



CORDILLERA

SINCE 1920

SUSTAINABLE CHOCOLATE
MADE AT SOURCE





THE BEST OF SUSTAINABLE LATIN AMERICAN CACAO

CORDILLERA

Our name, **Cordillera**, comes from a Spanish word that means mountain range. That name pays tribute to the rich soil in Latin American countries where our cacao beans are manually harvested using sustainable practices by people who carefully watch over every step of the chocolate-making process.

Cordillera is born from an exacting blend of Trinitarian cacao that perfectly balances all its attributes. We roast the cacao to highlight the unique sensory elements of fine flavor cacao from Colombia, Ecuador, and Peru that is characterized by floral and fruit notes. During the conching process we carefully select the ideal temperature, time, and blending conditions to create perfect flavors and textures in the final product.

2. WE ARE PROUD TO OFFER LATIN AMERICAN SINGLE ORIGIN CHOCOLATE



UNIQUE FLAVOR PROFILE

Sourced from the 'Criollo' and Trinitarian cacao, our beans develop aromas with special notes such as flowers, fruits, caramel and walnuts giving a unique touch to the flavor profile of the chocolate.

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LATIN AMERICAN FINE OR FLAVOR COCOA BEANS

Our products are made with Latin American fine or flavor cocoa beans (ICCO*), which represent only 7% of world production.

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2 AGRICULTURAL RESEARCH AND TRAINING FARMS

Our cacao farms offer permanent training to farmers, technicians and agricultural engineers on multiple subjects such as good agricultural practices, sustainability issues, disease control, productivity and research.

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SOURCES OF SUPPLY

Our main sources of cocoa beans are Colombia, Ecuador, Venezuela, Peru, The Dominican Republic and Costa Rica, countries declared among the most biodiverse in the world.

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3. ONE SUPERIOR PURPOSE: SUSTAINABILITY

SUSTAINABILITY DIMENSIONS

SOCIAL



Conflict-free cocoa: We guarantee no child labor. Our company works with communities to promote their welfare and social development.

30%

30% of all cacao beans used in our production are delivered directly to the company by farmer's cooperatives.

ECONOMICAL



Cacao for the Future: Private investment fund to promote cocoa development in Colombia.



Our company sources from 35.000 families in Colombia. A third of them directly benefit from our social an sustainability programs.

ENVIRONMENTAL



We have strategical agricultural alliances in 24 provinces of Colombia.



More than 60 years of agricultural development support with direct buying offices in 11 locations in Colombia and Peru.



Our farm Yariquíes (263has) is the only cocoa farm in Colombia certified in Carbon Capture and in Best Agricultural Practices (BAP).



NEW PRESENTATIONS AND PACKAGING

DISPLAY 5KG



DOSING CAP

For easier handling



MASTER CASE

Doypack 1Kg: 10 units

Display 5Kg: 4 units



DOYPACK 1KG



RESEALABLE PACKAGING

To preserve the best of Cordillera Chocolate

A collection of chocolate ingredients including cocoa beans, chocolate chips, white chocolate chips, and chocolate pieces on a wooden surface. The background is a rustic wooden surface with a large green leaf on the left. In the center, a small bowl of dark chocolate powder is visible. To the right, there is a pile of white chocolate chips. In the foreground, there are several pieces of dark chocolate. The text "CHOCOLATE COUVERTURES" is overlaid in the center of the image.

**CHOCOLATE
COUVERTURES**

PRODUCTS PORTFOLIO

COLOMBIA ORIGIN DARK



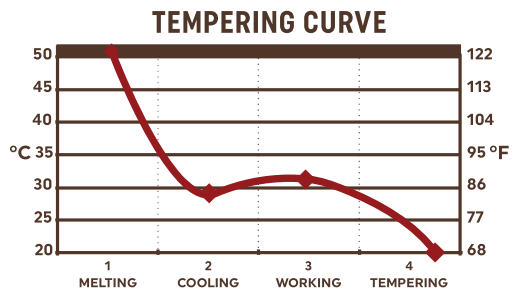
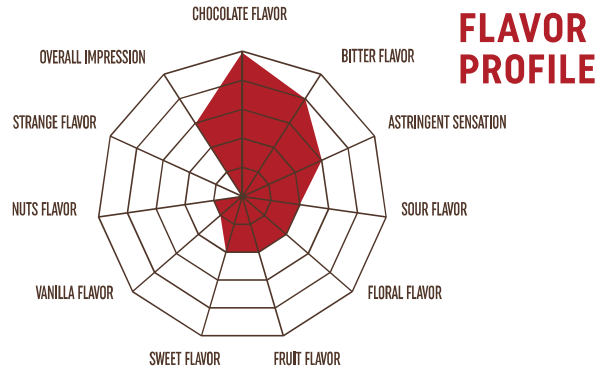
DARK 70%

Presentation: Wafers
 Display 5kg with dosing cap
 SAP: 1004872

It has the intensity of a select, intense chocolate, with balanced flavors and aromas of toasted nuts, red fruits, vanilla and flowers.

