



Molino de Chocolate

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Figure: Physical Person

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Technical Sheets of Molino de Chocolate **We sell in commercial chains such as:**

- OXXO in Xalapa, Veracruz, Boca del Río, Coatepec and Cardel.
 - HEB chains in the north
- We have exported to China in December 2020.
 - All our prices include taxes.
 - Preferential consumption: Three years.





Product name		CACAO 100% PURO (Presentación en polvo)	
PRODUCT DESCRIPTION		100% pure cocoa is a natural product developed from the raw cocoa bean, it is roasted and husked, it does not contain sugar, added fats or any other ingredient other than the whole cocoa bean. Its powder presentation makes it easier to dissolve and/or mix with other seeds for drinks, smoothies or even in pastries. for diabetics, fitness people or elderly people.	
ELABORATED IN		Product made in Xalapa, Veracruz. Contact: 2283650549	
NUTRITIONAL COMPOSITION	Energetic content		267.7 KJ (64 Kcal)
	protein		2.41 g
	Total Fats		5.89 g
	Saturated fats		2.92 g
	Monounsaturated fats		1.54 g
	Polyunsaturated fats		1.00 g
	Total carbohydrates		2.15 g
	added sugars		0 g
	Dietary fiber		0.8 g
	Sodium		0.5 mg
WEIGHT		250 gr.	
<div>Box: 30 pieces Total boxes per pallet: 64 boxes Total pieces per pallet: 1920pcs Box measures: 30x30x20</div>		<div><div>7 500463 800863</div></div>	
		<div>Conservation</div> <div>Keep in a dry environment</div> <div>Do not expose to the sun</div>	
Value propositions and certification		Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.	


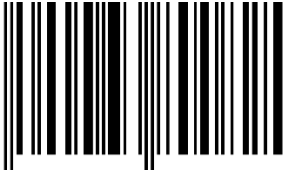




Product name		100% PURE COCOA (Table presentation)	
PRODUCT DESCRIPTION		100% pure cocoa is a natural product developed from the raw cocoa bean, it is roasted and husked, it does not contain sugar, added fats or any other ingredient other than the whole cocoa bean. Its powder presentation makes it easier to dissolve and/or mix with other seeds for drinks, smoothies or even in pastries. for diabetics, fitness people or elderly people.	
ELABORATED IN		Product made in Xalapa, Veracruz. Contact: 2283650549	
NUTRITIONAL COMPOSITION	Energetic content	267.7 KJ (64 Kcal)	
	protein	2.41 g	
	Total Fats	5.89 g	
	Saturated fats	2.92 g	
	Monounsaturated fats	1.54 g	
	Polyunsaturated fats	1.00 g	
	Total carbohydrates	2.15 g	
	added sugars	0 g	
	Dietary fiber	0.8 g	
	Sodium	0.5 mg	
WEIGHT		55 gr.	
<div>Caja: 40 piezas Total: 40 piezas Medidas: 20x20x20</div>		<div></div>	
		<div></div>	
CONSERVATION		Keep in a dry environment	Do not expose to the sun
Value propositions and certification		Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.	

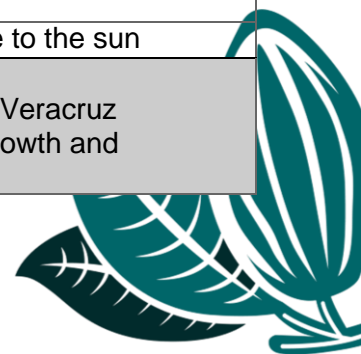
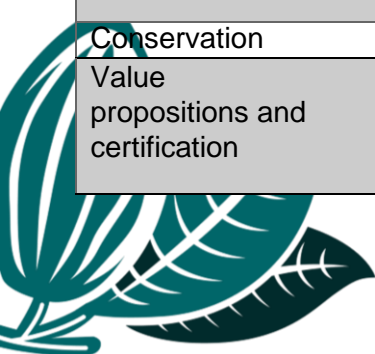




