



# COCOA VINEGAR SCORPII<sup>®</sup>

**COLD** PROCESSED FROM SELECTED FRESH COCOA PODS



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# HISTORY OF COCOA

- COCOA HAS ITS ORIGIN IN CENTRAL SOUTH AMERICA WHERE THE AZTECS, MAYANS AND INCAS CULTIVATED COCOA WHICH DATES BACK TO 900 BC IN HISTORY
- THE COCOA GRAIN WAS WEALTH AND EVEN FORM OF PAYMENT AS CURRENCY

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## COCOA WAS USED AS DRINK FOR SPECIAL OPPORTUNITIES

- THE SEEDS WERE GRINDED AND DISSOLVED IN WATER WITH VANILLA, HOT PEPPER AND CINNAMON
- DURING SPECIAL CELEBRATIONS IT WAS CONSUMED IN FORM OF A LIQUID DRINK OUT OF CLAY POTS, PRODUCED FOR THIS PURPOSE TO FEEL HAPPINESS AND WELLBEING. IT WAS THE DRINK OF GODS

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# COCOA TREE WITH RIPE COCOA PODS

- COCOA GROWS ON TREES IN PODS. INSIDE THE PODS YOU FIND THE COCOA BEAN SURROUNDED IN A WHITE FRUIT PULP WHICH WE CALL COCOA PULP. ALL PARTS OF THE PODS PULP AND BEANS CONTAIN VALUABLE NUTRIENTS AND VITAMINS AND POLYPHENOLS OR ANTIOXIDANT, BENEFICIAL FOR YOUR BODY.

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カカオ豆から作ったあれこれ。  
チョコレートとは違った魅力を味わって。

*honey cacao nib*  
*cacao nib*

ローストしたのカカオニブをチョコレートコーティング。甘さを控えて、カカオの味が引き立つようにしました。蜂蜜を使ったタイプは、口の中で、その甘さからカカオの味へ徐々に変化していく様子を楽しめます。

「ダリゲー」カカオニブチョコ  
65g入り 日本製 1,080円  
はちみつカカオ  
110g入り 日本製 1,296円  
●9階 販促うめだキャタリー  
1月27日(水)～2月14日(日)

*cacao cocoa*  
*balsamico*

カカオの殻を剥くと、カカオ豆が白い果肉「カカオバルブ」に覆われています。このカカオバルブと、さとうきびアルコールのみで作った酢をあえて無濾過にすることで、旨みのある味わいに仕上げられています。

「ビオルコム」カカオバルブ酢  
300ml エコフレンドリー 1,404円  
●9階 販促うめだキャタリー  
1月27日(水)～2月14日(日)

*cocoa powder*

いちごやチェリーのさわやかな香りとともに、シナモンの風味も感じられるダークチョコレートを使用したココアパウダー。口当たりはまるやかでクリーミーですが、キレのある酸味も持ち合わせています。

「アスキノシ」チョコレート  
アスキノシチョコレート ナチュラノンアルコールココアパウダー  
130g入り 日本製 2,376円  
●9階 販促うめだキャタリー  
1月27日(水)～2月14日(日)

*chocolat chaud*

カカオニブをチョコレートコーティング。固すぎず、ほどよくカリカリした食感を楽しめます。カカオニブのはろ苦さとチョコレートの甘さ、ほのかなバニラの風味がバランスよく、カカオをしっかりと味わえます。

「ミュゼ・ドゥ・ショコラ」デオブ  
ロマンカカオノミ  
150g入り 日本製 2,592円  
●9階 販促うめだキャタリー  
1月27日(水)～2月14日(日)

*cacao bread*

フルーティーさが特徴のカカオ豆、シエラネバダを使ったカンバーニユは、見た目もカカオ豆をモチーフに。ヘーグルにはたんさい糖を使用し、甘みのあるもちり食感とナッツのようなカカオの食感を同時に味わえます。

「小麦粉 福みみ」  
生カカオとイヨカンビールのカンバーニユ  
130g入り 日本製 410円  
生カカオヘーグル  
100g入り 日本製 194円  
●9階 販促うめだキャタリー  
1月27日(水)～2月14日(日)



