

Federal Ministry for Economic Cooperation and Development







# Cologne, 28-31 January 2024, Hall 10.2, Booth E-080g

# **IPD companies at ISM ProSweets 2024**

IPD connects you with reliable suppliers of chocolate, cocoa derivatives and dried fruits from Colombia, Ecuador, and Ghana.





# **Contents**

Import Promotion Desk (IPD)	4
Your IPD team	5
IPD partners	6
Product finder	8
Floorplan 1	6

# Companies

Colombia	
Chuculat	
Kymuba (by Ocati)	
Morumbí Cacao	
Ecuador	
Biocacao	
Hacienda Palo Santo	
Ghana	
Groital	

# Import Promotion Desk (IPD)

Reliable suppliers for your business success!

If you are an importer looking for reliable suppliers of chocolate, cocoa derivatives or dried fruits and want to open up new supply sources, then Import Promotion Desk (IPD), the initiative for import promotion, will support you.

On your behalf, we undertake the international sourcing of new trade partners in selected partner countries.

All the companies we identify for you go through a complex screening process. We prepare them for the European market and guarantee that they meet all the requirements of the most important European standards for sustainable production and high food safety.

In addition, we give advice to producers in our partner countries on certifications such as HACCP, GMP and other relevant standards (FSSC 22000, BRC, etc.).

Whether in organic or conventional quality – with the support of IPD you will be quick and certain to find reliable exporters.

## Contact brokering - neutral, quality-conscious and free of charge!

At **ISM ProSweets 2024**, we will be presenting 6 evaluated companies from Colombia, Ecuador, and Ghana. Check out the high-quality offer of our partners for yourself and visit us in **hall 10.2, booth E-080g**.

On the following pages you can find detailed information about our exporters.

We establish direct contact to these new suppliers or organise b2b meetings online.

Get in touch with us!



Partners in Transformation Import Promotion Desk

IPD is an initiative of the Federation of German Wholesale, Foreign Trade and Services (BGA) and sequa, the development organisation and partner of German business. We are funded by the Federal Ministry for Economic Cooperation and Development (BMZ).

In line with our development policy objective, we aim to increase exports from partner countries, promote innovation and higher value creation in order to contribute towards sustainable economic development in partner countries.

More information about IPD and our individual services at **www.importpromotiondesk.de** 

# Your IPD team at ISM 2024



María Paula Gómez Salamanca IPD Expert Sourcing + Markets (Colombia, Ecuador, South Africa) Phone: + 49 30 590 099 567 gomez@importpromotiondesk.de



Nicole Schauer IPD Expert Sourcing + Markets (Ethiopia, Ghana) Phone: + 49 228 909 0081 320 schauer@importpromotiondesk.de



Maurits de Koning External IPD Consultant Mobile: + 31 636 020 739 dekoning@importpromotiondesk.de

Make an appointment 🗦

# **IPD partners**

IPD works with a network of international organisations in Europe and our partner countries. Thus we efficiently pool information and know-how.

This enables us to link existing import and export promotion measures and carry out their strategic further development. Our partnerships always make it possible for us to match all services of IPD to the needs of importers and exporters exactly and then carry out our services optimally at any place.



### Ghana



Federation of associations of Ghanaian exporters (FAGE) www.fageghana.com



Ghana Export Promotion Authority www.gepaghana.org



Vegetable producers & exporters association of Ghana www.vepeagghana.com

# **Product finder**

Banana

# Cocoa & derivatives

# Dried fruits & vegetables

Cacao paste	
Chuculat (Colombia)	10
Cocoa bean	
Biocacao (Ecuador)	13
Hacienda Palo Santo 🖉	
(Ecuador)	14
Morumbí Cacao (Colombia)	12
Cocoa butter	
Hacienda Palo Santo 🖉	
(Ecuador)	14

<b>Cocoa fruit pulp</b> (freeze-dried) Hacienda Palo Santo (Ecuador) 14
Cocoa fruit pulp (aseptic & frozen) Hacienda Palo Santo ∅ (Ecuador)
Cocoa liquor Hacienda Palo Santo ∅ (Ecuador) 14
<b>Cocoa mass</b> Morumbí Cacao (Colombia)



