

PURENZA

NATURAL ORIGIN



FROM THE ORIGIN OF CACAO, WITH PURPOSE.

INSPIRED BY NATURE. DESIGNED FOR A NEW GENERATION OF CHOCOLATE.

Purenza was founded by three Ecuadorian women who honor traditional cacao knowledge while pioneering new ways to unlock the full potential of the world's most extraordinary fruit.

Our cacao comes from Ecuador, **the origin of Fine Aroma chocolate,** a special variety representing just 5–8% of global production. This exceptional raw material gives Purenza its authentic character, a chocolate experience built on quality.

We combine Ecuadorian Fine Aroma cacao with real ingredients and responsible innovation, **to create distinctive chocolate experiences.**



1. ORIGIN

ECUADOR — WHERE FINE AROMA CACAO BEGINS

Rooted in Ecuadorian Fine Aroma Cacao — an **exceptional variety** defined by **distinctive flavour.** For us, origin means identity, traceability and purpose.

2. INNOVATION

RESPONSIBLE INNOVATION MORE FROM NATURE

We combine Fine Aroma Cacao with **real ingredients** and **innovative methods,** crafting **bean-to-bar** chocolate with new flavours and textures.

3 .EXPERIENCE

DISTINCTIVE BY DESIGN CRAFTED FOR THE SENSES

Chocolate experiences that reveal the depth and natural character of cacao through every aroma, texture and flavour. **More than chocolate, a sensorial journey.**

OUR PRODUCT COLLECTION

CHOCOLATE BARKS

A MULTISENSORY CACAO EXPERIENCE

Our signature 70% dark chocolate barks are crafted with Ecuadorian Fine Aroma Cacao, bringing together ancestral cacao knowledge and modern techniques. Four distinctive creations feature real freeze-dried fruit and pure cacao for a multisensory experience defined by authentic origin, exceptional flavour, textures and visual appeal.

CACAO MUCILAGE · **ROYAL MANDARIN** · **BERRY CRUSH** · **ORIGIN 70**

FINE AROMA CACAO DROPS

EXCEPTIONAL ORIGIN, VERSATILE CREATIONS

Premium chocolate drops made with Ecuadorian Fine Aroma Cacao, available in different cacao percentages. A versatile expression of Ecuador's exceptional cacao origin, sweetness, flavour, texture and visual appeal.

56% - 63% - 70%

FINE AROMA CACAO POWDER

PURE CACAO FOR YOUR CREATIONS

Premium Ecuadorian cacao powder delivering the pure character and versatility of cacao for beverages, baking, pastry and culinary creations.

12% - 10%







OUR SIGNATURES CHOCOLATE BARKS

Four distinctive creations offer different expressions of cacao: three feature real freeze-dried fruit for vibrant flavour, aroma and delicate crunch, while one celebrates the pure character of 70% dark chocolate. Crafted to deliver a multisensory experience rooted in origin, craftsmanship and innovation.

TASTE THE ORIGIN · DISCOVER THE FLAVOUR · FEEL THE EXPERIENCE



01 — CACAO MUCILAGE BARK

70% ECUADORIAN FINE AROMA CACAO

FROM ONE FRUIT, WE CREATE MORE VALUE.

What if the part of the cacao fruit traditionally left behind could become the star of the chocolate?

Purenza combines **70% Ecuadorian Fine Aroma Cacao** with **30% cacao mucilage,** transforming this underutilized part of the cacao fruit into a natural source of fruit-based sweetness, complemented by a distinctive freeze-dried, nutrient-rich crunchy topping.

The result is an intense dark chocolate with authentic cacao character, subtle fruity notes and an unexpected crunch.

70%
CACAO LIQUOR

30%
FREEZE-DRIED CACAO MUCILAGE

100%
FINE AROMA CACAO FRUIT

0
ADDED SUGAR

0
FLAVOURINGS & PRESERVATIVES

SELECTION SIAL INNOVATION PARIS 2026 SELECTION

INTERNATIONALLY RECOGNISED INNOVATION

Our Cacao Mucilage Bark has been selected at **SIAL Innovation 2026,** the world's leading food innovation competition and the definitive global observatory for agri-food trends. Since 1996, SIAL Innovation identifies, rewards and promotes the most disruptive products in the industry.

