

Coffee and Cocoa Producer and Worldwide **Exporter** ECUADOR 2025 AgroGesta BRIPO



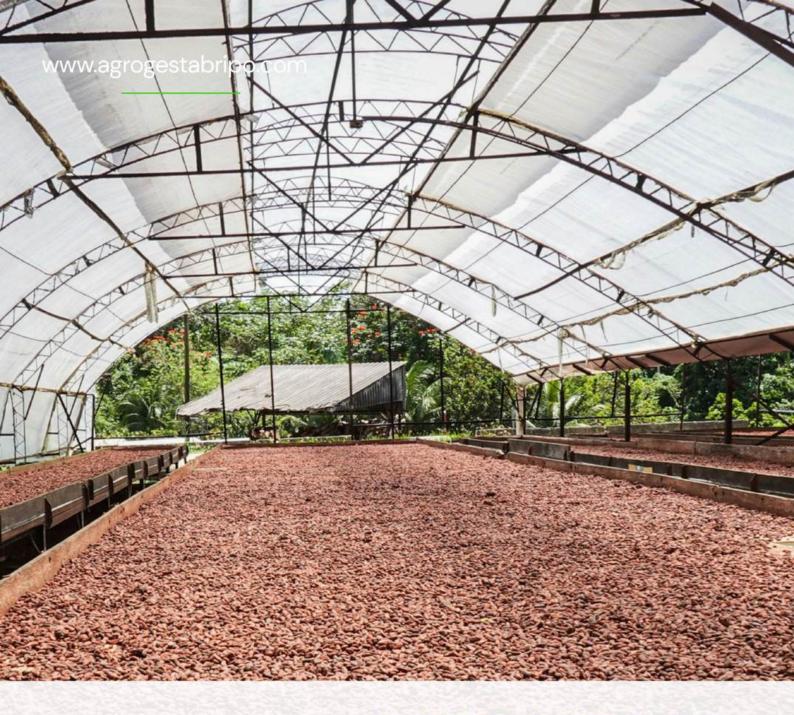
Ecuador has a long-standing legacy in both cocoa and coffee. As one of the first cacao-growing regions, it is globally recognized for its fine-flavor beans. Cocoa production blends tradition with modern practices, preserving its cultural roots. Coffee, introduced in the 1860s, thrives in Ecuador's diverse climates and altitudes, producing 100% Arabica. Today, the country is gaining recognition for its qualified coffee, making Ecuador a trusted producer of cocoa and coffee worldwide.





AgroGesta BRIPO Cia. Ltda. operates in four strategic locations across Ecuador and Europe. Our main offices are located in the capital, Quito, and in Manta, near the port. We also operate our farm, Finca Valle Dorado, located in Jipijapa at the heart of the production region, where we process our raw materials. Additionally, our warehousing facilities are situated in Manta and Quito, close to Ecuador's key ports, ensuring efficient export logistics. Expanding our international presence, we also maintain a European office and headquarters in Poland, strengthening our connectivity with global clients and partners.

Our product range includes three grades of coffee as well as cocoa. With full control over sourcing, processing, and logistics, we serve clients across global markets.



WHAT WE DO?

AgroGesta BRIPO Cia. Ltda. represents Ecuador's finest cocoa and coffee production with global markets. We work closely with trusted +5000 growers and farms to deliver high-quality green coffee and cocoa beans, as well as our local roasted coffee to clients worldwide. With a strong, transparent supply chain and efficient logistics, we ensure reliable sourcing and consistent quality. Our mission is to create lasting partnerships and expand Ecuador's presence in the international commodity trade.

INTEGRATED AT OUR FACILITIES, RELIABLE AT DESTINATION



THE PROBLEM

Commodity buyers face a fragmented supply chain, dealing with multiple small producers, leading to inefficiencies, inconsistent quality, limited scalability, and high operational costs due to separate handling of processing, storage, and logistics.

OUR SOLUTION

We offer a fully integrated, scalable supply chain from our 150-hectare farm "Finca Valle Dorado" in Jipijapa, Ecuador. With on-site processing and storage, we ensure consistent quality, full traceability, and cost-efficient operations. Our model simplifies sourcing for partners by providing direct access to reliable, high-potential supply.



