

# Together, let's create the biggest edible forest on earth.

Food has the power to restore, strengthen, protect  
and reconnect ecosystems and cultures.



**BOCAVALDIVIA**  
FOUNDATION

# Now is the time for action.

Bocavaldivia Foundation emerged from Bocavaldivia restaurant by Ecuadorian Chef Rodrigo Pacheco, United Nations FAO GoodWill Ambassador, based on a philosophy of life with family, in nature. Now we've moved beyond the restaurant to create sustainable, lasting change through the lens of food as an integral part of the living ecosystem.

Here at Bocavaldivia Foundation, we work to create a powerful movement restoring, conserving and strengthening biodiversity to achieve climate and nutritional sovereignty in Puerto Cayo and other regions of Ecuador.

The Biodiverse Edible Forest (initials BCB in Spanish) is a highly integrative project with an insatiable drive for conservation, to protect lands, restore and strengthen biodiversity while simultaneously growing local sustainable economies and transmitting knowledge to local communities using vanguard gastronomy as the central glue.



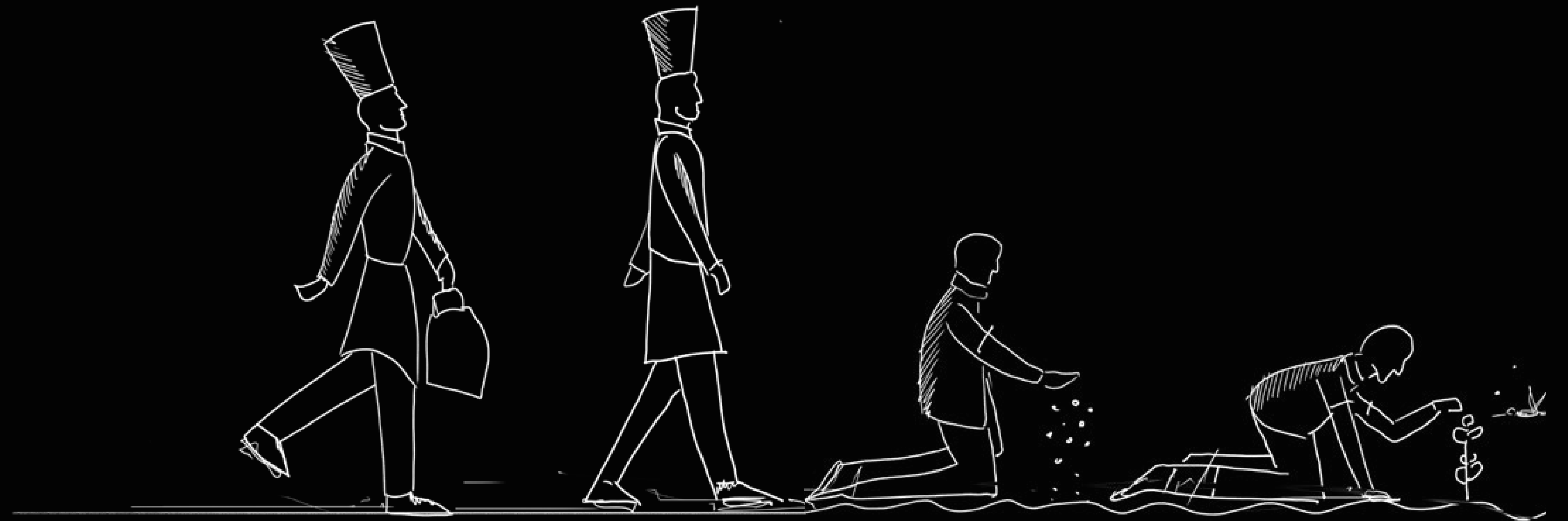
**Food and Agriculture Organization  
of the United Nations**



We work to bring back biodiversity and achieve climate and nutritional sovereignty.

# A powerful movement to bring back biodiversity.

We're now working well beyond the kitchen to share knowledge and live by example. Working in Education, Ecology and Bioeconomy, we've started to create a biodiverse edible forest that helps improve the lives of all.





