN THE WORLD //

We are Ecuadorian cocoa and chocolate producers. We understand and carry out the process of producing and making chocolate from the farm to the bar.

We use "Ecuadorian nacional cocoa" variety grains in our collection of products. These cocoas are highly exclusive, aromatic and tasty.

Our products are free of agrochemicals and ingredients that harm human health.

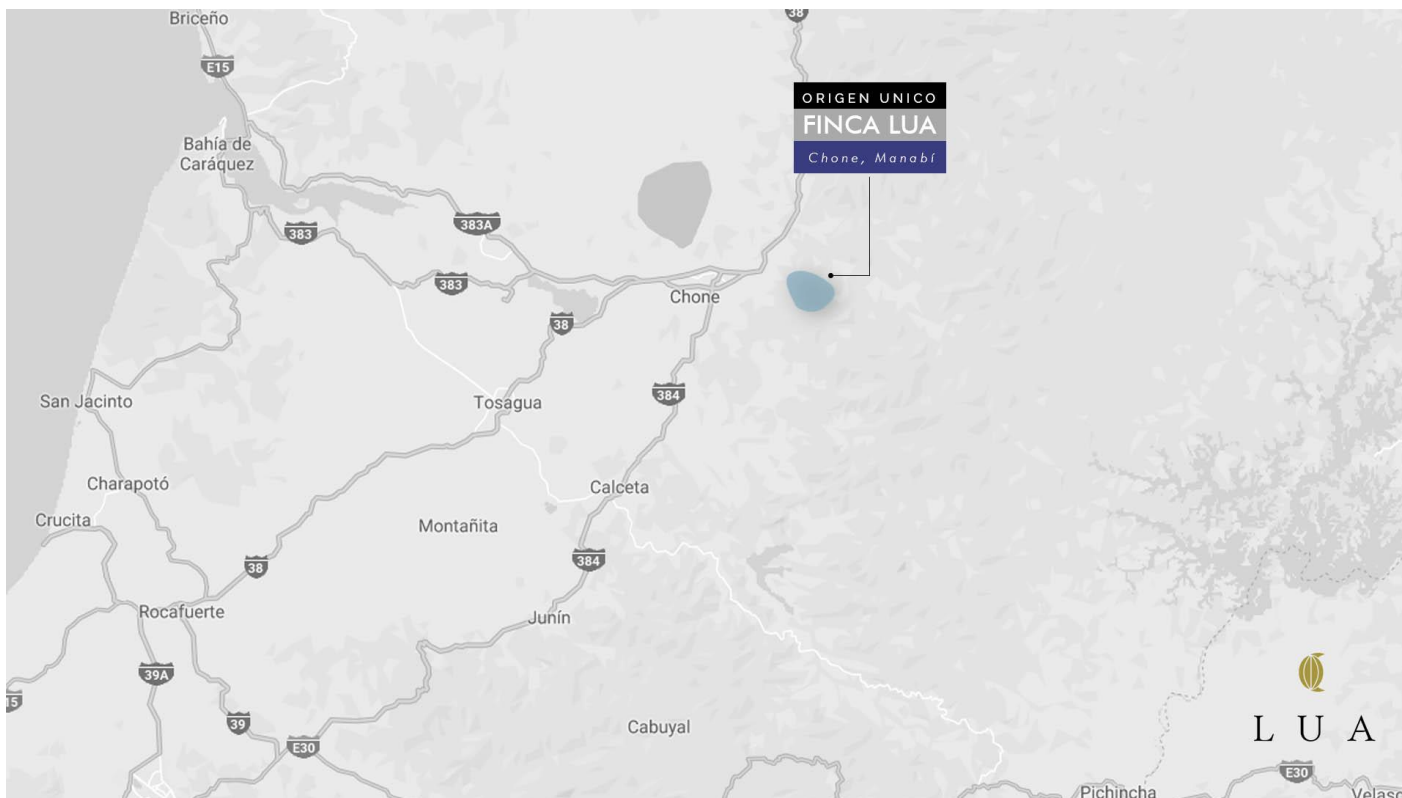




MANABÍ, CHONE, ECUADOR

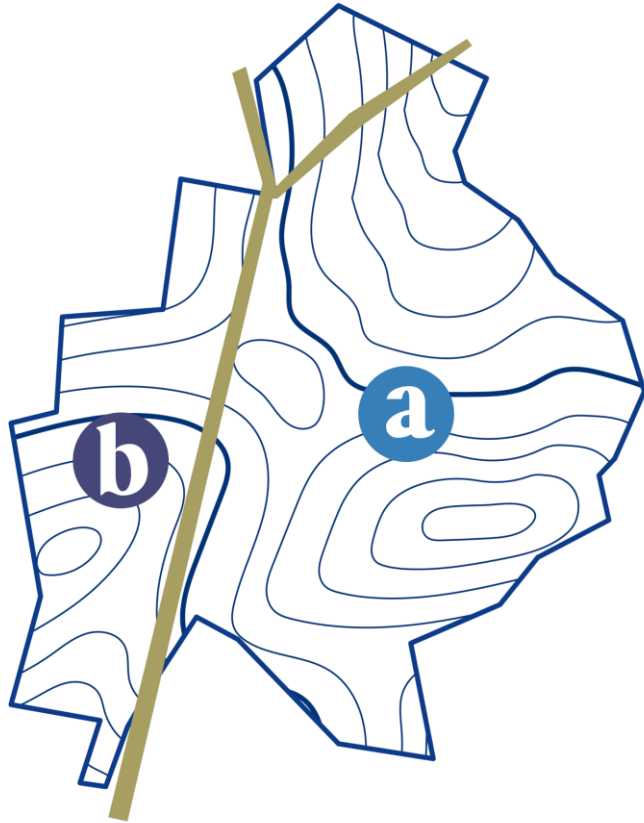
WERE WE ARE

In Manabí province sits Chone, a small city famously known as “the Garden of beautiful women and brave men.” It’s a region covered in the most striking tropical forests, and its land births the most delightful cacao varieties.



SOUTH AMERICA

LUA FARM AND OUR COCOA



Internal Road Finca Lua

a

High Area Cocos "Las Rosado"

b

Lower Area Cocos



Ecuadorian Nacional

ANCESTRAL COCOA
FAMILY OWNED FARM
FARM TO CHOCOLATE BAR
HANDCRAFTED PROCESS
GOURMET
VARIOUS COCOA PRODUCTS

