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JANUARY 2026

Welcome to AgroGesta BRIPO!

COCOA PRODUCER AND WORLDWIDE EXPORTER





ABOUT COMPANY

ECUADOR - NATIONAL PRODUCTION OPERATIONS:

AGROGESTA BRIPO CÍA. LTDA.

Location: Ecuador

HQ Address: Av. La Coruña 2208, Quito 170135, Ecuador

Core Responsibilities: The company specializes in the cultivation, sourcing, fermentation, drying, processing, and commercialization of cocoa and cocoa-derived products for export. Operations are supported by its own farm, Finca Valle Dorado (Jipijapa, Manabí), as well as an extensive national network of more than 5,000 farmers and cooperatives. The company's product portfolio includes a wide range of cocoa beans, cocoa nibs, cocoa mass, cocoa butter, and cocoa powder, supplying international food manufacturers, chocolate producers, and specialty ingredient markets.

AgroGesta BRIPO guarantees consistent quality through agricultural control at the source and the production of SGS-certified regional blends, meeting international standards for volume and traceability.



Ecuador is one of the world's leading producers of high-quality cocoa, recognized for its excellence and reliability in international markets.



WHAT WE DO?

AgroGesta BRIPO Cia. Ltda. connects Ecuador's premium cocoa production with global markets. We work closely with a trusted network of more than 5,000 growers, alongside production from our own farm, to supply high-quality cocoa and cocoa-derived products to customers worldwide. Through a transparent supply chain, sustainable sourcing practices, and efficient logistics, we ensure consistent quality, reliability, and traceability. Our mission is to build long-term partnerships while strengthening Ecuador's position as a leading supplier in the international cocoa industry.

INTEGRATED AT OUR FACILITIES, RELIABLE AT DESTINATION



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



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.





The People Behind AgroGesta BRIPO

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



Fabrizio Brito
Legal Counselor



Ignacio Brito
President



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

INTERNATIONAL TRADE OF COCOA: THE IMPORTANCE OF SGS CERTIFICATION



SGS certification is a fundamental milestone in the international trade of cocoa, 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 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 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 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 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.



OUR PRODUCTS

At AgroGesta BRIPO, we provide a diverse range of high-quality cocoa and cocoa-derived products to meet the needs of global markets. Our portfolio includes carefully selected cocoa beans, cocoa nibs, cocoa mass, cocoa butter, and cocoa powder. Each product undergoes rigorous processing and quality control procedures to ensure consistency, reliability, and excellence. We proudly serve manufacturers, processors, and large-scale operations worldwide with products that meet international standards.