100% CACAO FRUIT. LESS WASTE.

CACAO FRUIT SWEETENED | FREEZE DRIED CACAO FRUIT | BEAN TO BAR | VEGAN | KETO



02 — CACAO ROYAL MANDARIN BARK

70% ECUADORIAN FINE AROMA CACAO

WHERE CACAO MEETS UMAMI

Purenza combines **70% Ecuadorian Fine Aroma Cacao** with **real mandarin,** using **freeze-dried fruit** and **dehydrated peel** to create layers of aroma, texture, acidity and visual appeal. A whole-fruit approach delivering a distinctive, multi-dimensional, umami-like chocolate experience.

INTENSE. BRIGHT. PURE MANDARIN.

DRIED MANDARIN PEEL | FREEZE-DRIED MANDARIN | BEAN TO BAR | VEGAN | UD



03 — CACAO BERRY CRUSH

70% ECUADORIAN FINE AROMA CACAO

A TASTE OF THE TROPICS

A surprising fusion of intense 70% Ecuadorian Fine Aroma Cacao, **creamy soursop** and vibrant blackberry notes, bringing a taste of the tropics to every bite. Real soursop provides the **fruit-based sweetness,** complemented by **freeze-dried blackberry** on the surface, creating layers of aroma, texture and visual appeal.

TROPICAL FRUITS. ONE UNEXPECTED EXPERIENCE.