Mission: Our products deliver a unique, healthy and enriching experience with each element of our environment.

Vision: Produce highly environmentally friendly cocoa derivatives for the five continents.



**ANCESTRAL
COCOA TREES**
More than 100 years old



L U A T R E E T O B A R P R O C E S S

A DELICATE PROCESS



**COCOA
POD**



**COCOA
BABA**



**COCOA
GRAINS**



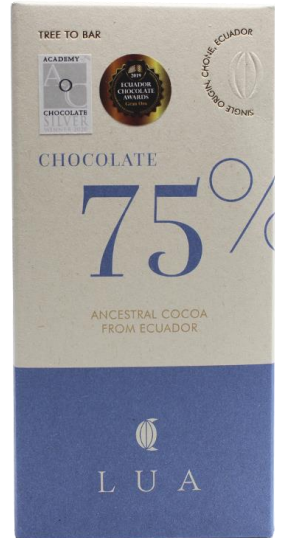
**COCOA
NIBS**



**COCOA
LIQUOR**



**FARM TO
CHOCOLATE
BAR**



**ECO
PACKAGING**

Fermentation and drying (12
days)

Grounding and conching (5
days)

Tempering, Molding and Packaging (1
day)



GLUTEN FREE



LACTOSE FREE

Ancestral Dark Chocolate 65%

- Harvested in the Manabí region, Ecuador
- Single origin: Lua – Chone
- Grain Variety: “National cocoa”
- Cocoa is fermented in indigenous laurel wood protected with amazon banana peel
- Refined for 120 hours

TASTING NOTES

Due to the uniqueness of its origin this bar has floral and fruity aromas with a distinct hint of plums and jasmine.