1 Cocoa Beans

1 Cocoa Nibs

1 Cocoa Mass

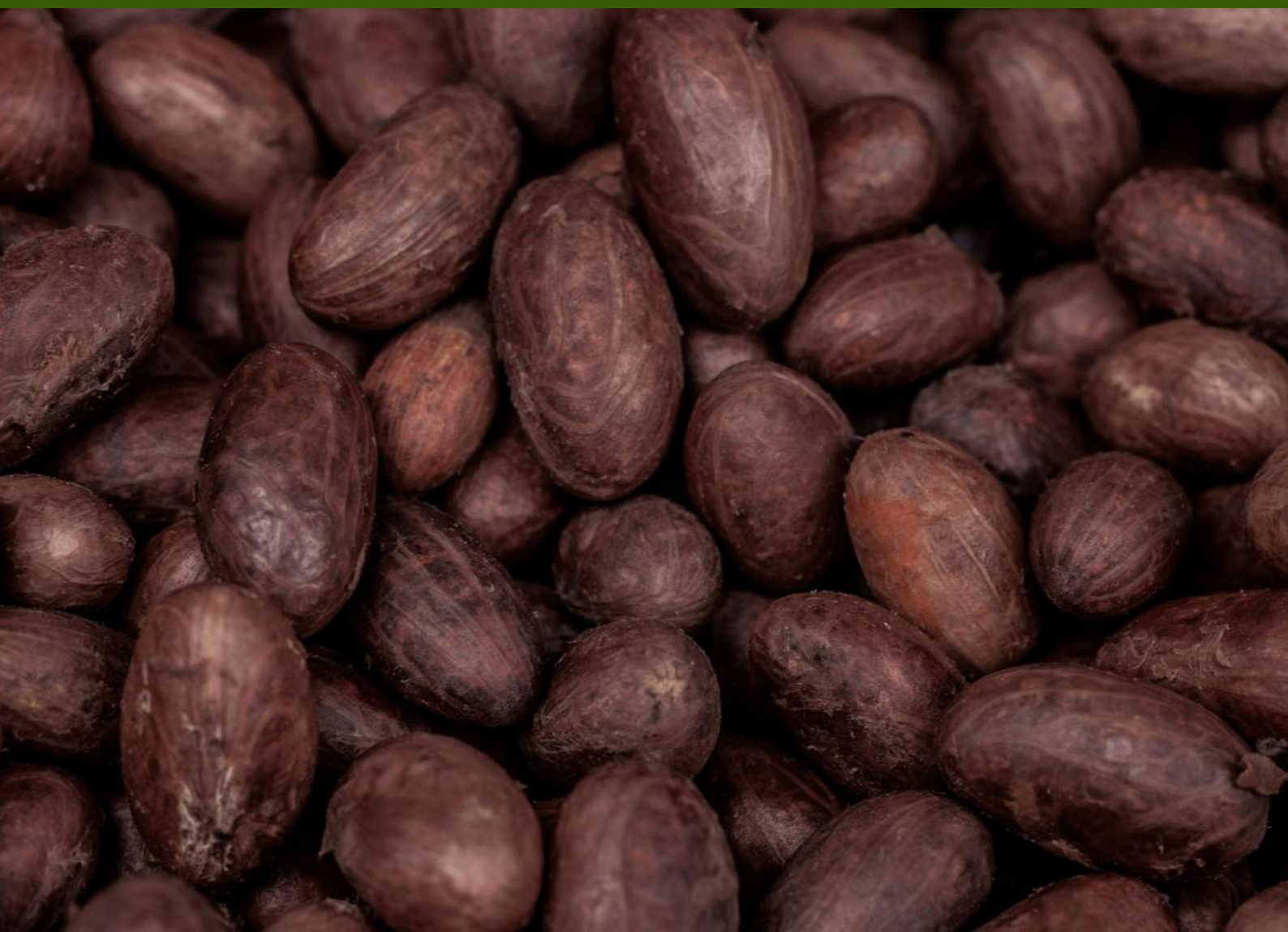
1 Cocoa Butter

1 Cocoa Powder



COCOA BEANS

Code	Category	Variety
ECC1	G1 (Grade 1)	Fine Flavor and Aroma Cocoa (Nacional)
ECC2	G2 (Grade 2)	CCN51 Cocoa
ECC3	Commercial	Unclassified Cocoa



PRODUCT ORIGIN

Republic of Ecuador

PRODUCTS

Conventional Cocoa Beans (Standard 60 kg net bag)

CONTRACTUAL VOLUME

Flexible weekly delivery from a minimum of one (1) container up to a maximum of ten (10) dry containers per week, consolidated for shipment on Mondays. Each container will transport exactly 350, 60 kg net bags of cocoa beans (21 Net Metric Tons per container).





ECC1
G1 (GRADE 1) – FINE AROMA
Theobroma cacao l.

SPECIFICATIONS

- Origin: Guayas, Manabí, and Zamora Chinchipe, Ecuador
- Moisture level: 6-8%
- Primary use: High-standard chocolate industry; bean-to-bar
- Profile: A variety recognized for its specialty aromatic profile and distinctive flavor. Ideal for fine and gourmet chocolate making.
- Presence of *Salmonella* spp.: Not detected /25g
- Yeast Count: $5,0 \times 10^5$ CFU/g
- Mold Count: $2,0 \times 10^5$ CFU/g
- Product Content with Defects: 16,19 %
- Content of Foreign Impurities: 0 %
- 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
- Packing: Jute bag or polypropylene bag (60 kg net)

SPECIFICATIONS

- Origin: Guayas, Manabí, and Zamora Chinchipe, Ecuador
- Moisture level: 6-8%
- Primary use: Chocolate industry and cocoa-derivative processing, especially for applications requiring strong-profile, high-yield cocoa
- Profile: A variety recognized for its aromatic profile and distinctive flavor. A highly demanded variety due to its volume.
- Presence of *Salmonella* spp.: Not detected /25g
- Yeast Count: $4,8 \times 10^3$ CFU/g
- Mold Count: $1,6 \times 10^3$ CFU/g
- Product Content with Defects: 20,98 %
- Content of Foreign Impurities: 0 %
- Total Fat Content: 46,56 g/100g
- Cadmium (Cd): 0,84 mg/kg
- Lead (Pb): 0,054 mg/kg
- Mercury (Hg): 0,0041 mg/kg
- Packing: Jute bag or polypropylene bag (60 kg net)



ECC2
G2 (GRADE 2) – CCN51
Theobroma cacao l.