**ECOLOGY**

**WILDLIFE  
RECOVERY**

**ECOSYSTEM  
REGENERATION**

**CLIMATE  
RESILIENCE**

**FOOD  
SECURITY**

**CARBON  
CAPTURE**

**BIODIVERSE  
FOOD  
FOREST**

**WATER  
PRESERVATION**

**NUTRITION**

**EDUCATION**

**HEALTH  
+  
MEDICINE**

**SHELTER**

**BIOECONOMY**

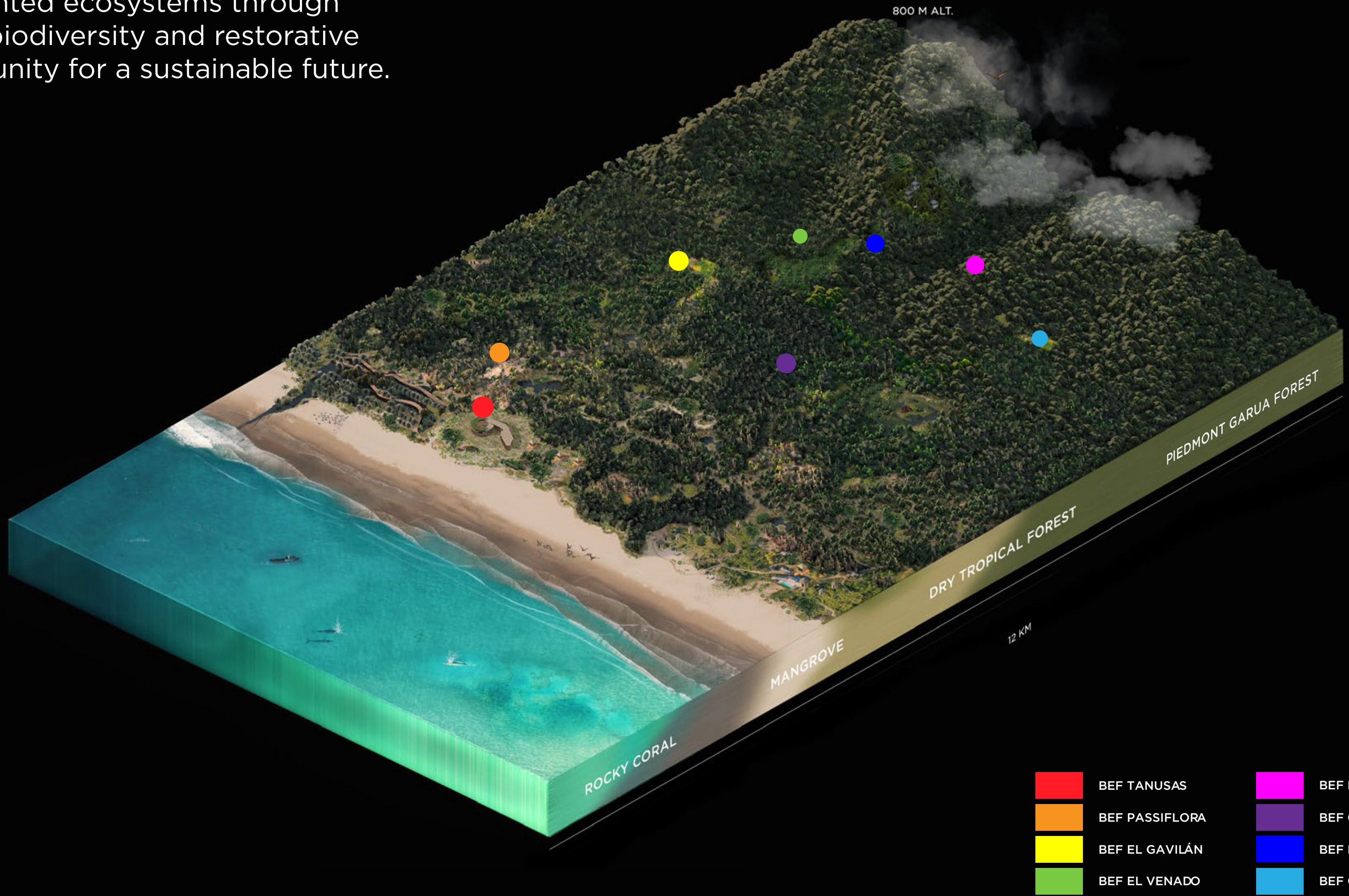
**CULTURAL  
VALUE**

**ART  
+  
HOSPITALITY**