St. Valentine's day  
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St. Valentine's day  
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# NEW CONQUERED MARKETS

- BIOLCOM WITH **COLD PROCESSED COCOA VINEGAR** IS TODAY NOT ONLY IN AMERICAN MARKETS TO FIND, WE JUST MADE FIRST SUPPLIES TO JAPAN. AND SOON TO CHINA
- THE SUPERFOOD FROM ANCESTRAL EXPERIENCE OF COCOA DRINKS IS THE SOLUTION FOR BETTER ENERGY AND HEALTH



# ARRIBA FLAVOR ECUADORIAN COCOA POD

- THE VARIETY OF THIS POD IS ECUADORIAN NACIONAL WITH ARRIBA FLAVOR.
- IT CONTAINS THEOBROMINE AND MANY ANTIOXIDANTS CALLED POLYPHENOLS WHICH HAVE VALUABLE BENEFITS FOR YOUR BODY. IT ALSO CONTAINS PHENETHYLAMINE IN ALL PARTS OF THE POD, PULP, SHELL AND BEAN. PHENYL ETHYLAMINE IS THE STUFF THAT MAKES YOU HAPPY WHEN EATING CHOCOLATE



# FLAVENOLS IN COCOA

- COCOA HAS MANY DIFFERENT FLAVENOLS. THERE ARE MANY NEWS ABOUT NEW RESEARCHES AND FINDINGS. FLAVENOLS IN COCOA ARE VERY PROMISING ESPECIALLY BENEFITS YOUR HEART AND OPENS YOUR ARTERIES IN A NATURAL WAY. THE SUBGROUP ARE CATECHINES AND EPICATECHINES.

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# COCOA COMPONENTS ARE GOOD FOR YOUR HEART AND BRAIN

- WHAT IS NOT SO CLEAR YET, IS HOW ALL THIS FLAVENOLS CAN BE METABOLIZED INTO YOUR BLOODSTREAM. IT SEAMS IN FORM OF VINEGAR COULD BE A PERFECT SOLUTION AS THEY ARE EXTRACTED IN LIQUID FORM BY THE ACETIC ACID OF THE VINEGAR WHICH WORKS AS NATURAL SOLVENT FOR ITS EXTRACTION.

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# COCOA A SUPERFOOD FOR YOUR WELLBEING

- COMPONENTS OF COCOA COULD BE EXTRACTED AS WELL BY SUPERCRITICAL CO<sub>2</sub> EXTRACTION TO OBTAIN EXTRACTS FOR HEART, AND BRAIN TO BE RELEASED DIRECTLY AS SUPERFOOD COMPONENTS FOR THE FOOD OF THE FUTURE.
- SIMILAR AS THE SACHA INCHI NUT WITH OMEGA 3,6,9 AND MANY OTHER COMPONENTS COCOA HAS A VERY BRIGHT FUTURE FOR HEALTH FOOD.



# SCORPII COCOA VINEGAR

- IS OBTAINED FROM SELECTED COCOA . PODS ARE MANUALLY OPENED AND THE BEANS WITH ITS FRUITY PULP ARE TAKEN OUT OF THE PODS. MECHANICALLY THE WHITE PULP IS SEPARATED AND WE OBTAIN THE LIQUID PULP.
- THIS PULP IS FERMENTED AND SUGAR CONVERTED INTO ALCOHOL.