ECC3
G3 (GRADE 3) – UNCLASSIFIED
/ COMMON COCOA
Theobroma cacao l.

SPECIFICATIONS	• Origin: Guayas, Manabí, Zamora Chinchipe, and Los Ríos, Ecuador
	• Moisture level: 6-8%
	• Primary use: Cocoa-derivative industry, particularly suitable for processes where a fine sensory profile is not required.
	• Profile: Cocoa is not subject to specific classification. This does not imply lower quality; it simply has not been categorized as fine-aroma nor distinctive.
	• Presence of <i>Salmonella</i> spp.: Not detected /25g
	• Yeast Count: 1,3*10⁴ CFU/g
	• Mold Count: 5,1*10³ CFU/g
	• Product Content with Defects: 26,33 %
	• Content of Foreign Impurities: 0 %
	• 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
	• Packing: Jute bag or polypropylene bag (60 kg net)



COCOA-DERIVED PRODUCTS

Code	Category	Variety
ECC4	Cocoa Nibs	Fine aroma & CCN51
ECC5	Cocoa Mass	Fine aroma & CCN51
ECC6	Cocoa Butter	Fine aroma & CCN51
ECC7	Cocoa Powder	Fine aroma & CCN51



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PRODUCT ORIGIN

Republic of Ecuador

PRODUCTS:

Cocoa Nibs

Cocoa Mass

Cocoa Butter

Cocoa Powder





ECC4
COCOA NIBS
Theobroma cacao L.

SPECIFICATIONS

- | |
|---|
| • Origin: Ecuador |
| • Product: Cocoa Nibs |
| • Variety: Fine aroma & CCN51 |
| • Ingredients: 100% cocoa nibs |
| • Primary use: Chocolate manufacturing, cocoa-mass production, confectionery, bakery products, beverages, toppings, inclusions, desserts, and industrial food manufacturing |
| • Grade: Food Grade |
| • Product description: Roasted, cracked and winnowed cacao beans |
| • Color: Light brown to dark reddish-brown, depending on cocoa type, fermentation, and roasting level |
| • Aroma: Clean, characteristic cocoa aroma; free from musty, smoky, rancid, chemical, moldy, and other foreign odors |
| • Cocoa butter content: Typically 48–56%, reported on the lot-specific Certificate of Analysis |
| • Moisture level: ≤5.0% |
| • Appearance: Clean, broken cocoa cotyledons; practically free from shell, germ, dust, and visible foreign matter |
| • Taste: Characteristic cocoa taste; moderately acidic and bitter, free from musty, moldy, smoky, rancid, and other foreign flavors |
| • Presence of Salmonella spp.: Not detected in 25g |
| • Presence of Escherichia coli: Not detected in 1g |
| • Yeast Count: ≤50 CFU/g |
| • Mold Count: ≤50 CFU/g |
| • Total Plate Count (TPC): ≤5.0 × 10 ³ CFU/g |
| • Cadmium: ≤0.50 mg/kg as an internal EU-oriented commercial target, or according to destination-market regulations and customer-agreed specifications |
| • Lead (Pb): Comply with applicable destination-market regulations and customer-agreed specifications. |
| • Mercury (Hg): Comply with applicable destination-market regulations and customer-agreed specifications. |

