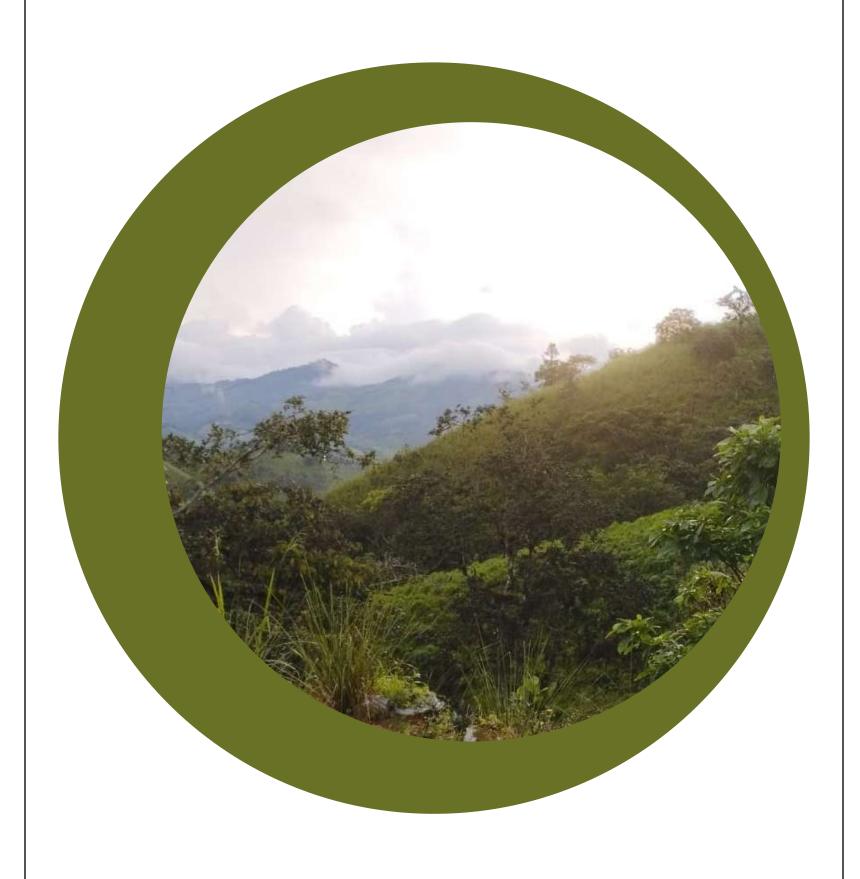
Gratitude SUPERFOODS



What are you grateful for?

HIGH ALTITUDE INGREDIENTS. INTENTIONAL FORMULA. FARM TO TABLE. HANDCRAFTED.



YUCCA SOURDOGUH BREAD

Discover the ultimate culinary experience with our whole wheat sourdough bread, enriched with fermented cassava. Enjoy a feast of flavor and nutrition as this unique combination not only delights your palate but also offers a rich source of protein to energize your day.

VEGAN, HIGH PROTEIN AND FIBER, LOW GLUTEN

500 gr. Price: \$4,00



COFFEE + GANODERMA + CARDAMOM

Experience the unique fusion of our coffee with ganoderma and cardamom.

Stimulates metabolism / Natural euglycemic Made with high altitude/medium roast coffee

200g / 25 cups. Price: \$ 5.00



KOMBUCHA MoodEnhancer/Probiotic

Revitalize your well-being with our panela honey, hibiscus flower, passion fruit and ginger kombucha. Strengthens the immune system and calms anxiety.

500 ml Price: \$ 3.00



CANE SUGAR SYRUP

Sweeten your life with our panela syrup, the perfect natural sweetener. Rich in minerals and antioxidants. Handcrafted.

Ideal for drinks, desserts, breakfasts.

375 ml Price: \$ 3.00



JACKFRUIT BASED PRODUCTS

Explore the vegan culinary world with our jackfruit-based products. From the versatility of vegan meat to frozen pulp and DIP made with the seed.

150g Price: \$ 3.00

INGREDIENTES FROM MOROMORO - EL ORO 3000 F.A.S.L.

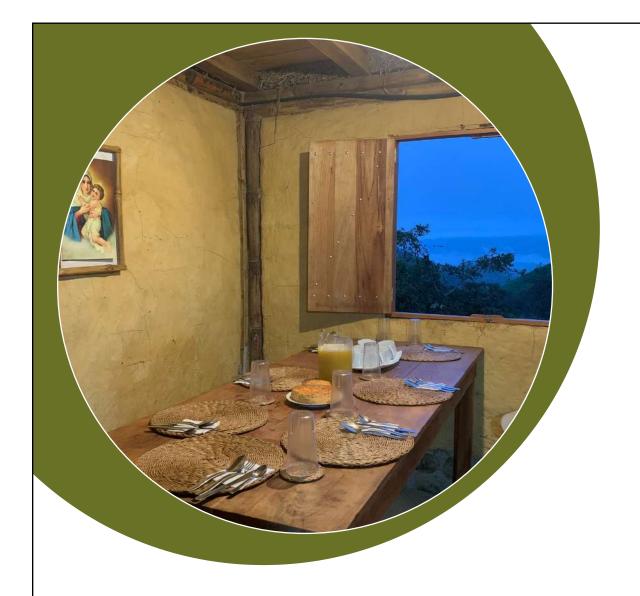






CUENCA - ECUADOR

www.lagratitud.net



EXPLORE, LEARN, LIVE!

Immerse yourself in the natural beauty and ancestral culture of the Moromoro region with our exciting tourism product in conjunction with the community of Buenos Aires and surrounding areas.

Explore trails, meet local farmers, enjoy stunning waterfalls and spot exotic birds while staying in bio-built cabins on a farm designed with permaculture principles.



