www.agrogestabripo.com

AGROGESTA BRIPO

JANUARY 2026

Welcome to AgroGesta BRIPO!

COCOA PRODUCER AND WORLDWIDE EXPORTER



AGROGESTA BRIPO

TABLE OF CONTENTS

02 OUR HERRITAGE

03-07 ABOUT COMPANY

08-09 OUR TEAM

10-12 SGS CERTIFICATION

13-26 OUR PRODUCTS

27 CERTIFICATES & COMPLIANCE

28-30 SHIPPING AND PACKAGING TERMS

31 OUR BANKING PARTNERS

32 COMPANY'S INFORMATION



OUR HERRITAGE





Our story begins in the fertile highlands of southern Ecuador, where the family of **Isauro Moran Serrano** and **Aida O'Brien** cultivated coffee long before modern supply chains connected local producers to international markets. In the region of **Los Vergeles**, known locally as **El Páramo, Pozo Dulce, and Banchal**, coffee was more than a crop. It was the economic heart of the community and a source of pride for the families who dedicated their lives to the land.

For decades, the family managed coffee-growing properties renowned for producing exceptional Arabica coffee. During harvest seasons, workers from surrounding communities joined the fields to pick ripe coffee cherries by hand, continuing traditions that had been passed from one generation to the next. The harvested coffee was carefully prepared and supplied to buyers who recognized the quality of Ecuadorian coffee long before specialty coffee became a global movement.

Growing up surrounded by farming, harvests, and the rhythms of agricultural life, future generations inherited not only the land itself, but also a deep understanding of cultivation, stewardship, and respect for nature. These values became the foundation upon which **AgroGesta BRIPO** was built.



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.