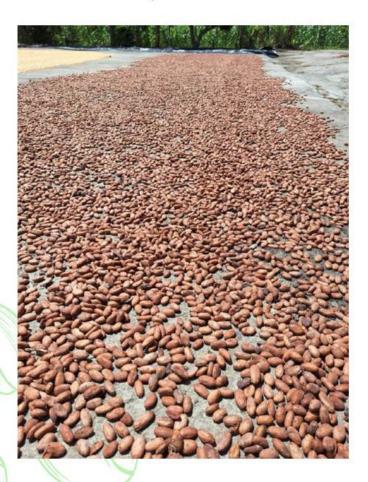


FINCA VALLE DORADO



OUR FARM

We own 150 hectares of farmland in Jipijapa, Ecuador, demonstrating strong adaptability and soil fertility—laying a solid foundation for future sustainable expansion.



ECUADOR

We are a local farm based in Jipijapa, Ecuador, a region known for its ancestral agricultural heritage. Our goal is to grow sustainably by combining traditional farming knowledge with modern practices.







OUR TEAM

At AgroGesta BRIPO, our strength lies in the people behind the work. Each member of our team is committed to delivering value through professionalism, reliability, and direct communication.

We approach every partnership with care and attention, understanding that lasting business is built on mutual confidence and consistent results.

We work closely with our clients and producers, adapting to specific needs and always aiming to exceed expectations.

Through collaboration and long-term vision, we aim not only to deliver quality products - but to foster meaningful business relationships that grow over time.

- The AgroGesta BRIPO Team





OUR TEAM



Fabrizzio Brito Legal Counselor



Ignacio Brito (President) CEO



Kinga Brito-Stępień Finance Manager



Gabriela Ponce Logistics Manager



Juan Brito Junior Legal Counselor



Gabriela Brito
Sustainability Coordinator



Jorge Hercog

Commercial Director



Wendy Riofrio

Auditing

& Accountability Manager



Andrés Flor IT & Marketing Manager

OUR PRODUCTS



At AgroGesta BRIPO, we provide a wide range of qualified agricultural products to meet diverse market demands. Our portfolio includes green coffee beans, roasted coffee, and select fine cocoa varieties. Sourced directly from trusted producers in Ecuador, our products undergo careful processing and quality control to ensure consistency and excellence. We cater to large-scale operations worldwide.

1

Green Coffee Beans

2

Roasted Coffee

3

Cocoa Beans





INTERNATIONAL TRADE OF COCOA AND COFFEE: THE IMPORTANCE OF SGS CERTIFICATION

SGS certification is a fundamental milestone in the international trade of cocoa and coffee, products renowned for their superior quality. This report explores the certification process in detail, highlighting its significance, scope, benefits, reliability, acquisition, and broader implications for companies operating in the global cocoa and coffee markets.

What is SGS Certification?

SGS is the global leader in inspection, verification, testing, and certification services, recognized for unmatched expertise and reputation in the industry. SGS certification for cocoa and coffee ensures compliance with rigorous international quality and quantity standards, instilling confidence among stakeholders regarding product integrity prior to shipment.

SGS Certification: A Beacon of Assurance

As the worldwide authority in inspection and certification, SGS stands for reliability and excellence. SGS certification guarantees that cocoa and coffee shipments meet strict international standards of quality and quantity, validating product integrity before loading.





AGROGESTA BRIPO'S COMMITMENT AND COOPERATION WITH SGS

AGROGESTA BRIPO fully complies with SGS certification protocols, maintaining a close cooperative partnership to ensure all exported cocoa and coffee shipments meet the highest international standards. This collaboration ensures transparent, efficient, and credible certification processes, reinforcing our commitment to quality, reliability, and global market competitiveness.

Comprehensive Scope of SGS Certification

SGS conducts meticulous evaluations covering both quality and quantity aspects:

- Physicochemical analyses
- · Microbiological tests
- Visual inspections
- Weighing and counting

Each element is rigorously assessed to ensure adherence to the highest standards.

Quality Assessment Components

- Physicochemical Analysis: Measurement of parameters such as moisture, color, pH, polarization, and particle size.
- Microbiological Analysis: Tests for total microorganism counts, coliforms, Salmonella, etc.
- Visual Inspection: Thorough examination to confirm absence of impurities, uniform coloration, and optimal granulation.