Fluidity: -●●●●●+

Applications: Bars, bonbons, cakes, desserts, fillings, ganache, glaze, modeling.



Stages	1	2	3	4
DARK	50°C - 122°F	29°C - 84.2°F	31°C - 87,8°F	20°C - 68°F



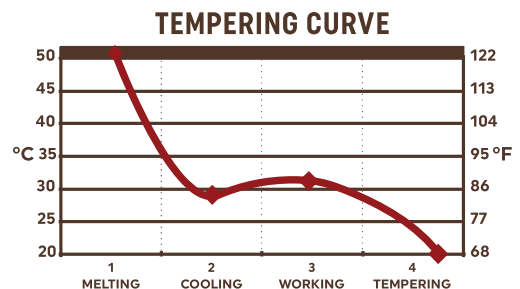
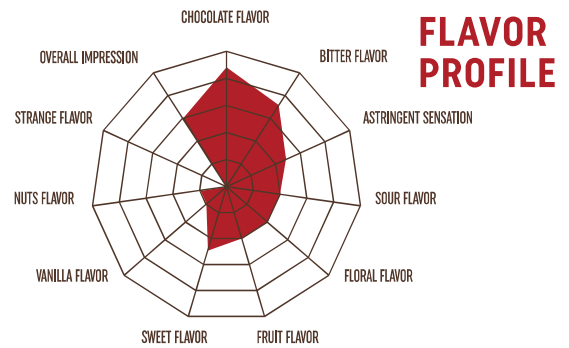
DARK 65%

Presentation: Wafers
 Display 5kg with dosing cap
 SAP: 1004873
 Doypack 1kg
 SAP: 1049052

A chocolate with balanced taste, in wich fruity and flowery aromas exalt the characteristic flavor of chocolate and bitter nuances emerge softly while enclosing it subtly.

Fluidity: -●●●●●+

Applications: Bars, bonbons, cakes, desserts, fillings, ganache, glaze, modeling.



Stages	1	2	3	4
DARK	50°C - 122°F	29°C - 84.2°F	31°C - 87,8°F	20°C - 68°F

COLOMBIA ORIGIN

DARK



DARK 59%

Presentation: Wafers
Display 5kg with dosing cap
SAP: 1004874

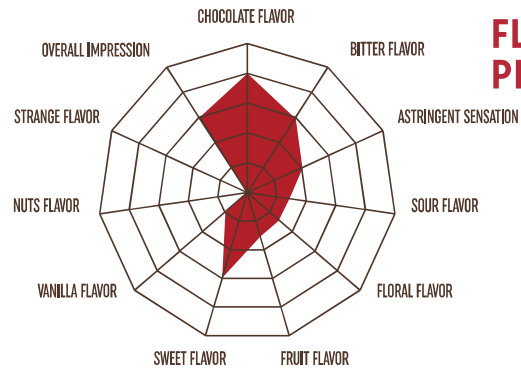
It stands out for its balanced flavor between chocolate and the notes of almonds and hazelnuts, as well as the aromas of flowers and fruits.

Fluidity: -●●●●●+

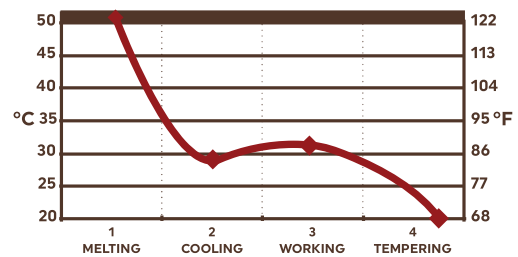
Applications:

Bars, bonbons, cakes, desserts, fillings, ganache, glaze, modeling.