Product name		70% COCOA BEAN CHOCOLATE (Powder presentation)	
PRODUCT DESCRIPTION		Chocolate 70% cocoa is one of the chocolates with the highest purity, which is why it is defined as a bitter chocolate, with a very small percentage of sugar. Its flavor is very rich and allows you to savor the notes of the cocoa bean with great ease. This is an ideal chocolate for people who consume very little sugar. Contains no preservatives, no dairy, no fat added or gluten.	
ELABORATED IN		Product made in Xalapa, Veracruz. Contact: 2283650549	
NUTRITIONAL COMPOSITION	Energetic content		547 KJ (1067 Kcal)
	protein		4.10 g
	Total Fats		38.67 g
	Saturated fats		3.33 g
	Monounsaturated fats		
	Polyunsaturated fats		0.00g
	Total carbohydrates		
	added sugars		40.67 g
	Dietary fiber		0.00 g
	Sodium		0.00 g
PRESENTATION AND COMMERCIAL PACKAGING	Fibra dietética		12.00 g
	Sodio		3 mg
	250 gr.		
Weight			
Box: 30 pieces Total boxes per pallet: 64 Total pieces per pallet: Box measures: 30x30x20		 <p>Matteada de Chocolate Artesanal</p>  <p>7 500463 800825</p>	
Conservation		Keep in a dry environment	Do not expose to the sun
Value propositions and certification		Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.	

2283650549

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PRODUCT NAME		70% COCOA BEAN CHOCOLATE (Powder presentation)	
PRODUCT DESCRIPTION		Chocolate 70% cocoa is one of the chocolates with the highest purity, which is why it is defined as a bitter chocolate, with a very small percentage of sugar. Its flavor is very rich and allows you to savor the notes of the cocoa bean with great ease. This is an ideal chocolate for people who consume very little sugar. Contains no preservatives, no dairy, no fat added or gluten. Its presentation in a wheel is more practical to control the consumption portions. In addition to being able to use in drinks or pastries.	
PLACE OF PRODUCTION		Product made in Xalapa, Veracruz. Contact: 2283650549	
NUTRITIONAL COMPOSITION Quantity per 100gr. Portion.	Energetic content	547 KJ (1067 Kcal)	
	protein	4.10 g	
	Total Fats	38.67 g	
	Saturated fats	3.33 g	
	Monounsaturated fats	0.00g	
	Polyunsaturated fats	40.67 g	
	Total carbohydrates	0.00 g	
	added sugars	0.00 g	
	Dietary fiber	12.00 g	
	Sodium	3 mg	
WEIGHT		55 gr.	
Box: 40 pieces Total: 40 pieces Measurements: 20x20x20		<div></div> <div></div>	
Conservation		Keep in a dry environment	Do not expose to the sun
Value propositions and certification		Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.	







PRODUCT NAME			50% COCOA CHOCOLATE (Table presentation)		
PRODUCT DESCRIPTION			50% cocoa chocolate is one of the favorites because its flavor is a great balance between the sweetness and the bitter taste of cocoa, it is an ideal chocolate for restaurants, hotels and cafes because its flavor is simply unique. Its presentation in a wheel is more practical to control the consumption portions. In addition to being able to use in drinks or pastries. Contains no preservatives, no dairy, no added fats or gluten.		
PLACE OF PRODUCTION			Product made in Xalapa, Veracruz. Contact: 2283650549		
NUTRITIONAL COMPOSITION Quantity per 100gr. Portion.			Energetic content		470 KJ (1067 Kcal)
			protein		4.10 g
			Total Fats		30.00 g
			Saturated fats		16.47 g
			Monounsaturated fats		0.00g
			Polyunsaturated fats		62.94 g
			Total carbohydrates		10.59 g
			added sugars		10.59 g
			Dietary fiber		4.71 g
			Sodium		11 mg
WEIGHT			55 gr.		
Box: 44 pieces Total boxes per pallet: 144 boxes Total pieces per pallet: 6336pcs Box measures: 30x30x20			  7 5 0 0 4 6 3 8 0 0 8 4 9		
Conservation			Keep in a dry environment		Do not expose to the sun
Value propositions and certification			Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.		