SPECIFICATIONS	• Origin: Ecuador
	• Product: Cocoa Mass
	• Variety: Fine aroma & CCN51
	• Ingredients: 100% cocoa mass
	• Primary use: Chocolate and confectionery manufacturing, couverture, coatings, fillings, bakery products, beverages, desserts, and industrial food manufacturing
	• Grade: Food Grade
	• Processing options: Natural/non-alkalized or alkalized, when specifically requested and declared
	• Color: Medium brown to dark reddish-brown, depending on cocoa type, roasting, and processing
	• Aroma: Clean, intense, characteristic cocoa aroma; free from musty, smoky, rancid, chemical, and other foreign odors
	• Cocoa butter content: 47–60%
	• Moisture: ≤2.0%
	• Appearance at room temperature: Homogeneous solid or semi-solid cocoa mass, depending on ambient temperature • Appearance when melted: Homogeneous, smooth-flowing cocoa liquor, free from visible foreign matter
	• Taste: Characteristic cocoa taste; moderately acidic and bitter, free from moldy, musty, smoky, rancid, metallic, chemical, and other foreign flavors
	• Presence of Salmonella spp.: Not detected in 25g
	• Presence of Escherichia coli: Not detected in 1g
	• Yeast Count: ≤50 CFU/g
	• Mold Count: ≤50 CFU/g
	• Total Plate Count (TPC): ≤5.0 × 10³ CFU/g
	• Cadmium: ≤0.50 mg/kg as an internal EU-oriented commercial target, or according to destination-market regulations and customer-agreed specifications
	• Lead (Pb): Comply with applicable destination-market regulations and customer-agreed specifications.
	• Mercury (Hg): Comply with applicable destination-market regulations and customer-agreed specifications.



ECC5
COCOA MASS
Theobroma cacao L.



ECC6
COCOA BUTTER
Theobroma cacao L.

SPECIFICATIONS

• Origin: Ecuador
• Product: Cocoa Butter
• Variety: Fine aroma & CCN51
• Ingredients: 100% cocoa butter
• Primary use: Food manufacturing, chocolate and confectionery
• Product options: Natural or deodorized
• Grade: Food Grade
• Color: Pale yellow to cream-yellow in solid form
• Aroma, non-deodorized: Clean, mild, characteristic cocoa aroma; free from rancid, smoky, musty, chemical, and foreign odors
• Aroma, deodorized: Neutral to very mild cocoa aroma; free from rancid, smoky, musty, chemical, and foreign odors
• Moisture level: ≤0.2%
• Appearance at room temperature: Solid, homogeneous fat, free from visible foreign matter
• Appearance when melted: Clear, homogeneous oil, free from sediment and visible foreign matter
• Taste: Clean and characteristic; free from rancid, soapy, metallic, chemical, or other foreign tastes
• Presence of Salmonella spp.: Not detected in 25g
• Presence of Escherichia coli: Not detected in 1g
• Yeast Count: ≤10 CFU/g
• Mold Count: ≤10 CFU/g
• Total Plate Count (TPC): ≤1.0 × 10 ³ CFU/g
• Heavy metals: Complies with applicable destination-market regulations and customer-agreed specifications



SPECIFICATIONS	• Origin: Ecuador
	• Product: Cocoa Powder
	• Variety: Fine aroma & CCN51
	• Ingredients: 100% cocoa powder
	• Primary use: Chocolate and confectionery formulations, bakery products, beverages, desserts, coatings, fillings, dairy applications, and industrial food manufacturing
	• Grade: Food Grade
	• Processing options: Natural/non-alkalized or Alkalized/Dutch processed
	• Color for Natural Processing: Light to medium reddish-brown • Color for Alkalized Processing: Medium brown to dark brown
	• Aroma for Natural Processing: Clean, characteristic cocoa aroma; free from musty, smoky, rancid, chemical, or foreign odors • Aroma for Alkalized Processing: Clean cocoa aroma, characteristic of alkalized cocoa
	• Fat-reduced cocoa powder: 10–12% • High-fat cocoa powder: 20–22%
	• Moisture level: ≤5.0%
	• pH: Natural - 5.2–6.0 • pH: Alkalized - 6.8–8.2
	• Fineness: Minimum 99% through 200 mesh
	• Appearance: Fine, homogeneous, free-flowing powder; practically free from lumps and free from visible foreign matter
	• Taste for Natural: Characteristic cocoa taste, moderately acidic and bitter • Taste for Alkalized: Characteristic cocoa taste, smoother and less acidic
	• Presence of Salmonella spp.: Not detected in 25g
	• Presence of Escherichia coli: Not detected in 1g
	• Yeast Count: ≤50 CFU/g
	• Mold Count: ≤50 CFU/g
	• Total Plate Count (TPC): ≤5.0 × 10³ CFU/g
	• Cadmium (Cd): ≤0.50 mg/kg
	• Lead (Pb): Comply with applicable destination-market regulations and customer-agreed specifications.
	• Mercury (Hg): Comply with applicable destination-market regulations and customer-agreed specifications.