**ECONOMIC VIABILITY  
+  
WELLBEING**

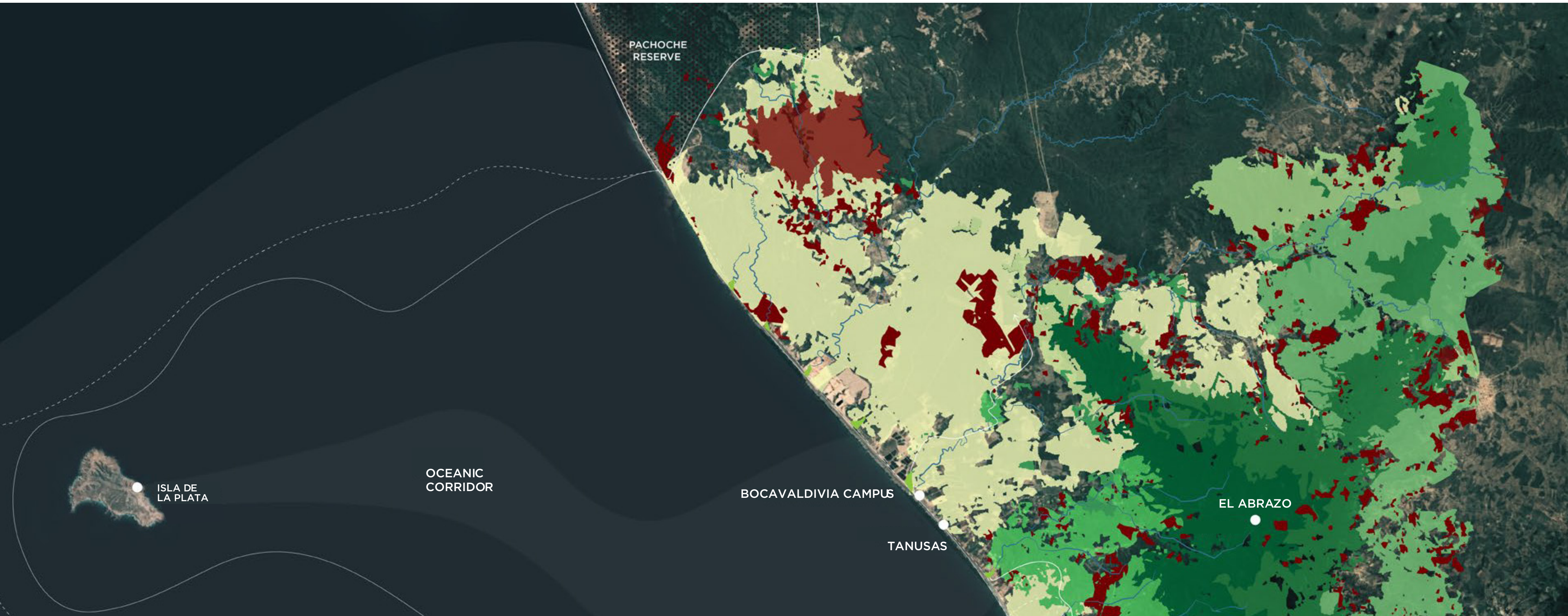
# A lasting legacy for the community in one of the most biodiverse hotspots in the world.

With your help, we will reconnect fragmented ecosystems through strengthening, restoring and conserving biodiversity and restorative agriculture while working with the community for a sustainable future.