<b>Cocoa Nacional Arriba</b> Biocacao (Ecuador)	13
Cocoa nibs	
Hacienda Palo Santo 🖉	
(Ecuador)	14
Morumbí Cacao (Colombia)	12
Cocoa powder	
Hacienda Palo Santo 🖉	
(Ecuador)	14

(200000)	
Dark chocolate bars	

Chuculat (Colombia)		10
---------------------	--	----

Dark chocolate couverture	
Chuculat (Colombia)	10

Dark chocolate couverture (veg	an)	
Chuculat (Colombia)	10	

Groital (Ghana)	15
<b>Coconut</b> (flakes) Groital (Ghana)	15
<b>Coconut</b> (smiles) Groital (Ghana)	15
Glacé purple passionfruit (freeze-dried)	
Kymuba (Ecuador)	11

# Natural powders & flours

<b>Mango</b> Groital (Ghana)	15
<b>Papaya</b> Groital (Ghana)	15
Pineapple Groital (Ghana)	15
Pineapple with chili Groital (Ghana)	15
Pineapple with ginger Groital (Ghana)	15

Purple passionfruit chunks	
(air-dried)	
Kymuba (Ecuador)	11
Purple passionfruit flakes	
Purple passionfruit flakes (air-dried)	
	11











Address Chuculat Carrera 10A # 69-23 Bogotá, 11023 Colombia info.chuculat@gmail.com www.chuculat.com

#### Contact

Ms. Nayla Yamel Director Phone: + 573 108 178 794 comercialchuculat@gmail.com

#### Matchmaking contact

For more information please contact: Maurits de Koning External IPD Consultant Phone: + 31 636 020 739 dekoning@importpromotiondesk.de









Chuculat is a Colombian company that produces and markets high-quality cacao and chocolate products, with cacao beans of exceptional quality and unique origin from different regions of Colombia. The main purpose is to contribute to the improvement of the life conditions of cacao producers in a sustainable manner, through the increase of their income, the conservation of the environment and adequate production methods.

Chuculat is part of Cocoa, Forests & Peace (CB&P) a public-private initiative, aiming to promote deforestation-free cacao production models.

### Products & quantities per year

- Cacao paste / 30 t
- Dark chocolate couvertures / 201
- Vegan chocolate couvertures / 20 t
- Dark chocolate bars / 201
- Dragees with chocolate / 30 t

# Certifications

ORGANIC EU (in process)

## Source of raw material

Small-scale farmers

# Skymuba Kymuba (by Ocati)







Kymuba is the agro-industrial brand of Ocati, a Colombian company with more than 35 years of market experience, that produces, packs, and exports purple passionfruit of the highest quality.

Kymuba was founded in 2022 with the purpose of delivering innovative and versatile snacks and ingredients made with purple passionfruit for the food industry, retail, and gastronomy market. Kymuba air-dries, freeze-dries and spray-dries their wonderfully tart, fragrant, and juicy fruit, bringing a bit of the sunny tropics to new customers around the world.

They are their own importers in Europe, and they keep stock in Rotterdam. This gives them the possibility to sell in small quantities and to have immediate availability.

### Products & quantities per year

Purple passionfruit:

- Air-dried chunks (3 sizes) / 18 t
- Freeze-dried powders / 5t
- Air-dried powders / 5t
- Spray-dried powders / 5t
- Freeze-dried crystals / 5 t
- Air-dried flakes / 5 t

## Certifications

BRC

### Source of raw material

- Alliance with 350 small-scale farmers
- Own cultivation



#### Address

Kymuba (by Ocati) Km 2 vía Cota-Chía Chía, Cundinamarca Colombia info@kymuba.com www.ocati.com

#### Contact

Ms. Tatiana Ángel Business Development Manager Phone: + 57 316 470 3859 tatiana@kymuba.com

Mr. Emanuel van Voorthuizen Account Manager Phone: + 57 316 276 20449 emanuel@ocati.com

#### Matchmaking contact

For more information please contact: Maurits de Koning External IPD Consultant Phone: + 31 636 020 739 dekoning@importpromotiondesk.de



PREMIUM COLOMBIAN CACAO SINGLE ESTATE PLANTATION PUERTO LLERAS, META - COLOMBIA

# Morumbí Cacao







Morumbí Cacao is a family owned single estate plantation committed to produce premium cacao beans using agroforestry systems and regenerative agriculture. The farm is located in the valleys of the Ariari river in the department of Meta, Colombia. For several years, this region was the epicenter of the Colombian civil conflict, but today, due to the peace agreement signed in 2016 and through the cacao crop, its inhabitants have access to better development opportunities.