AGROGESTA BRIPO'S COMMITMENT AND COOPERATION WITH SGS

Key Benefits of SGS Certification

- Enhanced Quality Assurance: Builds consumer confidence, reduces risk of claims, and increases market competitiveness.
- Robust Quantity Assurance: Prevents financial losses and strengthens supply chain reliability.
- Market Expansion Opportunities: Facilitates compliance with international regulations, opening new business avenues.
- Corporate Image Enhancement: Demonstrates a strong commitment to quality standards, boosting brand reputation.

Issuance and Reliability of SGS Certification

SGS certification is issued following a comprehensive inspection and product analysis conducted at the port before loading. SGS's distinguished reputation for independence and impartiality, combined with over 140 years of industry experience, enhances the credibility and trustworthiness of its certification services. Additionally, SGS is accredited by multiple international organizations, reinforcing the reliability of its certification.

AGROGESTA BRIPO's collaboration with SGS ensures that every shipment meets these rigorous standards, supporting transparency and operational excellence throughout the export process.

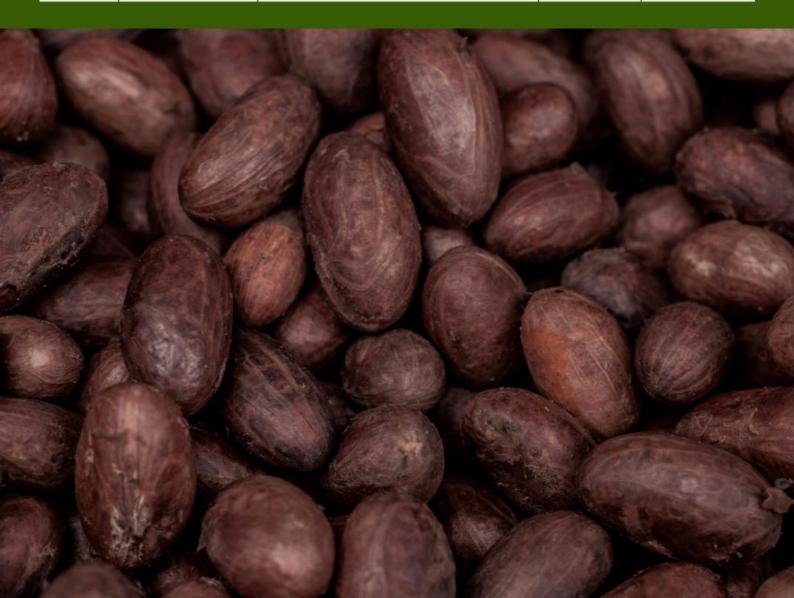






Cocoa Beans

Code	Category	Variety	Moisture Level	Monthly Capacity
ECC1	G1 (Grade 1)	Fine Flavor and Aroma Cocoa	6.5-7.5%	100MT
ECC2	G2 (Grade 2)	CCN51 Cocoa	6.5-7.5%	1000 MT
ECC3	G3 (Grade 3)	Unclassified Cocoa	6.5-7.5%	1000 MT





ECC1 - G1 (GRADE 1) FINE FLAVOR & AROMA COCOA

PARAMETER	RESULT	UNIT
Presence of Salmonella spp.	Not Detected	/25g
Yeast count	5,0*10^5^	jtk/g
Mold count	2,0*10^5^	jtk/g
Product content with defects	16,19	%
Content of foreign impurities	0	%
Moisture content	7	%
Total fat content	48,16	g/100g
Cadmium (Cd)	0,76	mg/kg
Lead (Pb)	0,022	mg/kg
Mercury (Hg)	0,0045	mg/kg







ECC2 - G2 (GRADE 2) CCN51 COCOA

PARAMETER	RESULT	UNIT
Presence of Salmonella spp.	Not Detected	/25g
Yeast count	4,8*10^3^	jtk/g
Mold count	1,6*10^3^	jtk/g
Product content with defects	11,98	%
Content of foreign impurities	0	%
Moisture content	7	%
Total fat content	46:53	g/100g
Cadmium (Cd)	O. 84	mg/kg
Lead (Pb)	0.054	mg/kg
Mercury (Hg)	0,0041	mg/kg







ECC3 - G3 (GRADE 3) UNCLASSIFIED COCOA

PARAMETER	RESULT	UNIT
Presence of Salmonella spp.	Not Detected	/25g
Yeast count	1,3*10^4^	jtk/g
Mold count	5,1*10^3^	jtk/g
Product content with defects	26,33	%
Content of foreign impurities	0	%
Moisture content	7	%
Total fat content	47,41	g/100g
Cadmium (Cd)	1,17	mg/kg
Lead (Pb)	0,029	mg/kg
Mercury (Hg)	0,0067	mg/kg