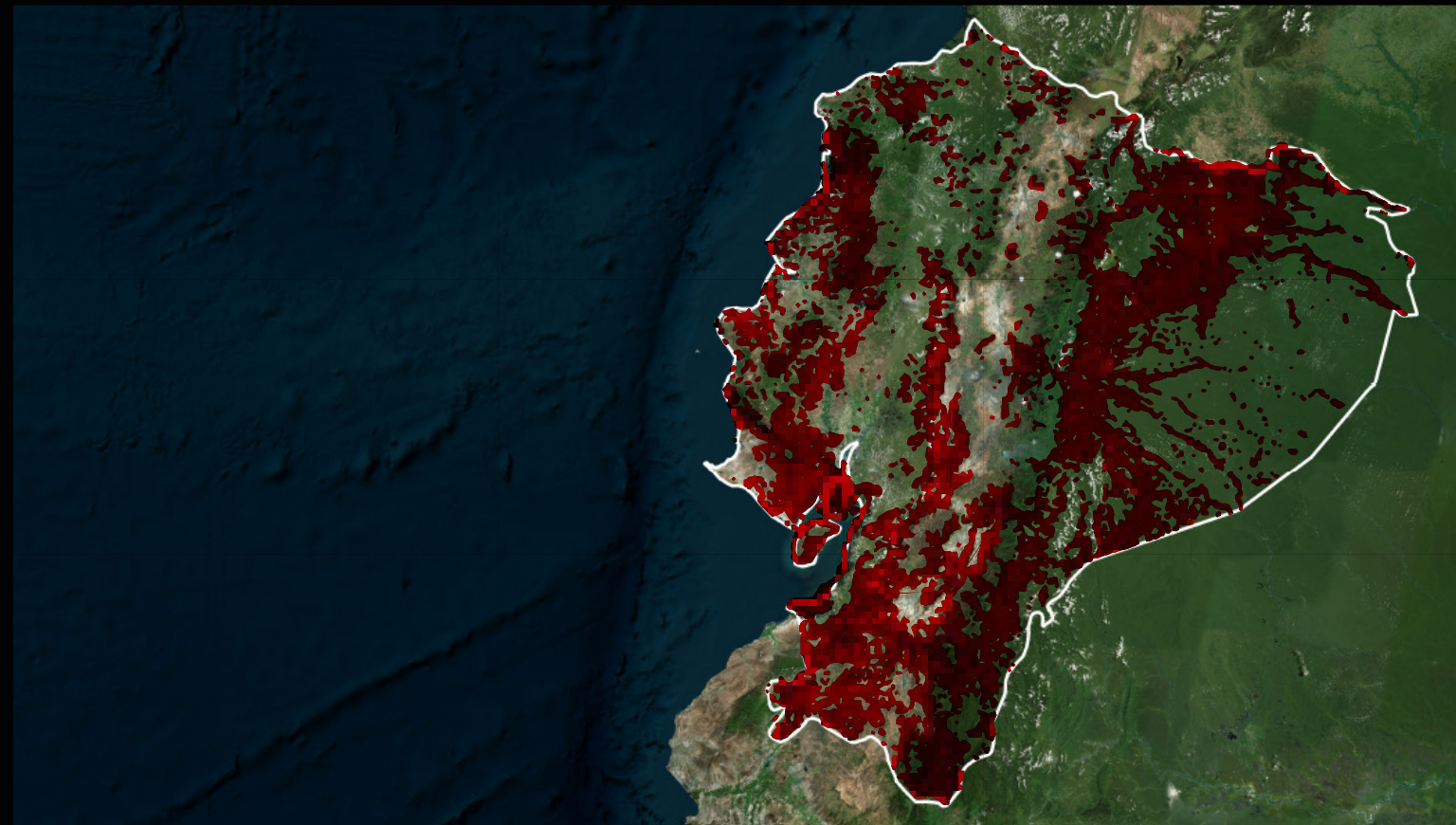


# From the ocean to the piedmont garua forest.

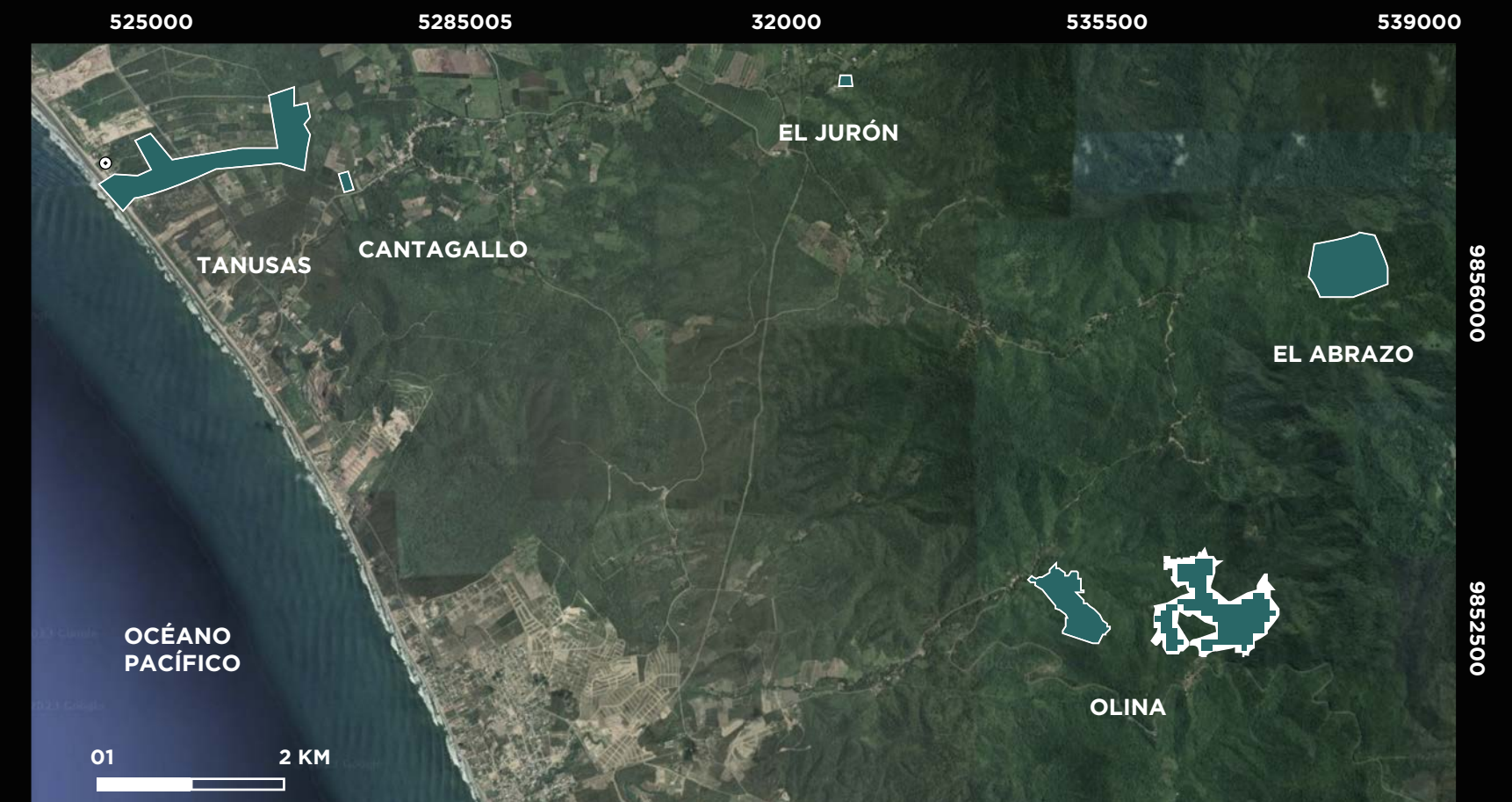
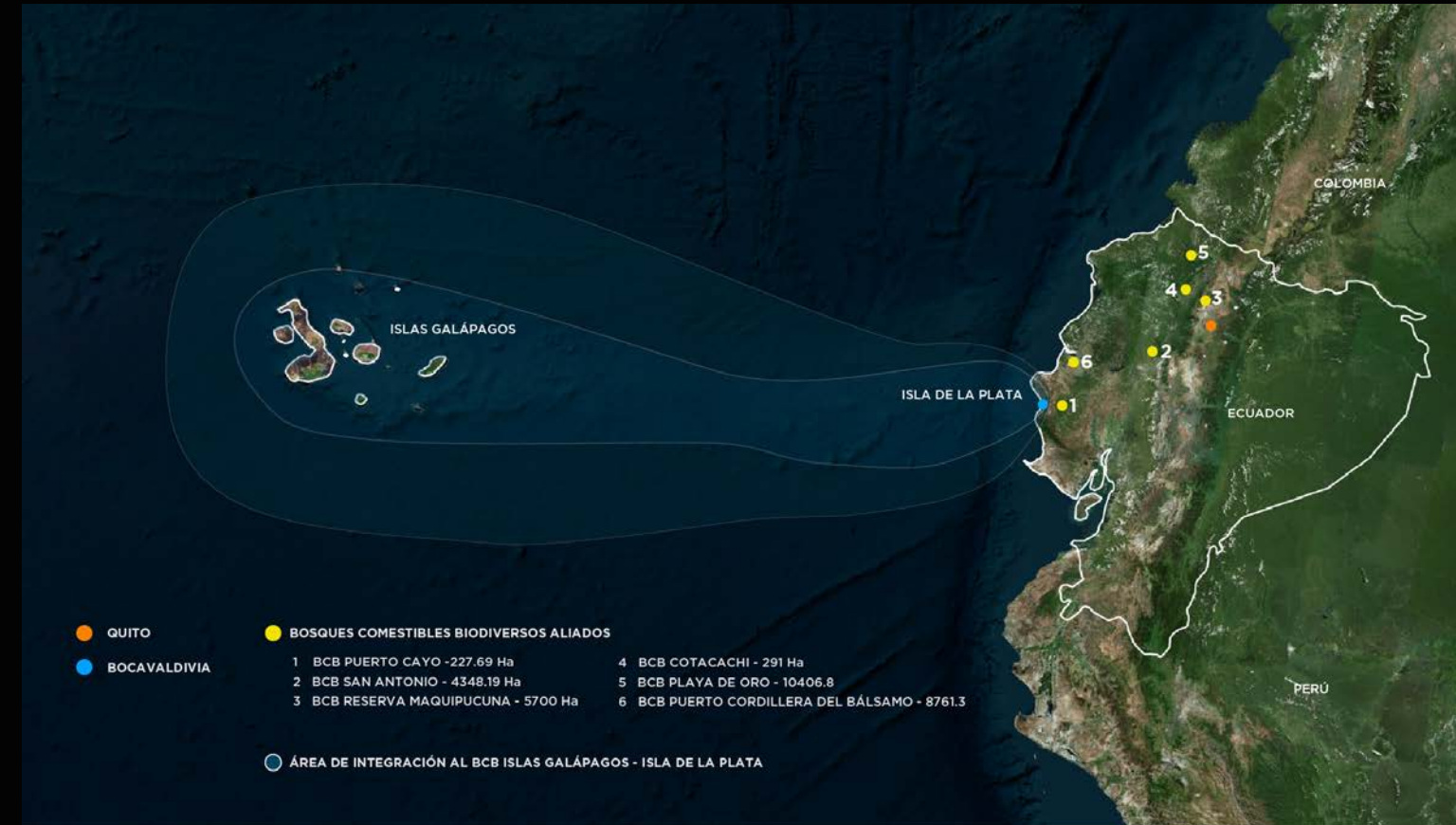
Rewilding from reef to ridge, through restorative agriculture and conservation in one of the most diverse hotspots in the world.



Deforestation 2018 - 2020



We aim to build the world's largest biological, cultural and community corridor



## DRY TROPICAL FOREST



# 2%

OF TROPICAL DRY FOREST REMAINS.

## MANGROVE FOREST



# 1/3

OF ALL MARINE SPECIES BORN & RAISED IN MANGROVE FORESTS.

## DRY TROPICAL FOREST



# 500+

BIRD SPECIES FOUND IN OUR REGION ALONE.