AGROGESTA BRIPO





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

AGROGESTA BRIPO



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





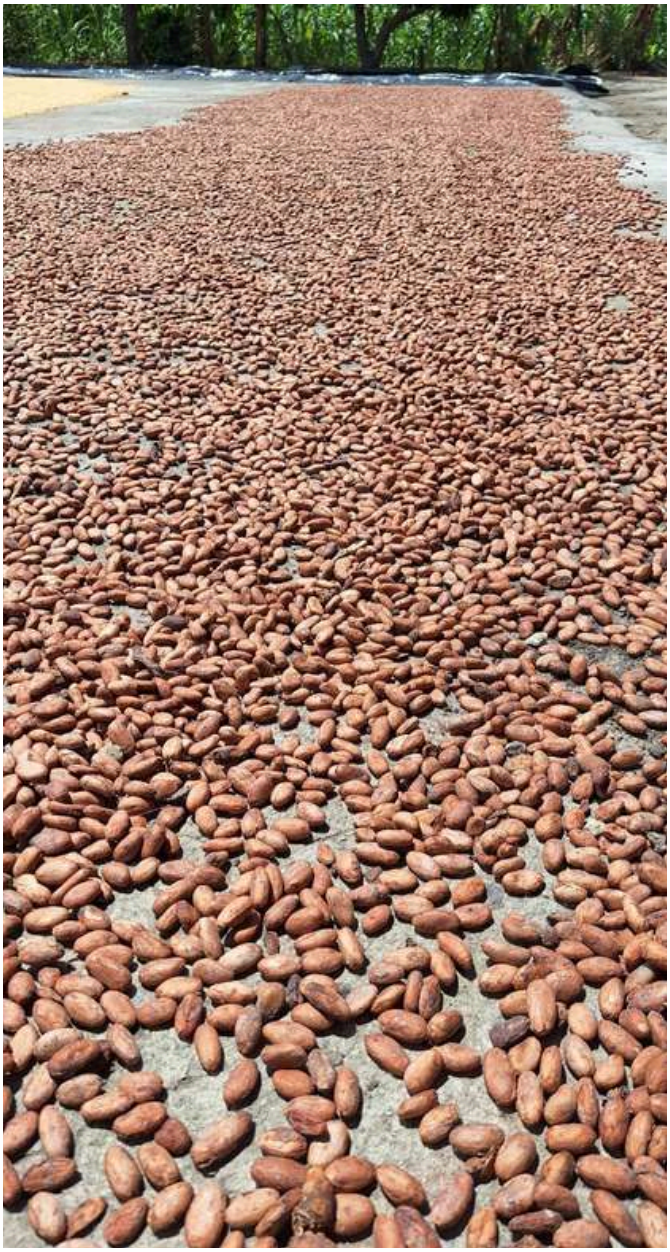
OUR SOLUTION

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



Fabrizzio 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

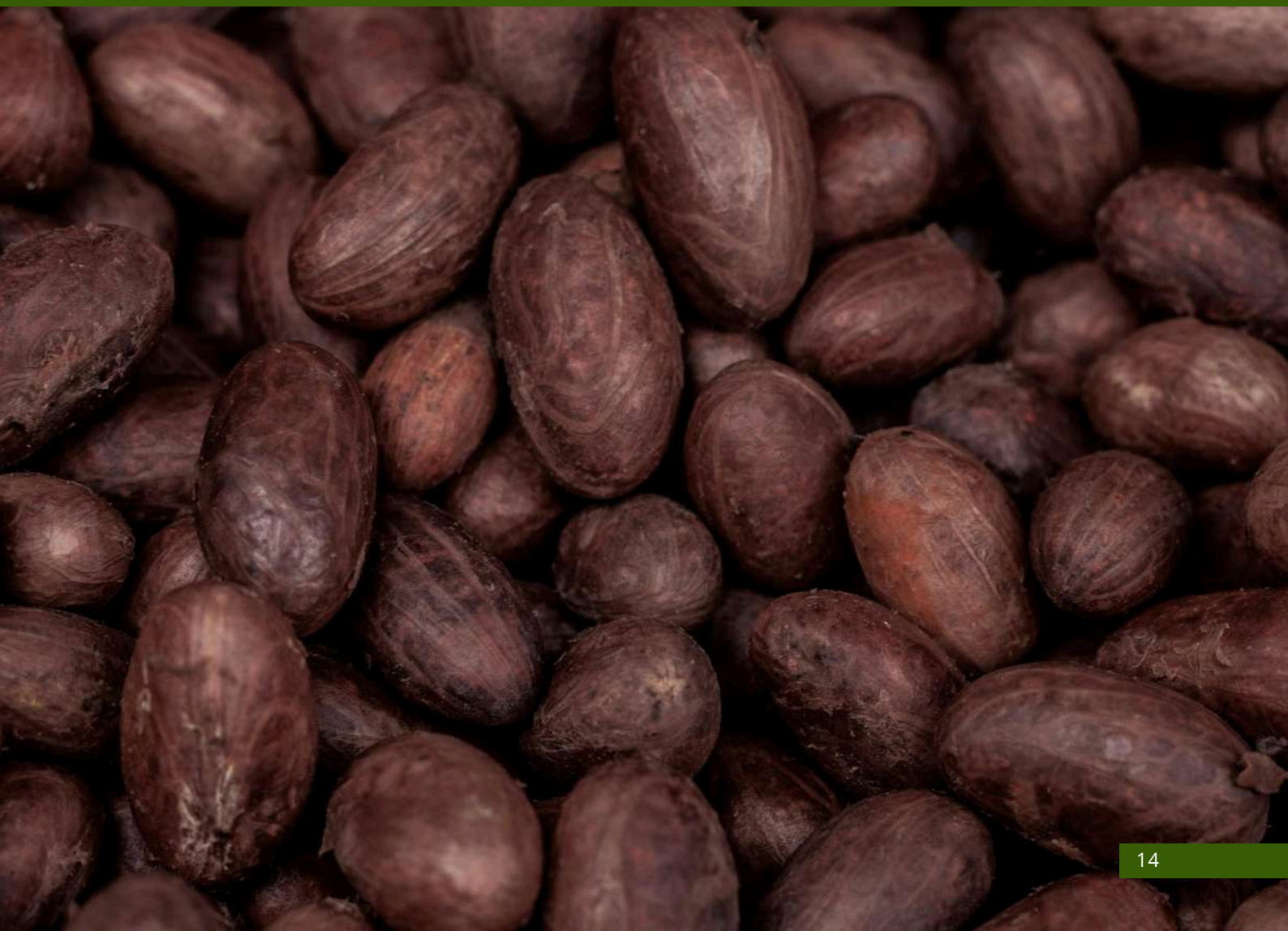
At AgroGesta BRIPO, we provide a diverse range of high-quality cocoa and cocoa-derived products to meet the needs of global markets. Our portfolio includes carefully selected cocoa beans, cocoa nibs, cocoa mass, cocoa butter, and cocoa powder. Each product undergoes rigorous processing and quality control 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
2. Cocoa Nibs
3. Cocoa Mass
4. Cocoa Butter
5. 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
- Fine Aroma
- CCN51
- Unclassified / Common Cocoa