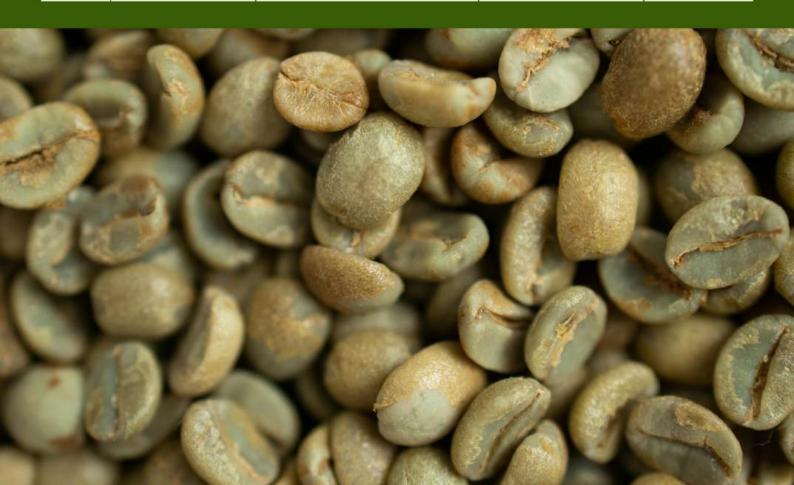






Green Coffee Beans 100% ARABICA

Code	Category	Variety	Moisture Level	Monthly Capacity
ECG1	Microlots	Gesha/Geisha Natural & Washed	10-12%	10 MT
ECG2	G1 (Grade 1)	SHB Arabica Blend Natural & Washed	10-12%	100 MT
ECG3	G2 (Grade 2)	Comercial Coffee Natural Dry	10-12%	250 MT





ECG1 - MICROLOTS GESHA/GEISHA NATURAL & WASHED

PARAMETER	RESULT	UNIT
Presence of Salmonella spp.	Not Detected	/25g
Yeast count	4,4*10^3^	jtk/g
Mold count	100	jtk/g
Product content with defects	1,97	%
Moisture content	10	g/100g
Arsenic (As)	<0,03	mg/kg
Cadmium (Cd)	<0,01	mg/kg
Lead (Pb)	0,014	mg/kg
Mercury (Hg)	<0,0005	mg/kg









ECG2 - G1 (GRADE 1) SHB ARABICA BLEND NATURAL & WASHED

PARAMETER	RESULT	UNIT
Presence of Salmonella spp.	Not Detected	/25g
Yeast count	160	jtk/g
Mold count	180	jtk/g
Product content with defects	11,32	%
Moisture content	10	g/100g
Arsenic (As)	<0,03	mg/kg
Cadmium (Cd)	0,015	mg/kg
Lead (Pb)	<0,01	mg/kg
Mercury (Hg)	0,0011	mg/kg









ECG3 - G2 (GRADE 2) COMMERCIAL COFFEE NATURAL DRY & WASHED

PARAMETER	RESULT	UNIT
Presence of Salmonella spp.	Not Detected	/25g
Yeast count	1,4*10^4^	jtk/g
Mold count	80	jtk/g
Product content with defects	7,21	%
Moisture content	10	g/100g
Arsenic (As)	<0,03	mg/kg
Cadmium (Cd)	<0,01	mg/kg
Lead (Pb)	0,011	mg/kg
Mercury (Hg)	0,00067	mg/kg









Roasted Coffee Beans 100% ARABICA

Code	Category	Product	Moisture Level	Monthly Capacity
ECR1	G1 (Grade 1)	Medium Light Roasted Beans & Ground Coffee	2-4%	63 MT
ECR2	G2 (Grade 2)	Medium Dark Roasted Beans & Ground Coffee	2-4%	63 MT