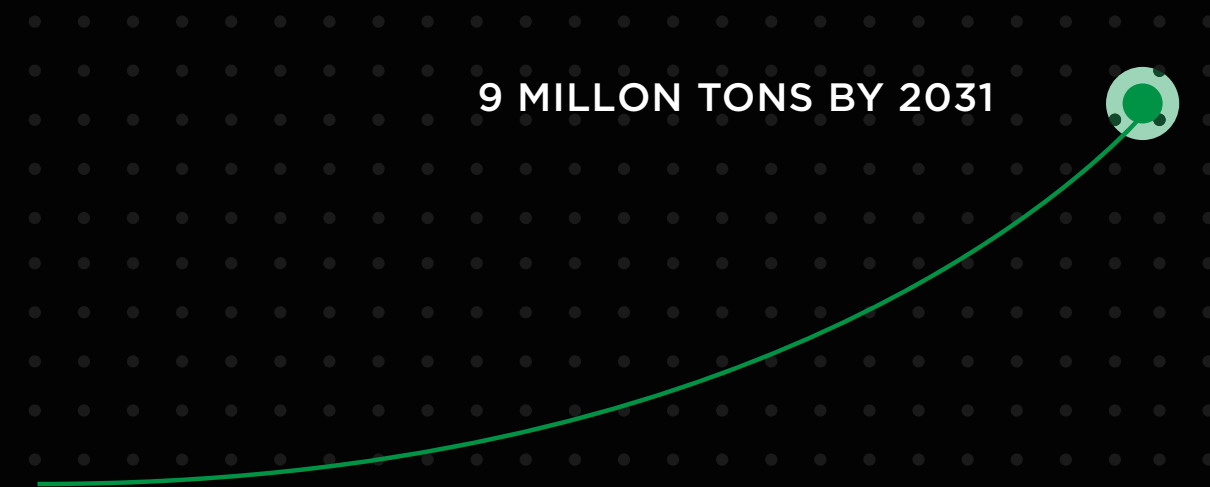
## PIEDMONT GARUA FOREST



# +1500 Ha.

ONE OF THE MOST IMPORTANT WATER RESERVOIRS IN ECUADOR REMAINS BENEATH THE FOREST.

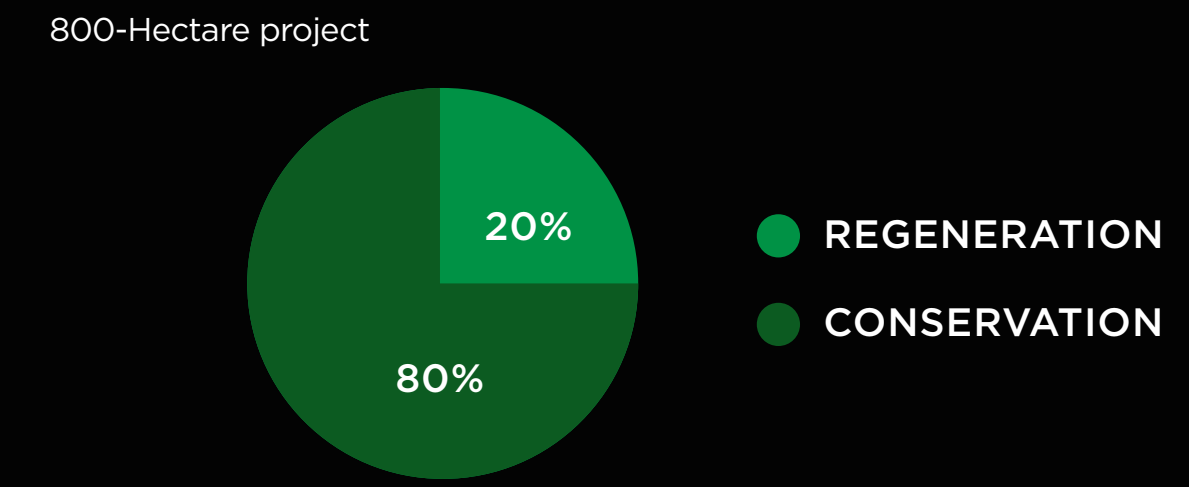
Carbon capture per 4.575,88 Hectares








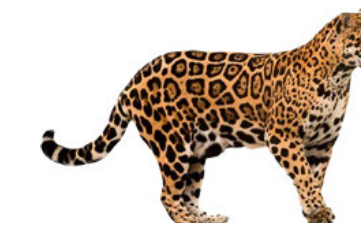
Positive social Impact



Land regeneration / conservation ratio



Key endangered species living in the bioregion

					
<b>YAGOUARUNDI</b> ● THREATENED	<b>HUMPBACK WHALE</b> ● THREATENED	<b>GREAT GREEN MACAU</b> ● ENDANGERED	<b>HOWLER MONKEY</b> ● CRITICALLY ENDANGERED	<b>CAPUCHIN MONKEY</b> ● CRITICALLY ENDANGERED	<b>JAGUAR</b> ● CRITICALLY ENDANGERED

Facing an unacceptable loss

**30%**

of glaciers have diminished.