(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*10^5^ CFU/g
	• Mold Count: 2,0*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)



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

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*10^3^ CFU/g
	• Mold Count: 1,6*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)

AGROGESTA BRIPO



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 *Salmonella* spp.: Not detected /25g
	• Yeast Count: 1,3*10^4^ CFU/g
	• Mold Count: 5,1*10^3^ 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
ECC4	Cocoa Nibs
ECC5	Cocoa Mass
ECC6	Cocoa Butter
ECC7	Cocoa Powder Natural
ECC8	Cocoa Powder Natural (High Fat Content)
ECC9	Cocoa Powder Alkalized



PRODUCT ORIGIN
Republic of Ecuador

PRODUCTS:

- Cocoa Nibs
- Cocoa Mass
- Cocoa Butter
- Cocoa Powder Natural
- Cocoa Powder Natural (High Fat Content)
- Cocoa Powder Alkalized

CONTRACTUAL VOLUME

The supply program contemplates a flexible weekly volume ranging from one (1) to eighteen (18) dry containers, consolidated for dispatch every Monday. Each container will have the following configuration:

- Quantity: 840 bags per container
- Net weight per bag: 25 kg
- Total net weight: 21 MT per container

The products covered under the supply program include cocoa nibs, cocoa mass (cocoa liquor), cocoa butter, natural cocoa powder, and alkalized cocoa powder, according to the schedule and product mix established for each weekly shipment.







ECC4
COCOA NIBS
Theobroma cacao l.

SPECIFICATIONS	• Origin: Ecuador
	• Variety: Fine aroma & CCN51
	• Ingredients: 100% cocoa nibs
	• Grade: Food Grade
	• Primary use: Chocolate manufacturing, cocoa-mass production, confectionery, bakery products, beverages, toppings, inclusions, desserts, and industrial food manufacturing
	• Product description: Roasted cocoa nibs obtained by shell removal and subsequent crushing of cocoa beans
	• Color: Dark brown
	• Aroma: Characteristic cocoa aroma, free from foreign odors
	• Taste: Characteristic cocoa flavor, free from foreign flavors
	• Particle size: 4–12 mm
	• Moisture: ≤6.0%
	• Impurities: ≤1.75%
	• Total Plate Count: ≤15,000 CFU/g
	• Presence of Salmonella spp.: Not detected in 25g
	• Yeast Count: ≤50 CFU/g
	• Mold Count: ≤50 CFU/g
	• Copper (Cu): ≤30 ppm
	• Arsenic (As): ≤2 ppm
	• Lead (Pb): ≤2 ppm
	• Mercury (Hg): ≤1 ppm
	• Aflatoxin B1: < 5 ppb
	• Ochratoxins: < 3 ppb
	• Total Aflatoxins (B1+B2+G1+G2): < 10 ppb
	• Shelf life: 24 months under recommended storage conditions