ECR1 - G1 (GRADE 1) MEDIUM LIGHT ROASTED BEANS & GROUND COFFEE

PARAMETER	RESULT	UNIT
Presence of Salmonella spp.	Not Detected	/25g
Yeast count	<10	jtk/g
Mold count	<10	jtk/g
Product content with defects	5,16	%
Caffeine	1146,8	mg/100g
Ochratoxin A	<o,5< td=""><td>µg/kg</td></o,5<>	µg/kg
Moisture content	1,12	g/100g
Arsenic (As)	<o,o3< td=""><td>mg/kg</td></o,o3<>	mg/kg
Cadmium (Cd)	0,013	mg/kg
Lead (Pb)	<0,01	mg/kg
Mercury (Hg)	<0,0005	mg/kg









ECR2 - G2 (GRADE 2) MEDIUM DARK ROASTED BEANS & GROUND COFFEE

PARAMETER	RESULT	UNIT
Presence of Salmonella spp.	Not Detected	/25g
Yeast count	<10	jtk/g
Mold count	<10	jtk/g
Product content with defects	12	%
Caffeine	1120	mg/100g
Ochratoxin A	<o,5< td=""><td>µg/kg</td></o,5<>	µg/kg
Moisture content	1	g/100g
Arsenic (As)	<o,o3< td=""><td>mg/kg</td></o,o3<>	mg/kg
Cadmium (Cd)	0,013	mg/kg
Lead (Pb)	<0,01	mg/kg
Mercury (Hg)	<0,0005	mg/kg









STORAGE TEMPERATURE: 15-25°C

METHODS FOR COCOA	METHODS FOR GREEN COFFEE	METHODS FOR ROASTED COFFEE
PN-EN ISO 6579-1:2017-04+A1:202 0-09	-1:2017-04+A1:202 6579-1:2017-04+A1:202 6579-1:20	
PN-ISO 21527-2:2009	PN-ISO 7954:1999	PN-ISO 7954:1999
PN-ISO 21527-2:2009	PN-ISO 7954:1999	PN-ISO 7954:1999
PB-PAZ/FS-41	PB-PAZ/FS-41	PB-PAZ/FS-O2
PB-PAZ/FS-41	PB-PAZ/FS-41	PB-PAZ/FS-41
PB-PAZ/FS-42	PB-PAZ/FS-42	PB-PAZ/FS-41
PB-PAZ/FS-10	PB-PAZ/FS-41	PB-PAZ/FS-42
PB-PAZ/FS-21	PB-PAZ/FS-10	PB-PAZ/FS-41
PB-PAZ/FS-20		PB-PAZ/FS-10
	PB-PAZ/FS-21	PB-PAZ/FS-21
PB-PAZ/FS-40		SOP M 1528, HPLC/UV (P)







PROUDLY OFFERING CAFÉ SAN SEBAS - ROASTED COFFEE FROM LOJA, ECUADOR

At AgroGesta BRIPO, we also offer **Café San Sebas**, a premium coffee brand crafted in the highlands of Loja, Ecuador - a region celebrated for its rich volcanic soil and ideal climate, perfect for cultivating exceptional Arabica beans.

Our Café San Sebas portfolio includes:

- Roasted Ground Coffee & Roasted Coffee Beans
- Varieties: Roasted Coffee Clásico | Roasted Coffee Especial
- Origin: Loja, Ecuador
- Profile & Level of Roast: Medium Light: Can Sugar, caramel, chocolate, balanced, dry fruity
- Moisture Level: 2-4%

Each bean is handpicked and carefully roasted to preserve its natural aroma and smooth, balanced flavor profile. Expect refined notes of chocolate, citrus, and floral undertones, delivering an authentic Latin American coffee experience.

Whether you choose whole beans for a fresh grind or roasted and ground coffee for convenience, Café San Sebas guarantees quality, sustainability, and the heritage of Ecuadorian coffee in every cup.

Ideal for: Coffee shops, retailers, distributors, and coffee lovers seeking premium quality and authentic flavor.







CAFÉ TOSTADO Y MOLIDO ESPECIAL—

SEBAS

PREPARACIÓN

The store of the s

SEBAS

Café 100% natural con una gran gama y mezcia de diferentes tipos de café de variedad Arábiga, el café tostado y molido San Sebas está elaborado bajo estrictas normas de calidad, desde su cultivo hasta su empacado y distribución.

"Nuestros granos son cuidadosamente seleccionados en el beneficio seco, es decir la clasificación que realizamos por densidad, tamaño y color son llevados a cabo en el sitio de la Hacienda Santa Gertrudis."







CAFÉ TOSTADO Y MOLIDO - CLÁSICO -



Café San Tradición lojana de calidad!!