**87 532**

hectares have been deforested from 2018 to 2020.

**+ 30%**

of species are in danger of extinction.

We can change this trajectory

**80%**

Of land acquired will be conserved in a pristine state.

**20%**

Of acquired land will be regenerated with biodiverse food forests.

**85.000**

Tonnes of carbon sequestered every year.



## Food forest bionetwork

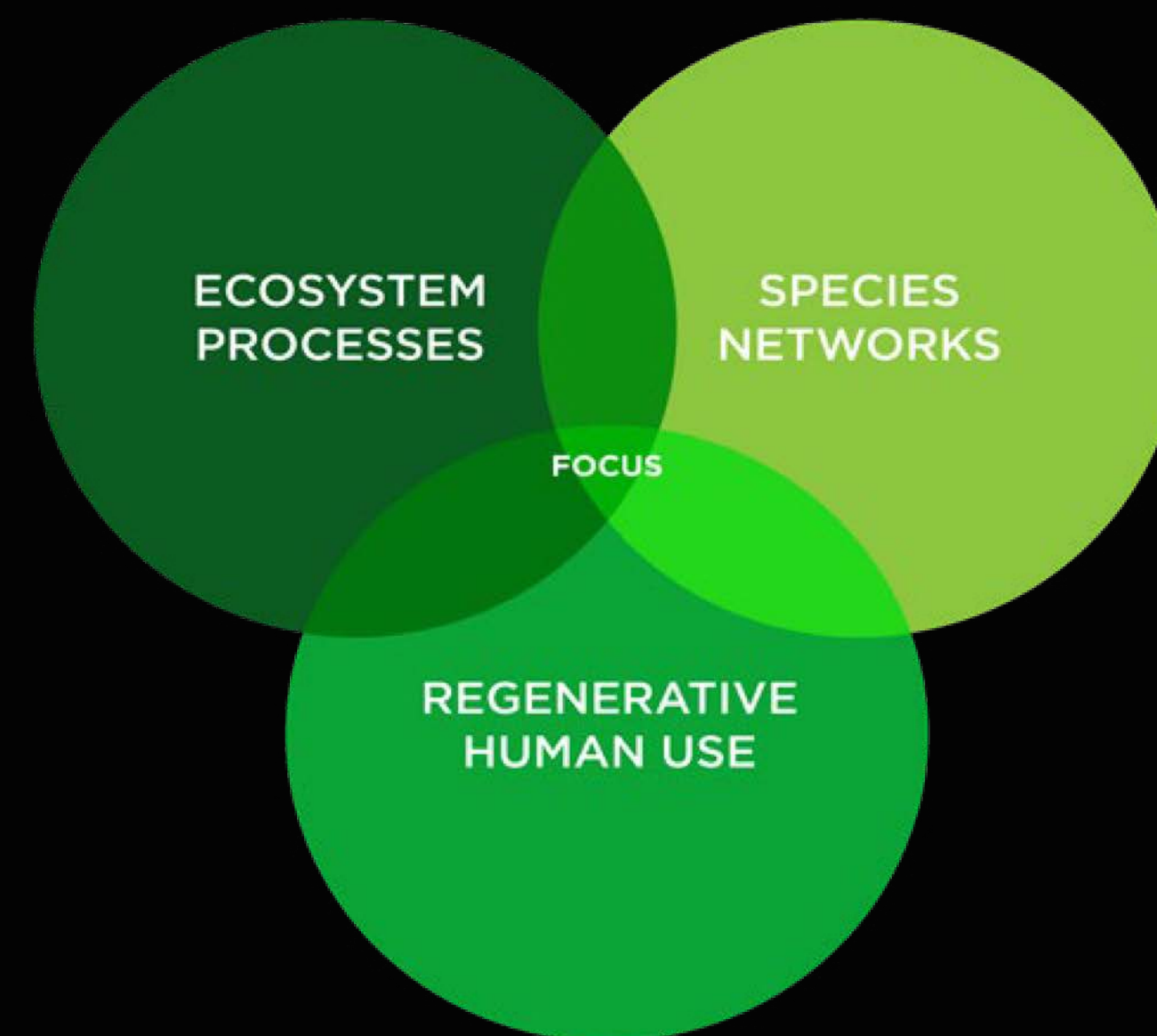


### The bionetwork has 4 parts

Food forest regeneration nodes, conservation sites, buffer (mixed) areas, and animal corridor links.

## Thinking beyond the national park model

### EFFECTIVE PROTECTION





# Core ecology projects.



A path through biodiversity.

## Ecological trail.

Implementation of the Biodiverse Edible Forest model in an intervention area of 227.69 hectares. A trail that connects the marine ecosystem with the Piemontano de Garúa Forest in a linear distance of 1.5 kilometers.