SOURSOP SWEETENED | FREEZE-DRIED BLACKBERRY | BEAN TO BAR | VEGAN | UD



04 — CACAO ORIGIN 70 BARK

70% ECUADORIAN FINE AROME CACAO

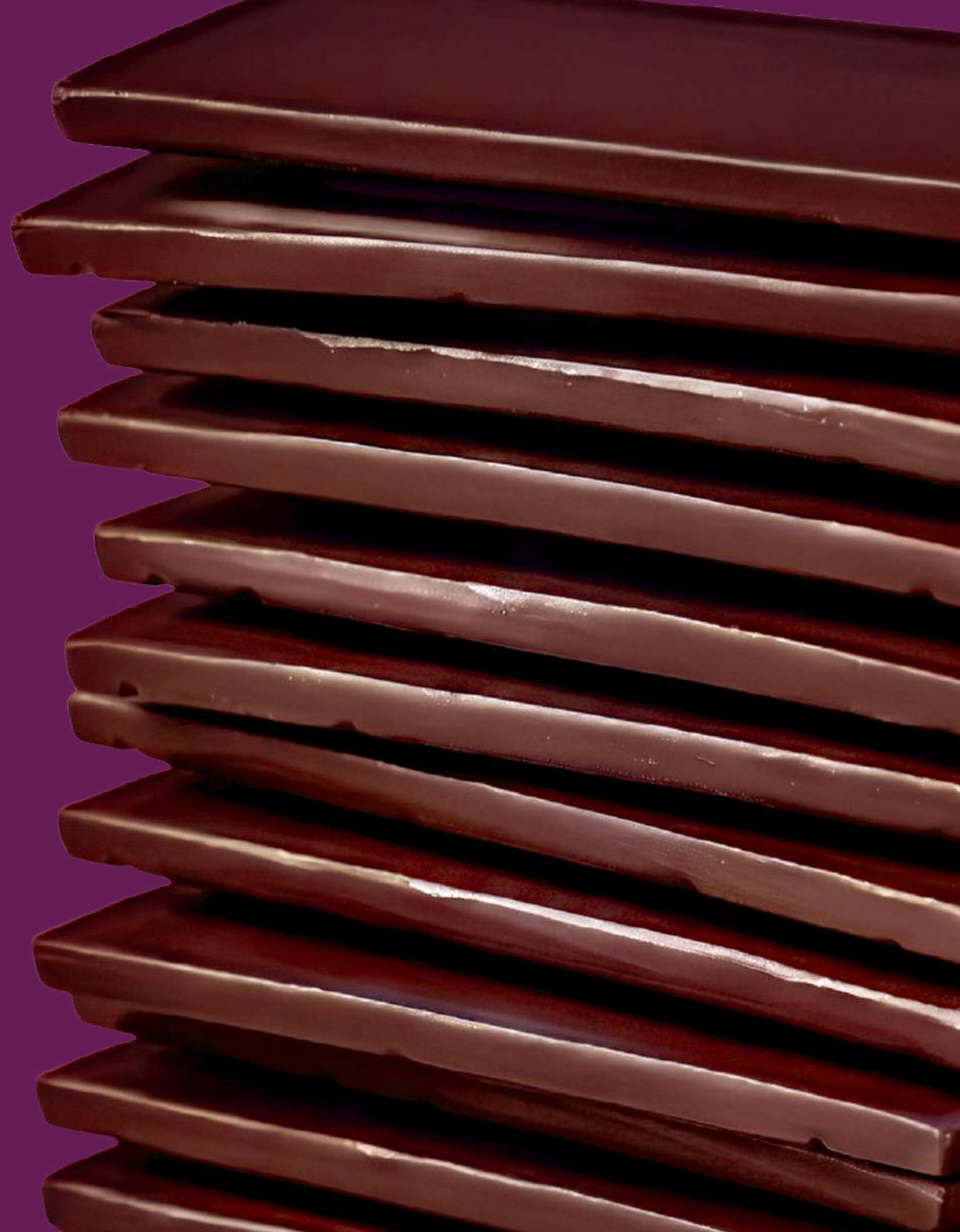
PURE CACAO, TRUE ORIGIN

Crafted from fine arome Ecuadorian cacao, this **70% dark chocolate** offers a balanced, deeply intense profile with naturally complex aromatic notes. Grown in one of the world's most celebrated cacao regions, this variety is prized for its **rare aromatic complexity** — a character that few origins can replicate.

A pure expression of Ecuadorian origin.

LETTING THE BEAN SPEAK FOR ITSELF.

WOOD ROASTED | BEAN TO BAR | VEGAN | UD



FINE AROMA CACAO DROPS

EXCEPTIONAL ORIGIN, VERSATILE CREATIONS

A versatile collection of premium chocolate coins made with **Ecuadorian cacao** and available in different **cacao percentages.**

Designed for:
Bakery · Pastry · Desserts · Foodservice · Retail · Gifting · Snacking

The range allows professional and consumer applications across different cacao intensities.

Available cacao percentages:

56% - 63% - 70%

CUSTOMIZED TO YOUR NEEDS
We offer flexible cacao percentages and formats, adapting our products to the specific requirements of each market.



FINE AROMA CACAO POWDER

PURE CACAO FOR YOUR CREATIONS

Premium **Ecuadorian cacao powder** designed to bring authentic cacao character to professional and consumer applications.

Designed for:
Baking · Pastry · Desserts · Beverages · Ice Cream · Foodservice

Cacao content:

10% - 12%

CUSTOMIZED TO YOUR NEEDS
We offer flexible cacao formats, adapting our products to the specific requirements of each market.



WHY PURENZA?

The partner of choice for brands, distributors and retailers seeking authentic and innovative chocolate.

PROVENANCE YOU CAN SELL

Ecuadorian Fine Aroma Cacao — **the origin of the world's most prized chocolate,** representing just 5–8% of global production. Ecuador supplies nearly 65% of the world's fine aroma output, giving your market a genuine story of origin, traceability and identity.

THREE CHANNELS, TAILORED FOR YOUR BUSINESS MODEL

We serve three channels with tailored solutions:

• Consumer brands
ready-to-market premium chocolate barks, drops and powder.

• Distributors
scalable supply of distinctive, high-margin products with strong shelf appeal.

• Private Label / White Label
custom formulations, packaging and branding to launch your own line with Ecuadorian Fine Aroma credibility.

VERSATILE PORTFOLIO

From **dark** chocolate barks and **premium drops** to **pure cacao powder,** our range covers bakery, pastry, foodservice, retail, gifting and snacking — all unified by Ecuadorian Fine Aroma quality.

CERTIFIED FOR GLOBAL MARKETS

Kosher · HACCP · GMP · FDA
Registered— quality systems that simplify regulatory compliance and accelerate market entry.



CERTIFICATIONS & QUALITY

QUALITY YOU CAN TRUST

UNIQUE CODE GMP:
0001-BPM-AN-0124



PURENZA

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CONTACTS

LET'S CREATE MORE VALUE TOGETHER.

Discover Purenza and bring the authentic taste of
Ecuadorian Fine Aroma Cacao to your market.

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