FLAVOR PROFILE



TEMPERING CURVE



Stages	1	2	3	4
DARK	50°C - 122°F	29°C - 84.2°F	31°C - 87,8°F	20°C - 68°F

COLOMBIA ORIGIN

SEMI-SWEET



SEMI-SWEET 53%

Presentation: Wafers
Display 5kg with dosing cap
SAP: 1004875
Doypack 1 kg
SAP: 1049051

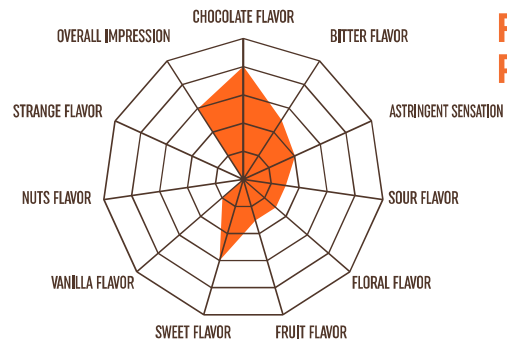
Semi-sweet chocolate with vanilla and soft nuances of berry that are balanced with notes of cinnamon, hazelnuts, and coffee.

Fluidity: -●●●●●+

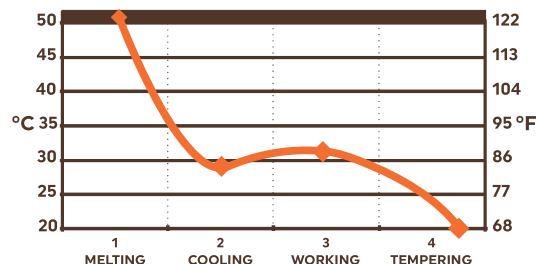
Applications:

Bars, bonbons, cakes, desserts, fillings, ganache, glaze, modeling.

FLAVOR PROFILE



TEMPERING CURVE



Stages	1	2	3	4
SEMI-SWEET	50°C - 122°F	29°C - 84.2°F	31°C - 87,8°F	20°C - 68°F

ORIGIN MILK

MILK



MILK 36%

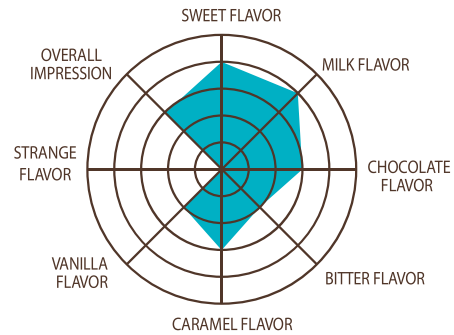
Presentation: Wafers
 Display 5kg with dosing cap
 SAP: 1028441

The perfect blend of nutty and vanilla flavors integrated with well defined dairy aromas and flavors, the product of a select refining and conching process.

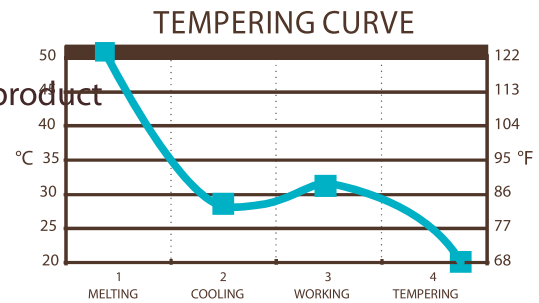
Fluidity: -●●●●●+

Applications:

Bars, bonbons, cakes, desserts, fillings, ganache, glaze, modeling.



FLAVOR PROFILE



Stages	1	2	3	4
MILK	50°C - 120°F	28°C - 82.4°F	31°C - 87.8°F	20°C - 68°F



COCOA



COCOA



DUTCHED COCOA POWDER 24%

Presentation:
Bag 2kg
SAP: 1004892

Powdered and dutched cocoa, with 22 - 24% cocoa butter content. Bitter taste and aroma that preserves the aroma and flavor characteristics of the grain.

Applications: Chocolate drinks, baking and pastry preparations, decoration.

A close-up photograph of a white ceramic dish filled with cacao nibs. The nibs are dark brown, irregularly shaped, and have a slightly glossy texture. The dish is placed on a wooden surface, and several whole cacao beans and cacao pods are scattered around it. The background is dark and out of focus, emphasizing the cacao nibs in the foreground.

**CACAO
NIBS**

CACAO NIBS



CACAO NIBS

Presentation:

Bag 800g
SAP: 1004893

Roasted and crushed cacao beans. Bitter taste and aroma that preserves the aroma and flavor characteristic of the grain.

Applications: Drinks, baking, inclusion.





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SINCE 1920

www.chocolatecordillera.com

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sales@foodlinksusa.com

