



Considered as “pre-Hispanic gold” due to the relationship that indigenous cultures attribute to it with the “Sun God” himself, we have incorporated this ancient grain to one of our most innovative recipes, a chocolate with unique flavor notes, forged under the sun of the Andes, where the best lands are dedicated to the cultivation of corn.



Corn is an ancestral grain with great relevance for the Andean countries since the beginning of its history. Considered a sacred food by the indigenous peoples, their life was largely related to the harvest of this grain, because for them it was a “giver of life”, and cultivating it was synonymous with honoring the “sun god”, that is why its sowing had several ritual aspects and harvesting it was a celebration.

SUSTAINABILITY PILLARS



- 1 The corn we use comes from our allies, Dicorne, a small family-rural agribusiness, specialized in products of origin, developing the local industry and providing support for the development of 10 families in the El Chaupi area and 510 families in Cotopaxi.



- 2 We guarantee the economic development of our suppliers through the purchase of local ingredients.

- 3 Our roasted corn supplier is a company with 5 years of operation that seeks to transform and market products with local raw materials.