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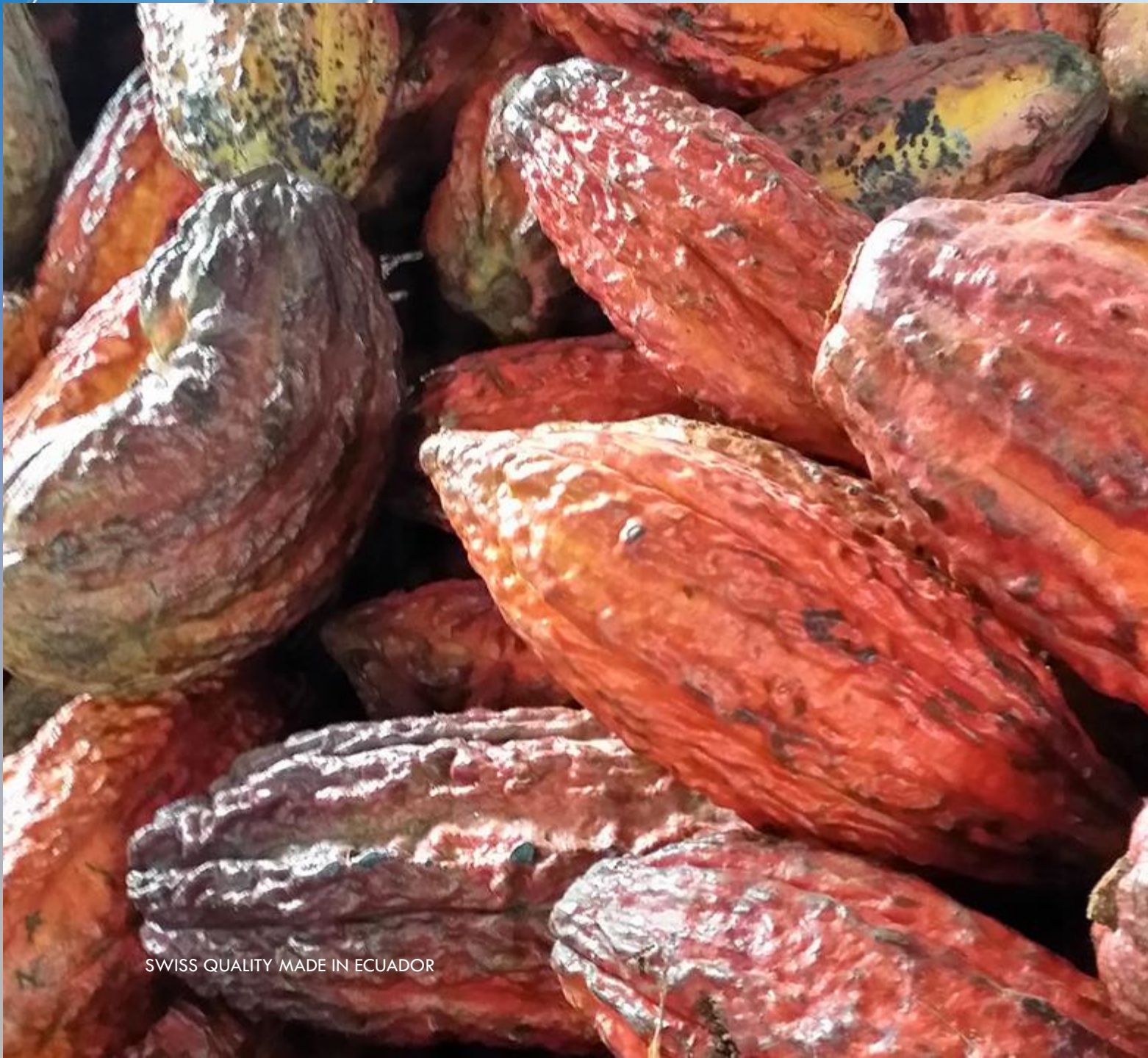


# BIOLCOM IS LOOKING FOR A STRATEGIC PARTNER

- IN ORDER TO EXTRACT DIFFERENT COMPONENTS FROM COCOA WE ARE LOOKING FOR A STRATEGIC PARTNER FOR SUPERCRITICAL CO<sub>2</sub> EXTRACTION (SCFE) AND GAS CHROMATOGRAPHY (HPLC)
- WE DID SOME TEST WITH A JAPANESE UNIVERSITY BUT HAVE TO GO DEEPER IN THIS MATERIA TOGETHER WITH AN EXPERIENCED PARTNER.

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# FERMENTATION OF COCOA INTO VINEGAR

- COCOA PULP SUGAR IS CONVERTED INTO ALCOHOL IN THE FIRST FERMENTATION PROCESS. IN THE SECOND FERMENTATION ALCOHOL IS CONVERTED INTO NATURAL ACETIC ACID, AND SERVES AT THE SAME TIME TO EXTRACT AND DILUTE MANY OF THE POLYPHENOLS AND FLAVENOLS IN A PERFECT WAY, WITHOUT HEATING.