ECC7
COCOA POWDER
Theobroma cacao l.

QUALITY ASSESSMENT METHODS APPLIED BY SGS TO THE OFFERED COCOA PRODUCTS (ECC1, ECC2, ECC3, ECC4, ECC5, ECC6, ECC7):

METHODS FOR COCOA PRODUCTS
PN-EN ISO 6579-1:2017-04+A1:2020-09
PN-ISO 21527-2:2009
PB-PAZ/FS-41
PB-PAZ/FS-42
PB-PAZ/FS-10
PB-PAZ/FS-21
PB-PAZ/FS-20
PB-PAZ/FS-40
Specific Note Regarding Cocoa Butter: As cocoa butter is a high-fat product matrix, the applicability and accreditation of each analytical method, including the required sample preparation, analytical range, limit of detection, and limit of quantification, shall be confirmed by SGS specifically for cocoa butter.



CERTIFICATES & COMPLIANCE

AgroGesta operates under a robust framework of internationally recognized certifications and compliance standards. Our most important include: GACC Registration (China); FDA Food Facility Registration (USA); SGS Certification; Bureau Veritas Certification; Prosegur Partnership; A.P. Moller – MAERSK; Green Dot License; International Coffee Organization (ICO); Specialty Coffee Association (SCA); “Certificación Orgánica Ecuador”; EU Deforestation Regulation (EUDR).



Certificate of Exporter GACC Registration
境外出口商中国海关总署备案证明

Application No. _____

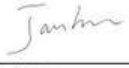
GACC Record No. 海关备案登记号	_____
Company Name 企业名称	AGROGESTA BRIPO CIA. LTDA.
Company Address 企业地址	Av. La Coruna 2208, Quito, Pichincha, Ecuador
Company Type 企业类型	Overseas Exporters or Agents 境外出口商及代理商
Food Category of Operation 经营食品种类	GACC listed food categories 海关总署许可的食品类别
Approved Products List 许可的输华产品清单	See Appendix Page 见附录
Issue Date CRA Valid To	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 involve 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.

本证书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,并自依据2024年海关总署第105号通告的规定,已升级收到18位备案号。本证书由申请人在华代理单位出具,不对除该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:除了向中国海关总署备案,进口食品的生产商在出口前也需要向中国海关总署注册及产品列名,才能出口中国。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的允许进口企业名单(白名单)中,才能进口中国。



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

 **U.S. FOOD & DRUG
ADMINISTRATION**

Date: 10/20/2025 5:44:47

Please review the registration.

Created Date 2025-10-16 06:20:53.0	Created by _____
Registration Expiration Date 2026-12-31	Registration Renewed Date _____
Last Modified by FIM.S	_____
Last Updated 2025-10-20	_____
Last Modified by Company AgroGesta BRIPO CIA. LTDA.	Registration Status VALID

Is this facility engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption in the United States?
☒ Yes ☐ No

Are you a fishing vessel engaged in processing (21 CFR 1.220)?
☐ Yes ☒ No

Section 1: Type of Registration

Facility Location: Foreign Registration

Initial Registration: 14354323214 Pin No: _____

Are you the new owner of a previously registered facility?
☐ Yes ☒ No

Previous Owner's Title: _____

Previous Owner's Name: _____

Previous Owner's Registration Number: _____

Section 2: Facility Name/Address Information

Facility Name AgroGesta BRIPO CIA. LTDA.	Telephone Number 593 980 254821
Facility Name Suffix Limited Liability Corporation	Fax Number _____
Facility Street Address, Line 1 Av. La Coruna N29-46	E-Mail Address info@agrogestabripo.com
Facility Street Address, Line 2 2208	Unique Facility Identifier (UFI) _____
City Quito	_____
State/Province/Territory Pichincha	_____



SHIPPING AND PACKAGING TERMS:

The shipping terms follow the **2020 Incoterms**, as recognized and published by the **International Chamber of Commerce (ICC)**. To ensure the safety and integrity of the goods during land and maritime transport, the following packaging terms and conditions apply:

For Cocoa Bean:

- **Cargo inspection:** All cargo is screened using trained canines for detection of drugs and explosives
- **Bag specification:** New jute or polypropylene bags, 60 kg net (Custom sizes available upon buyer request and seller confirmation)
- **Pallet type:** Euro pallet 120 × 80 cm
- **Pallets per container:** 25
- **Bags per pallet:** 14 bags (60 kg each)
- **Total bags per container:** 350 units, same bag specifications as above
- **Container type:** 40-ft.container
- **Net load per container:** 21 metric tons
- **Port of loading:** Guayaquil (ECGYE) and/or Manta (ECMEC), others

For Cocoa Nibs, Cocoa Mass, Cocoa Butter, Cocoa Powder:

- **Cargo inspection:** All cargo is screened using trained canines for detection of drugs and explosives
- **Bag specification:**

Cocoa nibs: Food-grade multilayer paper or woven polypropylene bags with sealed polyethylene inner liners

Cocoa mass: Food-grade polyethylene-lined cartons, pails, or heat-sealed bags

Cocoa butter: Food-grade polyethylene-lined corrugated cartons with packaging suitable for temperature-sensitive fatty products

Cocoa powder: Food-grade multiwall kraft paper bags with sealed polyethylene inner liners (Custom sizes available upon buyer request and seller confirmation)

- **Pallet type:** Standard pallet 120 × 100 cm
- **Pallets per container:** 21
- **Bags per pallet:** 40 bags (25 kg each)
- **Total bags per container:** 840 units, same bag specifications as above
- **Container type:** 40-ft.container
- **Net load per container:** 21 metric tons
- **Port of loading:** Guayaquil (ECGYE) and/or Manta (ECMEC), others

EACH PRODUCT MUST BE CLEARLY MARKED IN ENGLISH (OR LANGUAGE OF THE BUYER'S JURISDICTION) AS FOLLOWS:

- Exporter Name (AgroGesta BRIPO Cía. Ltda.)
- Exporter Brand Name (If applicable)
- Importer Name
- Importer Brand Name (If applicable)
- Product Name & Description
- Harvest Year
- Country of Origin: Ecuador
- Net Weight: To be specified according to the cocoa product and mutually agreed packaging terms.
- Production Date (YYYY-MM-DD)
- Packing Date (YYYY-MM-DD)
- Shelf Life: 12-24 months under proper storage
- ICO Country Code: 008
- Exporter GS1 Prefix & GLN (AgroGesta BRIPO Cía. Ltda.)
- Bag Number (internal tracking)



EACH PALLET MUST BE CLEARLY MARKED WITH AGROGESTA'S SSCC, IN ENGLISH (OR IN THE LANGUAGE OF THE BUYER'S JURISDICTION), AS FOLLOWS:

- SSCC code applied per-pallet

STANDARD SHIPPING DOCUMENTATION PROVIDED:

- Commercial CIF invoice issued by AgroGestaBRIPO (3 originals)
- Packing list issued by AgroGestaBRIPO (3 originals)
- Bill of Lading (B/L) from the shipping company ONE, in the form of received for shipment, reflecting freight prepaid and consigned to the bank, detailing Dolphin Logistics as the shipper acting on behalf of AgroGesta BRIPO (3 originals)
- Certificate of Origin (3 originals)
- Quality and Weight Inspection Certificate issued by SGS (3 originals)
- Cargo Insurance (Institute Cargo Clauses (A) + Institute War Clauses + Institute Strike Clauses) contracted by the exporter (3 originals)
- Official Phytosanitary Certificate issued by Agrocalidad in the name of AgroGesta BRIPO (3 originals)
- Fumigation Certificate (3 originals)

All documents will be issued in accordance with the contractual terms and the applicable banking instrument. The certificate issued by SGS at origin will be final and binding for both parties, including AgroGesta BRIPO CIA. LTDA. and the buyer.



Our Banking Partners

At AgroGesta, we work with trusted international banks to ensure secure, transparent, and efficient transactions for exports.

**BANCO
PICHINCHA**

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.

AgroGesta BRIPO Cia. Ltda.

RUC: 1793194995001
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Ecuador
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info@agrogestabripo.com

Our Plantations:

Finca Valle Dorado
Jipijapa,
Manabí, Ecuador

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Phone:

+593 98 035 4831

FOR INQUIRIES, CONTACT US.