AGROGESTA BRIPO

SPECIFICATIONS	• Origin: Ecuador
	• Variety: Fine aroma & CCN51
	• Ingredients: 100% natural cocoa mass
	• Primary Use: Chocolate manufacturing, cocoa butter production, cocoa powder production, ice cream, dairy products, bakery products, confectionery, coatings, powdered chocolate beverages, and industrial food manufacturing
	• Grade: Food Grade
	• Processing: Natural, non-alkalized cocoa mass obtained from roasted and winnowed cocoa beans without additives
	• Color: Dark brown
	• Aroma: Characteristic cocoa aroma, free from foreign odors
	• Cocoa Butter Content: 50 ± 2%
	• Moisture: ≤2.0%
	• Fineness: ≥99.0%
	• Ash Content: 5.0–9.0%
	• pH: 5.2–6.1
	• 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 flavor, free from foreign flavors
	• Presence of Salmonella spp.: Not detected in 25g
	• Presence of Escherichia coli: Absent
	• Staphylococcus aureus: Absent
	• Coliforms: <10 CFU/g
	• Yeast Count: ≤50 CFU/g
	• Mold Count: ≤50 CFU/g
	• Total Plate Count (TPC): ≤5.0 × 10^3 CFU/g
	• Copper (Cu): ≤30 ppm
	• Arsenic (As): ≤2 ppm
	• Lead (Pb): ≤2 ppm
	• Mercury (Hg): ≤1.0 ppm
	• Aflatoxin B1: <5 ppb
	• Total Aflatoxins (B1+B2+G1+G2): <10 ppb
	• Ochratoxin A: <3 ppb
	• Shelf Life: 24 months from production date in original unopened packaging under recommended storage conditions



ECC5
COCOA MASS
Theobroma cacao l.



ECC6
COCOA BUTTER
Theobroma cacao l.

SPECIFICATIONS	• Origin: Ecuador
	• Variety: Fine aroma & CCN51
	• Ingredients: 100% cocoa butter
	• Grade: Food Grade
	• Primary use: Food manufacturing, chocolate and confectionery applications
	• Product options: Natural or deodorized
	• Product description: Cocoa butter obtained from the pressing of cocoa liquor. Yellow in color, liquid immediately after pressing and subsequently crystallized and solidified. In molten form, it is a clean, oily liquid
	• Color: Yellow
	• Aroma: Characteristic, free from foreign odors
	• Taste: Characteristic, free from foreign flavors
	• Moisture: ≤0.2%
	• Acidity: ≤1.75%
	• Total Plate Count: ≤1,000 CFU/g
	• Presence of Salmonella spp.: Not detected in 25g
	• Escherichia coli: Absent
	• Staphylococcus aureus: Absent (upon customer request)
	• Yeast Count: ≤50 CFU/g
	• Mold Count: ≤50 CFU/g
	• Coliforms: <10 CFU/g
	• Copper (Cu): ≤0.1 ppm
	• Arsenic (As): ≤0.1 ppm
	• Lead (Pb): ≤0.1 ppm
	• Mercury (Hg): ≤1.0 ppm
	• Aflatoxin B1: <5 ppb
	• Ochratoxins: <3 ppb
	• Total Aflatoxins (B1+B2+G1+G2): < 10 ppb
	• Shelf life: 24 months under recommended storage conditions