GLUTEN FREE



LACTOSE FREE

Ancestral Dark Chocolate 75%

- Harvested in the Manabí region, Ecuador
- Single origin: Lua – Chone
- Grain Variety: “National cocoa”
- Cocoa fermented in indigenous laurel wood protected with amazon banana peel
- Refined for 120 hours
- **Award winners “Best Chocolate of Ecuador 2019 and Silver Medal AoC 2020”**

TASTING NOTES

Orange blossom honey and herbs. Notes of subtle jasmine, herbs and raisins. Long aftertaste.

New Collection 2021





GLUTEN FREE



LACTOSE FREE

Ancestral Dark Chocolate 85%

- Harvest in the Manabí region, Ecuador
- Single origin: Lua – Chone
- Gran Variety: "National cocoa"
- Cocoa fermented in indigenous laurel wood protected with amazon banana peel
- Refined for 120 hours
- **Award winner Bronze Medal AoC London 2020**

TASTING NOTES

Soft notes of jasmine, spices like pepper. Elegant and creamy. Close with tannins and soft laurel wood notes. Low acidity



GLUTEN FREE



LACTOSE FREE

Ancestral Dark Chocolate 95%

- Harvest in the Manabí region, Ecuador
- Single origin: Lua – Chone
- Gran Variety: "National cocoa"
- Cocoa fermented in indigenous laurel wood protected with amazon banana peel
- Refined for 120 hours
- **Award winner Bronze Medal AoC London 2020**

TASTING NOTES

controlled intensity of flavor, flowers and red fruits. Soft woods accompanied by tannins at the end. Long aftertaste



GLUTEN FREE



LACTOSE FREE

Lua Nibs – Split Cocoa

- Roasted and split cocoa beans
- Single origin: Lua – Chone
- Grain Variety: “Nacional cocoa”
- Cocoa fermented in indigenous laurel wood protected with amazon banana peel
- **Superfood**
Rich in flavonoids (antioxidants) that reduce blood pressure.
Improves the human lipid profile by increasing good cholesterol.

Ideal for breakfast, healthy snacks, smoothies, salads, infusions, coffee or pastry



OUTSIDE & INSIDE

ECO PACKAGING

Our packaging is made of 100% sugarcane fiber paper and free of bleaching chemicals (Earth pact®), which reflects our commitment with the environment.

Inside, a compostable and renewable flexible cellulose film derived from wood pulp, sourced exclusively from responsibly- managed plantations.





P A S T R Y

CHIPS AND COUVERTURE

Our Gourmet Collection consists of chocolate chips and couverture both made from the selection of our best Ecuadorian cocoas with the characteristic Lua flavour.

SOON IN STOCK

A JOURNEY FOR THE SENSES

THE LUA EXPERIENCE

To really appreciate the “Lua Experience” it is necessary to activate all your senses and start enjoying a journey of sensations, aromas and flavors with our chocolate. Perceive your sight, touch, hearing, smell and taste and start tasting it!.

Accompanied by a good whiskey, bourbon, wine or coffee, it can be enjoyed alone or with your loved ones - a unique experience for your palate.



Pairing recommended by Shay Pal (USA) from



J U N E 2 0 2 0

THE NEXT **LUA** GENERATION IS BORN

We work hard in order to preserve the best and finest Ecuadorian cocoa. By 2023, we will have many new cocoa trees, developed from grafts of our best selections and own trees.

We believe in the biodynamic agriculture, a process used in our farm to create a balanced and sustainable ecosystem.

We care about our farmers, their families and their safety. A fair treatment produces a fair chocolate.

Image

Our chocolates are approved in the demanding European market (Spain, Belgium, France and Germany).

Strategy

We complement your brand and positioning strategy.

Quality Guarantee

Award winners "Best Chocolate of Ecuador 2019 and 3 AoC of London in 2020".

This is recognition for the great work that our farmers and chocolate makers do.



BENEFITS FOR

CLIENTS AND PARTNERS

Our products are respectful of people and the environment. We seek that our customers and partners have values similar to our company:

- Conscious eating
- Respect for people
- Respect for nature

OUR TEAM





THANKS



Lua Chone 75%



Lua Chone 75%



Lua Chone 85%



Lua Chone 95%

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