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- CLÁSICO -

CAFÉ TOSTADO Y MOLIDO

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Minute Notale

SAN SEBAS

FUC: 1103425813001

Not. San.: 1763-489-1117

Gut-dela "La Lagura" sin Junto a la Litarizzatio Auto Ottoriez DIRECCIÓN





Our Certifications and Compliance

Proudly Associated with SCA

Registered and actively operating within the agricultural sector, AgroGesta BRIPO upholds the standards and values of the Specialty Coffee Association (SCA).

Member of the International Coffee Organization (ICO)

Actively engaged in the global coffee sector, AgroGesta BRIPO is proudly registered with the ICO, contributing to sustainable development and international cooperation in coffee production and trade.

Green Point

Licensed to use the Green Point symbol, confirming our contribution to packaging recovery and recycling in compliance with EU regulations.





Our Certifications and Compliance

GACC (China General Administration of Customs) Registration Authorized and registered with GACC, enabling us to export coffee and cocoa products to China in full compliance with Chinese import regulations.



Certificate of Exporter GACC Registration

境外出口商中国海关总署备案证明

Application No. RZ25141-2025-10-14-GACC-2-1

YA110000PDY10RT78H
AGROGESTA BRIPO CIA. LTDA.
Av. La Coruna 2208, Quito, Pichincha , Ecuador
Overseas Exporters or Agents 境外出口商及代理商
GACC listed food categories 海关总署许可的食品类别
See Appendix Page 见附页
2025-10-15 2026-10-15

This certificate confirms that the above-mentioned company has been registered as Overseas Exporters of Imported Food with the General Administration of Customs of China (GACC) in accordance with the provisions of the "Administrative Measures on Import and Export Food Safety" (GACC Decree No. 249). And in accordance with GACC Announcement No. 105 of 2024, has been upgraded to 18-digit filing number. This certificate was issued by CRA, make no representations or warranties to any person or entity other than the named certificate holder.

Important Note: In addition to this GACC registration of exporter, imported food producers of each product category also need to apply GACC registration and products listing before export to China; if exporter nvolve in the trade of primary agricultural products (such as Edible grains, oil seeds, spices, coffee beans, etc.), live animals & plants, animal feeds (including pet food), etc., the exporter also need to apply the export to China "GACC Whitelist" before exporting to China.

本证明确认上述公司已按照《中华人民共和国进出口食品安全管理办法》(2021年海关总署第249号令)的规定, 在中国海关总署进行了备案登记,并且依照2024年海关总署第105号通告的规定,已经升级到18位备案号。本证 明由申请人在华代理单位出具,不对除指定证书持有人以外的任何个人或实体作出任何陈述或保证。

重要提示:除了出口商中国海关总署备案,进口食品的境外制造商也要申请相应产品类别的中国海关总署注册及产品列名,才能进口中国。如果涉及初级农产品(如食用谷物,油料、香料、咖啡豆等),活体动植物,饲料等贸易,出口商还需要列入对应类别的允许进口企业名单(自名单)中,才能进口中国。

Janha

Jack Hsu Chief Register Operator Issue Date: 10/15/2025



Our Certifications and Compliance

FDA Food Facility Registration (USA)

AgroGesta BRIPO is officially registered with the U.S. Food and Drug Administration (FDA) as a recognized food facility. This registration ensures compliance with the Food Safety Modernization Act (FSMA) and guarantees adherence to U.S. standards for food safety, traceability, and quality in all coffeerelated operations.















Global Presence - AgroGesta BRIPO

AgroGesta BRIPO is strategically positioned to serve clients across the globe with efficiency, traceability, and speed. Our infrastructure supports high-quality sourcing, processing, and distribution of agricultural products.

Ecuadorian Headquarters

AgroGesta BRIPO Cia. Ltda.
RUC: 1793194995001
Av. La Coruña 2208, Quito, 170135,
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+593 98 035 4831
info@agrogestabripo.com

European Headquarters

AgroGesta BRIPO Sp. z o. o. KRS: 0000970408 Św. Filipa 23/3, 31-150 Kraków, Poland +48 881 575 227 sales@agrogestabripo.com

Warehouse

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logistica@agrogestabripo.com

www.agrogestabripo.com



Contact Information

For any questions or requests, please don't hesitate to get in touch, and the Agrogesta Bripo team will promptly assist you.



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