SPECIFICATIONS	• Origin: Ecuador
	• Variety: Fine aroma & CCN51
	• Ingredients: Defatted, pressed and pulverized cocoa mass
	• Grade: Food Grade
	• Primary use: Ice cream, milk beverages, biscuits, coatings, powdered chocolate drinks, bakery products, and industrial food manufacturing
	• Processing: Natural / Non-alkalized
	• Product description: Free-flowing powder obtained from pulverized cocoa cake produced during the pressing of cocoa mass
	• Color: Brown
	• Aroma: Characteristic, free from foreign odors
	• Taste: Characteristic, free from foreign flavors
	• Fat content: 10–12%
	• Moisture: ≤5.0%
	• pH: 5.2–6.1
	• Fineness: ≥98.5%
	• Sedimentation: ≤2 ml (upon customer request)
	• Total Plate Count (TPC): ≤5,000 CFU/g
	• Presence of Salmonella spp.: Not detected in 25g
	• Escherichia coli: Not detected
	• Presence of Staphylococcus aureus: Not detected (upon customer request)
	• Yeast Count: ≤50 CFU/g
	• Mold Count: ≤50 CFU/g
	• Coliforms: <10 CFU/g
	• Copper (Cu): ≤50 ppm
	• Arsenic (As): ≤1 ppm
	• Lead (Pb): ≤2 ppm
	• Mercury (Hg): ≤1.0 ppm
	• Aflatoxin B1: <5 ppb
	• Ochratoxins: <3 ppb
	• Total Aflatoxins (B1+B2+G1+G2): < 10 ppb
	• Shelf life: 24 months under recommended storage conditions



ECC7
COCOA POWDER NATURAL
Theobroma cacao l.



ECC8
COCOA POWDER NATURAL (HIGH FAT CONTENT)
Theobroma cacao l.

SPECIFICATIONS	• Origin: Ecuador
	• Variety: Fine aroma & CCN51
	• Ingredients: Defatted, pressed and pulverized cocoa mass
	• Grade: Food Grade
	• Primary use: Ice cream, milk beverages, biscuits, coatings, powdered chocolate drinks, bakery products, and industrial food manufacturing
	• Processing: Natural / Non-alkalized
	• Product description: Free-flowing powder obtained from pulverized cocoa cake produced during the pressing of cocoa mass
	• Color: Brown to dark brown
	• Aroma: Characteristic, free from foreign odors
	• Taste: Characteristic, free from foreign flavors
	• Fat content: 20–22%
	• Moisture: ≤5.0%
	• pH: 5.2–6.1
	• Fineness: ≥98.5%
	• Sedimentation: ≤2 ml (upon customer request)
	• Total Plate Count (TPC): ≤5,000 CFU/g
	• Presence of Salmonella spp.: Not detected in 25g
	• Escherichia coli: Not detected
	• Presence of Staphylococcus aureus: Not detected (upon customer request)
	• Yeast Count: ≤50 CFU/g
	• Mold Count: ≤50 CFU/g
	• Coliforms: <10 CFU/g
	• Copper (Cu): ≤50 ppm
	• Arsenic (As): ≤1 ppm
	• Lead (Pb): ≤2 ppm
	• Mercury (Hg): ≤1.0 ppm
	• Aflatoxin B1: <5 ppb
	• Ochratoxins: <3 ppb
	• Total Aflatoxins (B1+B2+G1+G2): < 10 ppb
	• Shelf life: 24 months under recommended storage conditions