PRODUCT NAME		CHOCOLATE 33% COCOA (Powder presentation)	
PRODUCT DESCRIPTION		Chocolate 33% cocoa is a chocolate with a well-known flavor in Mexico, the difference is that it contains a greater flavor than all conventional chocolates, in addition to being 100% natural. Contains no preservatives, no dairy, no added fats or gluten.	
PLACE OF PRODUCTION		Product made in Xalapa, Veracruz. Contact: 2283650549	
NUTRITIONAL COMPOSITION	Energetic content		535 KJ (2238 Kcal)
	protein		3.60 g
	Total Fats		32.35 g
	Saturated fats		11.82 g
	Monounsaturated fats		0.00 g
	Polyunsaturated fats		64.12 g
	Total carbohydrates		41.18 g
	added sugars		41.18 g
	Dietary fiber		1.18 g
	Sodium		5 mg
WEIGHT		250 gr.	
<div>Box: 30 pieces Total boxes per pallet: 64 boxes Total pieces per pallet: 1920pcs Box measures: 30x30x20</div>		<div></div>	
Conservation		Keep in a dry environment	Do not expose to the sun
Value propositions and certification		Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.	






PRODUCT NAME		CHOCOLATE 33% COCOA (Table presentation)	
PRODUCT DESCRIPTION		Chocolate 33% cocoa is a chocolate with a well-known flavor in Mexico, the difference is that it contains a greater flavor than all conventional chocolates, in addition to being 100% natural. Contains no preservatives, no dairy, no added fats or gluten. Its presentation in a wheel is more practical to control the consumption portions. In addition to being able to be used in drinks.	
PLACE OF PRODUCTION		Product made in Xalapa, Veracruz. Contact: 2283650549	
NUTRITIONAL COMPOSITION		Energetic content	535 KJ (2238 Kcal)
		protein	3.60 g
		Total Fats	32.35 g
		Saturated fats	11.82 g
		Monounsaturated fats	0.00 g
		Polyunsaturated fats	64.12 g
		Total carbohydrates	41.18 g
		added sugars	41.18 g
		Dietary fiber	1.18 g
		Sodium	5 mg
PRESENTACION		55 gr.	
<div>Box: 44 pieces Total boxes per pallet: 144 boxes Total pieces per pallet: 6336pcs Box measures: 30x30x20</div>		<div></div> <div></div>	
		7 500463 800832	
Conservation		Keep in a dry environment	Do not expose to the sun
Value propositions and certification		Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.	






PRODUCT NAME		ChocoHoney (Snack)	
PRODUCT DESCRIPTION		The favorite Snack for all our customers. It is a natural chocolate made with cocoa, honey, sugar and amaranth.	
PLACE OF PRODUCTION		Product made in Xalapa, Veracruz. Contact: 2283650549	
			
Box content: 160 pieces Measurements: 30x30x30			
Conservation		Keep in a dry environment	Do not expose to the sun
Value propositions and certification		Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.	






PRODUCT NAME Chocolate covered coffee		
PRODUCT DESCRIPTION	Our best chocolate turned into a coating with its own cocoa butter, gluten-free from preservatives and in its center a seed of the best coffee in Mexico, Veracruz coffee. It is one like enjoying the beauty of MEXICAN FLAVOR.	
PLACE OF PRODUCTION	Product made in Xalapa, Veracruz. Contact: 2283650549	
Weight	50gr.	
Box: 65 pieces Measures: 30x30x30		
Conservation	Keep in a dry environment	Do not expose to the sun
Value propositions and certification	Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.	





PRODUCT NAME		Café cubierto de chocolate	
PRODUCT DESCRIPTION		The cocoa bean is obtained by manually selecting, roasting and removing the shell. It is a super food that can be used as a snack or in a salad or ice cream.	
PLACE OF PRODUCTION		Product made in Xalapa, Veracruz. Contact: 2283650549	
Weight		20 gr.	
Box: 150 pieces Measurements: 30x30x30			
Conservation		Keep in a dry environment	Do not expose to the sun
Value propositions and certification		Brand certification: Made in Veracruz The raw materials for this product are purchased directly from Veracruz producers in order to support the economic and sustainable growth and development of Mexican lands.	

