Molino de Chocolate

Legal representative: Yael de la Cruz Osorio

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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.

Molino de chocolate

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.	
Box: 30 pieces Total boxes per pallet: 64 boxes Total pieces per pallet: 1920pcs Box measures: 30x30x20	7 500463 800863	
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.	

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Molino de chocolate

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.	
Caja: 40 piezas **Total: 40 piezas** **Medidas: 20x20x20**		7 500463 800870
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.	

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Molino de chocolate

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 COMCOMPOSITION PRESENTATION AND COMMERCIAL PACKAGING	Energetic content	547 KJ (1067 Kcal)
	protein	4.10 g
	Total Fats	38.67 g
	Saturated fats Monounsaturated fats	3.33 g
	Polyunsaturated fats Total carbohydrates	0.00g
	added sugars	40.67 g
	Dietary fiber	0.00 g
	Sodium	0.00 g
	Fibra dietética	12.00 g
	Sodio	3 mg
Weight	250 gr.	
Box: 30 pieces Total boxes per pallet: 64 Total pieces per pallet: Box measures: 30x30x20	 7 500463 800825	
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.	

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Molino de chocolate

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	7 500463 800856	
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.	

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Molino de chocolate

PRODUCT NAME	**50% COCOA CHOCOLATE (Powder 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. 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	250 gr.	
Box: 30 pieces **Total boxes per pallet: 64 boxes** **Total pieces per pallet: 1920pcs** **Box measures: 30x30x20**	 7 500463 800818	
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.	

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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 500463 800849	
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.	

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Molino de chocolate

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.	
Box: 30 pieces **Total boxes per pallet: 64 boxes** **Total pieces per pallet: 1920pcs** **Box measures: 30x30x20**	 7 500463 800801	
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.	

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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
PRESENTACIÓN	55 gr.	
Box: 44 pieces **Total boxes per pallet: 144 boxes** **Total pieces per pallet: 6336pcs** **Box measures: 30x30x20**	 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.	

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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.	

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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.	

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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.	

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