SPECIFICATIONS	• Origin: Ecuador
	• Variety: Fine aroma & CCN51
	• Ingredients: Defatted, pressed and pulverized cocoa mass; potassium carbonate
	• Grade: Food Grade
	• Primary use: Ice cream, milk beverages, biscuits, coatings, powdered chocolate drinks, bakery products, and industrial food manufacturing
	• Processing: Alkalized / Dutch Processed
	• Product description: Free-flowing soluble powder obtained from pulverized alkalized cocoa cake produced during the pressing of alkalized cocoa mass
	• Color: Dark brown
	• Aroma: Characteristic, free from foreign odors
	• Taste: Characteristic, free from foreign flavors
	• Fat content: 10–12%
	• Moisture: ≤5.0%
	• pH: 6.8–7.2
	• Fineness: ≥98.5%
	• Sedimentation: ≤2 ml (upon customer request)
	• Total Plate Count (TPC): ≤5,000 CFU/g
	• Presence of Salmonella spp.: Not detected in 25g
	• Escherichia coli: Not detected
	• Presence of Staphylococcus aureus: Not detected (upon customer request)
	• Yeast Count: ≤50 CFU/g
	• Mold Count: ≤50 CFU/g
	• Coliforms: <10 CFU/g
	• Copper (Cu): ≤50 ppm
	• Arsenic (As): ≤1 ppm
	• Lead (Pb): ≤2 ppm
	• Mercury (Hg): ≤1.0 ppm
	• Aflatoxin B1: <5 ppb
	• Ochratoxins: <3 ppb
	• Total Aflatoxins (B1+B2+G1+G2): < 10 ppb
	• Shelf life: 24 months under recommended storage conditions



ECC8
COCOA POWDER ALKALIZED
Theobroma cacao l.

QUALITY ASSESSMENT METHODS APPLIED BY SGS TO THE OFFERED COCOA PRODUCTS (ECC4, ECC5, ECC6, ECC7, ECC8, ECC9):

Physicochemical Analysis:
AOAC 19th 931.04 – Moisture
AOAC 19th 963.15 – Fat Content (Cocoa Powder)
AOAC 19th 947.05 – Acidity (Cocoa Butter)
AOAC 19th 970.21 – pH Determination
IOCCC 11:1970 – Fineness (Cocoa Powder)

Microbiological Analysis:
AOAC 990.12 – Aerobic Mesophilic Count (TPC)
AOAC 997.02 – Yeast Count
AOAC 997.02 – Mold Count
AOAC 991.14 – Coliforms
AOAC 991.14 – Escherichia coli
AOAC 975.55 – Staphylococcus aureus
AFNOR-NF Validation Certification No. UNI 03/06-12/07 – Salmonella spp.

Chemical Contaminants:
AOAC 19th 999.10 – Copper (Cu)
AOAC 19th 999.10 – Arsenic (As)
AOAC 19th 999.10 – Lead (Pb)
AOAC 19th 999.10 – Mercury (Hg)

Pesticide Residues:
GC-MS/MS – Pesticide Screening
LC-MS/MS – Pesticide Screening
ISO 17025:2017 – Laboratory Accreditation Standard

Mycotoxins:
LC-MS/MS – Aflatoxin B1
LC-MS/MS – Ochratoxins
LC-MS/MS – Total Aflatoxins (B1+B2+G1+G2)

CERTIFICATES & COMPLIANCE

AgroGesta BRIPO operates in accordance with internationally recognized regulatory, certification, and compliance standards. Key registrations, certifications, and industry affiliations include:

- General Administration of Customs of China (GACC) Registration (People's Republic of China)
- U.S. Food and Drug Administration (FDA) Food Facility Registration (United States)
- SGS Inspection, Verification, Testing and Certification Services
- Bureau Veritas Inspection and Certification Services
- Logistics and maritime transportation partnerships with A.P. Moller – Maersk, Mediterranean Shipping Company (MSC), Hapag-Lloyd AG, and Ocean Network Express (ONE)
- Organic Certification of Ecuador (Certificación Orgánica Ecuador), issued by accredited certification bodies
- Compliance with the European Union Deforestation Regulation (EUDR)

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 Beans:

- **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.





AGROGESTA BRIPO

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
Av. La Coruña 2208, Quito, 170135,
Ecuador
+593 98 035 4831
info@agrogestabripo.com

Our Plantations:

Finca Valle Dorado
Jipijapa,
Manabí, Ecuador

www.agrogestabripo.com

AGROGESTA BRIPO

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

Email:
info@agrogestabripo.com

Phone:
+593 98 035 4831

FOR INQUIRIES, CONTACT US.

