REPÚBLICA DEL CACAO

Certified B Corporation IMPACT FACTSHEET

ORGANIC RAW BROWN SUGAR (PANELA)

Pacto, Ecuador.





Located in the northwest of Quito, within the bioregion of the Andean Choco, a biosphere reserve, we find Santa Marianita, a small town that houses the collection center “Productos San Jose”, our strategic ally. Being the only production of organic granulated panela in the region, it is a reference for its good agricultural, social and manufacturing practices.



This center directly employs 25 families, adding up to more than 100 indirect beneficiaries.





The process for the production of panela in “Productos San Jose” is handmade and is developed through the following steps: cultivation of sugar cane, cutting and transportation of cane, cane crushing/juice extraction and finally entering the boiler and production of panela.

SUSTAINABILITY PILLARS



ECONOMIC SUSTAINABILITY

1 Guaranteed purchase of organic panela.



ENVIRONMENTAL COMMITMENT

1 Purchase of organic-certified panela, produced in the Choco Andino bioregion, a highly biodiverse area, guaranteeing the continuity of good agricultural practices.



KNOWLEDGE EXCHANGE

1 Visits by different clients and external partners of República del Cacao for agrotourism activities.

2 Participation of Productos San Jose in the Camino +B workshops, training in the steps and actions to be taken to become a certified B company.