In 2019, the crop was set up with an extension of 50 hectares planted with fine flavor and aroma cacao trees (Criollos and Trinitarios varieties). Another 100 hectares remain in the farm with native forests under environmental conservation policy. Post harvesting is undertaken at the farm, cacao beans are fermented in wooden boxes, pH and temperature are controlled and the whole process has been validated with experts to enhance the beans attributes. Afterwards, beans are dried naturally, packed and finally stored.

Morumbí Cacao brings single origin cacao beans to chocolatiers and the chocolate industry in general but mainly to Canada and Germany.

## Products & quantities per year

- Cacao beans / 50 t
- Cacao nibs / 30 t
- Cacao mass & paste / 30 t

# Certifications

• ROC (in progress)

## Source of raw material

 Own fields in Meta, Colombia



#### Address

Biocacao Hacienda Morumbí Steet 39 N. 19 - 21 Villavicencio, Meta, Colombia www.morumbicacao.com

#### Contact

Ms. Laura Gutierrez Head of Sales Phone: + 573 1134 05493 Iaura@morumbicacao.com marketingcacaomorumbi@gmail.com

Mr. Nelson Bobadilla CEO Phone: + 573 2145 65327 nelson@morumbicacao.com

#### Matchmaking contact

For more information please contact: Maurits de Koning External IPD Consultant Phone: + 31 636 020 739 dekoning@importpromotiondesk.de











Biocacao de Ecuador is an Ecuadorian company processing, marketing and exporting cacao (among other products).

The company was created with the main purpose of rescuing the plantations of "Nacional Fino de Aroma" cacao and improving their productivity. The company produces cocoa with a high flavor profile and works with their associated farmers to implement bio-sustainable agriculture and fair trade.

Biocacao maintains close relationships with producers of fine aroma cacao "Nacional Arriba" and CCN51, located in the provinces of Los Ríos, Guayas, Manabí, and Esmeraldas. This strategic convergence aims to create value in the product: quality, flavor profile, high fermentation levels, and long-term sustainability.

### Products & quantities per year

- "Arriba Nacional" cocoa beans / 1,000 t
- Conventional cacao / 4,000 t

### Certifications

- ORGANIC EU (in process)
- RAINFOREST ALLIANCE

### Source of raw material

Small-scale farmers
from Ecuador



#### Address

Biocacao S.A. Via La Guayas, Area Olivos El Empalme Ecuador www.biocacaoecuador.com trade@biocacaoecuador.com

#### Contact

Mr. Alex Hidrovo Manager Phone: + 593 994 357 321 trade@biocacaoecuador.com

Ms. Alexandra Morla President Phone: + 593 988 496 218 trade@biocacaoecuador.com

#### Matchmaking contact

For more information please contact: Maurits de Koning External IPD Consultant Phone: + 31 6 360 20 739 dekoning@importpromotiondesk.de

### Contents | Product finder 13



# Hacienda Palo Santo







Hacienda Palo Santo is an organic cocoa grower and derivatives producer located in Ecuador. It is a family business founded more than 45 years ago and it is currently in its 3<sup>rd</sup> generation. All the products marketed by Hacienda Palo Santo are sourced from their own farms located in two locations outside of Guayaquil, Ecuador, very close to the main ports of the country.

Their products have been marketed in Europe, Asia, North America and the Middle East, having a tremendous success derived, mainly, from their high-quality, clean, tasty and aromatic, cocoa beans.

All their products are effectively traceable, sustainable, with a minimum environmental impact and are produced having in mind the importance of social conscience when it comes to doing agriculture. Every time a customer buys any of Hacienda Palo Santo's product, he/she contributes to the positive social development of the towns surrounding each farm.

