



••• MAYTA •••
LUXURY ECUADORIAN CHOCOLATE

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1.ABOUT US

Mayta Gourmet was founded in 2017 by a passionate entrepreneurial family that emphasizes the importance of eating healthy foods and want to offer natural and high-quality products made from the best ingredients that can be found in Ecuador.

Thinking about what it is important for current and future generations, their purpose is to offer customers the possibility to know what exactly they are buying and consuming by including single-origin, natural and organic ingredients.

The family has its roots in cocoa production, and hard work and high quality have always been part of its ethos. This fact makes Mayta Chocolate and products an even more inspiring project.

2. WORLD'S BEST COCOA

Combining ancient traditions and modern tastes, Mayta sources our organic, fair-trade cocoa beans right from the birthplace of cocoa itself: Ecuador. This resource-rich country has long been the source of the highest-quality cocoa in the world thanks to its distinctive climate.

A mixture of high altitudes, volcanic soil, equatorial temperatures, and diverse geography with hundreds of microclimates equal a growing environment that can't be replicated anywhere else. In fact, that's the story behind our name: Mayta, from the Quechua for unique.

Ecuador

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2.1. AWARD-WINNING BRAND

ECUADOR CHOCOLATE AWARDS 2018 - 2021



43% Blackberry
GOLD



70% Ginger
SILVER



70% Basil
GOLD



65% Dark Chocolate
SILVER



70% Dark Chocolate
GOLD



55% Dark Pink Salt
GOLD



70% Dark
Chocolate Basil
GRAND GOLD



65% Dark Chocolate
SILVER



43% Dark Milk



55% Dark Chocolate
GOLD



70% Dark Ginger
GOLD

2.2. OUR FARMS AND ATELIER

Mayta hand-selects Fine Aroma cacao beans from our sustainable, GMO-free farms to go through a proprietary high-tech roasting, refining, and conching process, bringing out the best aroma and flavor.

KOSHER CERTIFICATE

Mayta Gourmet S.A. is part of the family of private brands worldwide whose products bear the OK kosher symbol, the premier symbol of kosher integrity. They proclaim that our certified products satisfy the kosher concerns of the most discerning customer.





2.3.FREEZE DRIED SUPERFOOD INCLUSIONS

Our chocolate bars are produced using only top-quality, all-natural ingredients with zero additives, and our fruits are freeze-dried to ensure that you enjoy the full flavor and benefits of Ecuadorian superfoods.

2.4 OUR CHOCOLATE

Our lineup of single-origin chocolate bars currently includes twelve distinct flavors, each with its own regional nuances and history. From the Pacific Coast to the Highland Cloud Forest, our richly-layered dark chocolate contains subtle notes that pay tribute to the unique environment in which it was grown.

And from rainforest-raised berries to fresh herbs, we've paired this chocolate with a variety of Ecuadorian superfoods for an indulgence that you can feel good about.





Origin: Puerto Quito

55 % Pure

Our 55% Pure Dark Chocolate comes from the tropical forest of Ecuador. This fruits and flowers of this exotic paradise are reflected in a richly-layered dark chocolate that will transport you to the heart of paradise.

Ingredients: Sugar, cocoa mass, cocoa butter, soy lecithin (GMO free). Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Puerto Quito

55 % Pink Salt

A Gold Bar Award winner, Pink Salt Chocolate is made with single origin-cacao from Puerto Quito, an area surrounded by exotic fruits and flowers. Mineral-rich Himalayan pink salt enhances the flavor of our single origin 55% dark chocolate for truly indulgent treat.

Ingredients: Sugar, cocoa mass, cocoa butter, soy lecithin (GMO free), pink salt. Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Puerto Quito

55 % Strawberry

Chocolate and strawberries never go out of style, and we've recreated the classic duo using freeze-dried strawberries with our signature 55% dark chocolate grown in the heart of the Ecuadorian Tropical Rainforest.

Ingredients: Sugar, cocoa mass, cocoa butter, soy lecithin (GMO free), freeze-dried strawberries. Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Puerto Quito

55 % Raspberry

Sweet, tart, crunchy, and creamy—our 55% dark chocolate is enriched with freeze-dried raspberries at the height of ripeness for the perfect explosion of tropical flavors.

Ingredients: Sugar, cocoa mass, cocoa butter, soy lecithin (GMO free), freeze-dried raspberries. Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Puerto Quito

55 % Chili Pepper

Freeze-dried native Ecuadorian chili peppers bring out the smokier notes in our 55% dark chocolate for a bold flavor combination that goes down smoothly and packs a punch.

Ingredients: Sugar, cocoa mass, cocoa butter, soy lecithin (GMO free), chili pepper. Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Puerto Quito

55 % Coffee

For the coffee lovers (and the soon-to-be coffee converts), hand-ground high-altitude Arabica coffee beans meet our 55% dark chocolate for an explosion of light tropical notes with the decadence of rich roasted coffee.