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# COCOA VINEGAR

- IS THE SOLUTION TO EXTRACT BENEFICIAL COMPONENTS FROM COCOA PULP IN A NATURAL WAY. DURING THE FERMENTATION PROCESS WE NEVER HEAT THE VINEGAR NOR THE COCOA PULP . EXACTLY FOR THIS REASON WE PROTECT POLYPHENOLS FROM BEING DESTROYED.

# DURING FERMENTATION FLAVORS ARE BUILT

- DURING THE FERMENTATION PROCESSES WE HEAT NEVER MORE THAN 30 DEGREES CELSIUS IN ORDER TO PREVENT BURNING OF BENEFICIAL COMPONENTS. OUR FERMENTERS
- ARE EQUIPPED WITH ELECTRONIC COMPONENTS AND WHEN TEMPERATURE IS REACHING 30 DEGREES A COOLING SYSTEM WILL BRING THE FERMENTATION TEMPERATURE DOWN AGAIN.

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AROMA

Arriba flavour Sacha Gold cocoa  
from Biolcom Ecuador

InstaMag

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## WHY OUR VINEGARS HAVE FRUIT PULP INSIDE?

- IN ORDER TO KEEP ALL BENEFICIAL ELEMENTS AS POLYPHENOLS WE MAINTAIN THE PULP INSIDE THE VINEGAR AFTER FERMENTATION WHICH ALLOWS THE EXTRACTION OF BENEFICIAL COMPONENTS STILL AFTER THE FERMENTATION DURING THE RIPENING PROCESS. VINEGAR HAS TO BE RIPENED IN ORDER TO IMPROVE THE FLAVOUR. AS OLDER THE VINEGAR AS BETTER THE FLAVOURS!

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## PROCESSING OF COCOA IN BIOLCOM

- PODS ARE WASHED AND INSPECTED.
- PODS ARE OPENED AND COCOA BEANS WITH FLESH OR PULP ARE EXTRACTED.
- COCOA PULP IS SEPARATED FROM BEANS BY MACHINE.

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# MANUAL SEPARATION OF BEANS FROM PODS

- STILL A MANUAL TASK

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## COCOA BEANS AFTER SEPARATION FROM PULP

- GO TO WOODEN FERMENTER BOXES TO BE FERMENTED AND DRIED TO PRODUCE CHOCOLATE, LIQUOR AND NIBS.



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## SEPARATING COCOA PULP FROM BEANS

- WITH A MECHANICAL PROCESS WE SEPARATE PULP FROM BEANS AND GET THE COCOA JUICE.
- THIS JUICE IS FERMENTED AND SUGAR CONVERTED INTO ALCOHOL

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# FERMENTER SYSTEM FOR FIRST FERMENTATION

- SOPHISTICATED FERMENTATION SYSTEM WITH TEMPERATURE CONTROL IS USED FOR FIRST FERMENTATION PROCESS.
- THE FIRST FERMENTATION PROCESS TO CONVERT FRUIT SUGAR INTO ALCOHOL IS DONE UNDER CAREFUL SUPERVISION OF ELECTRONIC SYSTEMS

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# PILOT FERMENTERS

- FOR EACH FRUIT WE CREATE SPECIAL BACTERIA'S TO PROCESS THE SECOND FERMENTATION PROCESS TO CONVERT ALCOHOL INTO VINEGAR. COMPUTERIZED CONTROLS GUARANTEE A PERFECT FRUIT VINEGAR FOR OUR CUSTOMERS WITH ALL THE NUTRITIVE COMPONENTS INTACT.

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# INDUSTRIAL FERMENTER

- CAPACITY FOR SECOND FERMENTATION OF 16 000 LITERS PER BATCH.

