Timeline of Ecuadorian Cacao and Chocolate



16th Century

Hernán Cortés conquered the Aztec Empire for Spain and discovered Mayan style chocolate





21,000 B.C.

Cacao existed in the Amazon long before the last Ice Age



3912 B.C.

Oldest traces of cacao consumption found in Mexico



13th Century

The Aztecs inherit their taste for chocolate from their predecessors, the Mayas



17th Century

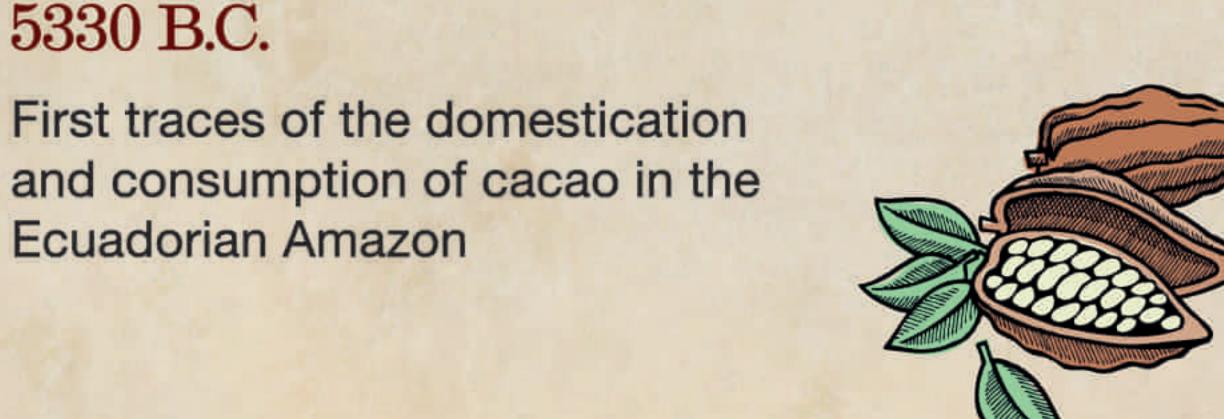
The consumption of chocolate both as a drink and as a medicine spreads throughout Europe



1889

Opening of La Universal, the oldest chocolate factory in Guayaquil

20th Century



1860-1930

Ecuador becomes the world's largest producer of cacao, known as the Great Cacao Era



1840

Europe's Industrial Revolution prompts the mass production of chocolate



1870

The mélanger and milk chocolate are invented in Switzerland



1820

A hydraulic press is invented for extracting cocoa powder and cocoa butter from the beans





Chocolate manufacturing is industrialized

global brands controlling the world market.

producing commercial chocolate with

1960 to 1970

Several cacao processing plants begin operation in Guayaquil, Ecuador



New market demands and food trends, such as organic and raw foods, influence the world of chocolate as selective consumers begin seeking for higher cacao content, alongside traceability of origin, and transparency in processes.



Bios chocolate factory opens its doors in Quito; the firm is established by Romanian chocolate makers escaping Nazi persecution



New local brands of chocolate are founded, in an effort to add value to the cacao beans within a cacao producing country, in this case Ecuador, along with a resurgence in cacao farming due to higher demand.