### Products & quantities per year

- Cocoa bean 🖉 / 300 t
- Cacao fruit pulp Ø (aseptic and frozen) / 100 t
- Cocoa liquor Ø (block and kibbled) / 240 t
- Cocoa nibs 🖉 / 210 t
- Cocoa powder Ø (natural and alkalized) / 132 t
- Cocoa butter Ø (natural and deodorized) / 108 t
- Cacao fruit freeze-dried pulp / 17 t

## Certifications

- ORGANIC (EU, NOP, JAS)
- HACCP
- GMP

## Source of raw material

• Own cultivation (250 ha)



#### Address

Hacienda Palo Santo – Cultivagro S.A. C.C. Dicentro, Off. 17, Av. Juan Tanca Marengo Guayaquil Ecuador info@haciendapalosanto.com www.haciendapalosanto.com

#### Contact

Ms. Claudia Saenz Commercial Manager Phone: + 593 999 677 732 info@haciendapalosanto.com

#### Matchmaking contact

For more information please contact: Maurits de Koning External IPD Consultant Phone: + 31 636 020 739 dekoning@importpromotiondesk.de



# Groital



#### Address

Groital Company Limited Number 18 Adjuma Crescent South Industrial Area GA-176-1852 Accra Ghana info@groital.com www.groital.com

#### Contact

Mr. Joshua Ayinbora CEO Phone: + 233 540 710192 / + 233 504 942166 j.ayinbora@groital.com

#### Matchmaking Contact

For more information please contact: Maurits de Koning External IPD Consultant Phone: + 31 636 020 739 dekoning@importpromotiondesk.de







Groital Company Limited is an agri-business specialized on the cultivation and processing of tropical fruits into dried healthy snacks, with focus on pineapples, mangoes, coconuts and bananas, using environmentally friendly farming and processing methods.

Groital produces all-natural dried fruits under strict hygienic protocols while using some of the best technologies to ensure that products are safe for consumption. They can produce 30 tons per month of dried fruits.

Groital produces innovative products: spiced dried fruits such as dried pineapple with ginger, dried pineapple with chili, dried mango with chili. They focus on the employment of young people, especially women, in order to help reduce unemployment in Ghana.

### **Products and quantities per year** In total: 360 t

- Natural dried mangoes
- Natural dried coconut smiles
- Natural dried coconut flakes
- Natural dried pineapple titbits
- Natural dried pineapple titbits with ginger
- Natural dried pineapple titbits with chili
- Natural dried papaya
- Natural dried banana

# Certifications

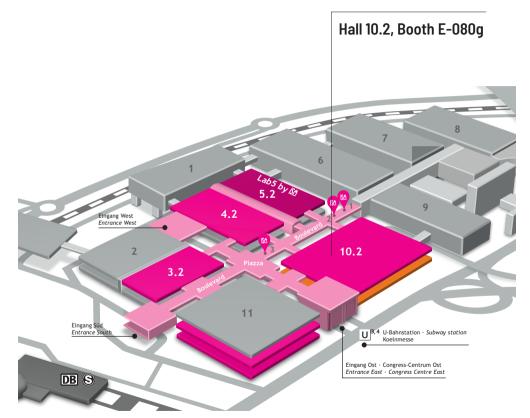
- HACCP
- FSSC 22000 (in process)

## Source of raw material

- Own cultivation (Eastern Region of Ghana)
- Small-scale farmers in the Eastern Region







# Opening hours

Sunday January 28 | 2024 9:00 A.M. - 6:00 P.M. Monday | January 29 | 2024 9:00 A.M. - 6:00 P.M. Tuesday | January 30 | 2024 9:00 A.M. - 6:00 P.M. Wednesday | January 31 | 2024 9:00 A.M. - 4:00 P.M.



ISM ProSweets 2024 Koelnmesse Messeplatz 1 50679 Cologne Germany www.ism-colcogne.de

# Notes

# Notes





Partners in Transformation Import Promotion Desk



Do you want to benefit from our matchmaking service?

We will inform you regularly about our current events in the natural ingredients sector! **Then register here!** 

Funded by



Federal Ministry for Economic Cooperation and Development Implemented by





# Import Promotion Desk (IPD)

### **Project Office Bonn**

c/o sequa gGmbH Alexanderstraße 10 D-53111 Bonn Germany Phone: + 49 228 909 0081 0 info@importpromotiondesk.de www.importpromotiondesk.de