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## BEST FRUITS BEST FLAVORS

- BECAUSE ECUADOR LIES ON THE EQUATOR AND HAS DIRECT SUNLIGHT FOR THIS REASON AND VERY SPECIAL SOIL ECUADOR OBTAINS THE BEST TASTE IN FRUITS AND VEGETABLES . NATURE HAS BENEFITED THIS COUNTRY TO PRODUCE THE B E S T QUALITY.

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# FINISHED SCORPII FRUIT VINEGARS



- AT THE END OF PROCESS THE ACIDITY OF THE VINEGAR KEEPS THE VINEGAR IN GOOD CONDITION AND CAN BE STORED FOR YEARS AS AROMA IMPROVES DAY BY DAY.-
- SO WE CAN GUARANTEE HEALTH BENEFITS OUT OF OUR BOTTLES.





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## BIOLCOM CAN PRODUCE OVER 50 DIFFERENT FRUIT VINEGARS

- ECUADORIAN FRUITS CONVERTED INTO FERMENTED VINEGARS FOR THE WORLD MARKETS.
- WE CAN PRODUCE UNDER OUR BRAND SCORPII OR ALSO WITH PRIVATE LABEL FOR YOU.

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## THE DIFFERENCE OF OUR VINEGARS SCORPII

- WITH OUR VINEGARS YOU GET THE FRUIT PULP INSIDE.
- USE OUR VINEGARS FOR YOUR HEALTH BENEFITS OF EACH FRUIT. USE ONE SPOON OF VINEGAR IN A GLASS OF WATER EVERY MORNING BEFORE BREAKFAST AND YOU FEEL HEALTHY AND STRONG EVERY DAY.

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# NOBODY IS ABLE TO COPY NATURE YET

- OUR NATURAL VINEGARS CAN BE USED FOR CONDIMENTS
- MEDICINE OR COSMETIC:
- HERE SOME FACTS ABOUT OUR VINEGARS
- *PRESERVES FOOD AND VEGETABLES IN A NATURAL WAY*
- *INCREASES FLAVOR IN YOUR KITCHEN FOR MEAT, FISH, SAUCES AND DRESSINGS*
- *STIMULATES THE PRODUCTION OF ENZYMES AND HELPS TO BURN FAT AND IMPROVES DIGESTION*

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ALLA SCOPERTA DI VIRTÙ E NUOVI SAPORI  
**NATURAL SIEMPRE SANO**  
PRODUCTO DE LOS JARDINES DEL ECUADOR

## BENEFITS OF OUR FRUIT VINEGARS

- *IS ONE OF THE BEST WEIGHT LOSS SUPPLEMENT WITHOUT SECONDARY EFFECTS*
- *PREPARE DELICIOUS SALAD SAUCES*
- *COOK WITH OUR VINEGARS INSTEAD OF OIL*
- *TO STORE VEGETABLES AND PREPARE ANTIPASTO*
- *OVER ICE CREAM HELPS TO DIGEST FAT AND MILKFAT AND INCREASES THE FLAVOR OF YOUR ICE-CREAM*

# BENEFITS OF SCORPII FRUIT VINEGARS

- *IT'S A SPECIAL VITALIZER IF YOU TAKE A SPOON OF VINEGAR IN A GLASS OF WATER BEFORE BREAKFAST YOU ARE ENERGIZED ALL DAY LONG*
- *USE A SPOON OF VINEGAR IN A GLASS OF WATER AND TAKE IT AS REFRESHING DRINK DURING THE DAY INSTEAD OF SUGAR CONTAINING SOFT DRINKS IT BURNS FAT AND HELPS IN YOUR DIGESTION*
- *IT'S A PERFECT BUCCAL RINSING WHICH KILLS BACTERIA'S IN YOUR MOUTH IN A NATURAL WAY*



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# OTHER PRODUCTS FROM BIOLCOM

- DRIED FRUITS, DRIED FRUITS COVERED WITH CHOCOLATE,
- NATURAL NFC FRUIT JUICES
- HERBAL SALT
- FRUIT AND HERB EXTRACTS
- SACHA INCHI OIL WITH OMEGA 3,6,9 ONE OF THE BEST SUPERFOODS IN THE WORLD MARKET

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## SCORPII

- a true jungle treat -



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