

Since 2007 *quitoberlin* develops Latin American gourmet and design products for the German and European market.

We work directly with our partners: producers, artisans and designers in Latin America on a fair trade basis to create high quality products with a Latin American identity. We also offer food specialties under organic label standards. Moreover, we understand the value of organic and sustainable production of materials and ingredients, as well as production processes in the origin countries.

This way, we guarantee, that most part of the value chain is done by our partners, who are the people, the workers, smallholders, artisans and their families.

Among the products and services we are currently promoting are:

- Gourmet chocolate from Pacari
- Coffee from Fapecafes
- Chili and maracuja sauces from Croinfi
- Panela (raw cane sugar) from Copropac
- Raw sugar syrup from Asoproda
- Design hats from Centro de Bordados Cuenca
- Design jewelry
- Latin American gourmet catering service



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The company *quitoberlin* was created in Berlin by Paula Acosta (MSc Agro economics) and the German Architect and Designer Marc Wieland.

The project *quitoberlin* was born in Ecuador, were Lucia Vinueza (MSc Political economics) coordinates the cooperation with partners and producers.

quitoberlin
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