Ingredients: Sugar, cocoa mass, cocoa butter, soy lecithin (GMO free), grounded coffee beans. Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Puerto Quito

55 % Blackberry

The medley of notes from our award-winning 55% dark chocolate pair perfectly with freeze-dried blackberries for a burst of flavor and texture that earned Mayta its most recent Gold Bar status at the Ecuador Chocolate Awards.

Ingredients: Sugar, cocoa mass, cocoa butter, soy lecithin (GMO free), freeze-dried blackberries. Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Puerto Quito

55 % Passion Fruit

Take your taste buds on a journey to the lush Ecuadorian coast. Whether you know it as granadilla, maracuya, tumbo, or simply passion fruit, this sweet tropical treasure complements our buttery dark chocolate in a perfect summer pairing.

Ingredients: Sugar, cocoa mass, cocoa butter, soy lecithin (GMO free), freeze-dried passion fruit. Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Puerto Quito

70 % Golden Berry

Is there anything that says “summer on the coast” quite like this explosive new flavor? Freeze-dried goldenberries bring out the citric brightness in our 70% dark chocolate for a whirlwind of sweet and tangy goodness.

Ingredients: Cocoa mass, sugar, freeze-dried goldenberries, soy lecithin (GMO free). Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Esmeraldas

55 % Basil

A crowd favorite, this Grand Gold Bar Award winner strikes the ideal balance between sweet and refreshing using freeze-dried basil and our 70% dark chocolate. Basil’s sharp aromatic properties bring out a fuller citrus flavor that’s extravagant, distinctive, and delicious.

Ingredients: Cocoa mass, sugar, freeze-dried basil, soy lecithin (GMO free). Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Esmeraldas

70 % Ginger

This Gold Bar Award winner combines our extraordinary 70% dark chocolate with the peppery warmth of fresh ginger. The slight bite contrasts with the sweet citric notes of our single-origin chocolate and leaves a satisfying spiciness that's downright addictive.

Ingredients: Cocoa mass, sugar, freeze-dried ginger, soy lecithin (GMO free). Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



Origin: Esmeraldas

70 % Pure

Our 70% Pure Dark Chocolate is sourced from Esmeraldas Province, located along Ecuador's northern coast. The unique climate lends this chocolate a full-bodied, robust flavor profile filled with tropical fruits, citrus, red berries, and an aftertaste of earthy nuts and spices.

Ingredients: Cocoa mass, sugar, soy lecithin (GMO free). Contains soy. May contain traces of peanuts, milk, lactose, tree nuts and gluten.



12 bars box
(One flavor or mixed)



72 bars box

3.MAYTA COFFEE

Mayta Coffee is sourced from a sustainable farm located on the peaceful slopes of the Andes mountain range at an altitude of between 1,700 and 2,100 metres in an arid, desert microclimate. For coffee plants to grow, the area was reforested with castor-oil plants and Inga, acacia, papaya, grapefruit, lemon, mandarin, avocado, tea, fig, cypress, ash, pomegranate, eucalyptus, broom and medlar trees, to name just a few! These reforestation efforts have created an ideal shade for coffee plants and a safe habitat for birds and wildlife.

Our proprietary blend is composed of different premium varietals such as Caturra, Yellow Caturra, Tekisik Bourbon, Pacamara, Pacas, Java and some hybrid Ecuadorian mutations of Bourbon and Ethiopian plants.

Sensory Profile

Bright and wild cup, deeply complex with notes of tangerine, orange, chocolate, lemon, caramel and mango. Cupping Score 86+



4.PACKAGING

Chocolate

Contents

Display Box: 12 Bars
Master Box: 6 Display Boxes/72 Bars
Half Pallet: 72 Master Boxes/31,104 Bars
Full Pallet: 144 Master Boxes/62,208 Bars

Weight

Single Bar: 50 g
Display Box: 600 g
Master Box: 3.6 kg
Half Pallet: 260 kg
Full Pallet: 520 kg

Dimensions

Single Bar: [need dimensions]
Display Box: 16 cm x 10 cm x 12
Master Box: 32 cm x 30 cm x 12 cm

Coffee

Contents

Master Box: 12 Bags
Half Pallet: 56 Master Boxes/672 Bags
Full Pallet: 112 Master Boxes/1,344 Bags

Weight

Single Bag: 340 g
Master Box: 4.08 kg
Half Pallet: 228.5 kg
Full Pallet: 457 kg

Dimensions

Master Box: 29 cm x 25 cm x 21 cm

5. OUR COMMITMENT

At Mayta Gourmet, we are committed to high-quality, innovative products that share the richness of Ecuadorian history and culture with the world.

We are constantly striving for success—in our recipes, our sustainability practices, and our customer service. For those looking to journey through the flavors of the Amazon and the Andes, look no further.




6.CONTACT US

 <http://maytagourmet.com>

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