### IMPACT

**Connects visitors with nature.  
Preserve ecosystems and species.**



Learning about the territory.

## Phase one biodiverse edible forest prototype.

In phase one we want to begin intensively studying food forest agricultural techniques, on several 5-10 hectare plots looking for ways to maximize water retention, soil production & protection, and food/seed diversity conservation. In subsequent phases, we will expand our food forest regeneration work to the scale setting an example for this bioregion and for the world.

### IMPACT

**Development of a bioregionally adapted form of food forest agriculture.**



Developing for the future.

## Scientific station at BEF El Abrazo.

We are creating a scientific station for research and development at the heart of a 40-hectare primary forest.

### IMPACT

**45 hectares of protected area of which  
40 hectare of primary forest.**



# 12,000 years of history through food and agriculture.

A learning campus and gastro-museum that reconnects hearts and minds with the wisdom of the ancestral past, while preparing for the future.





Valdivia owl figure  
5000 BC

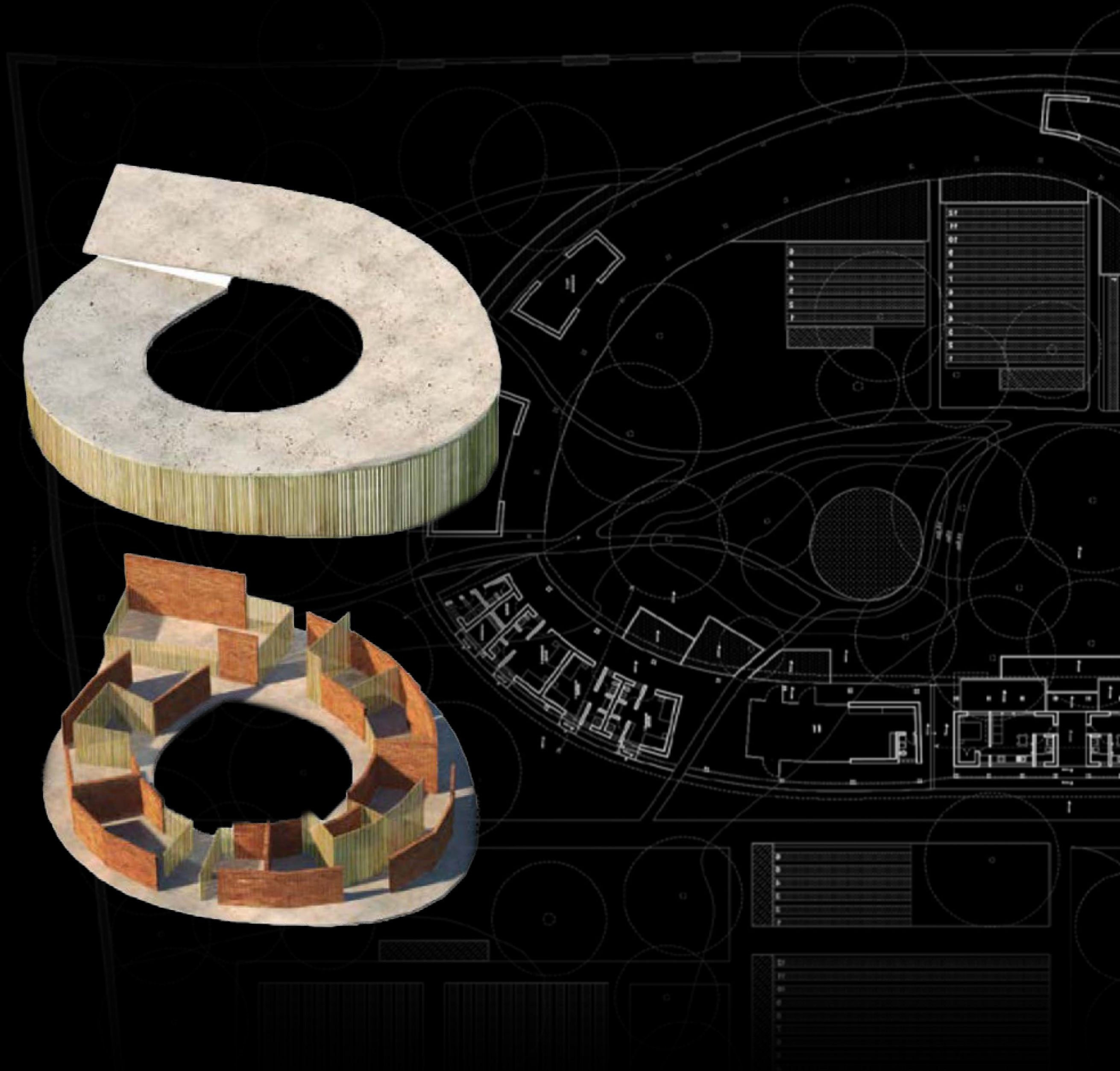
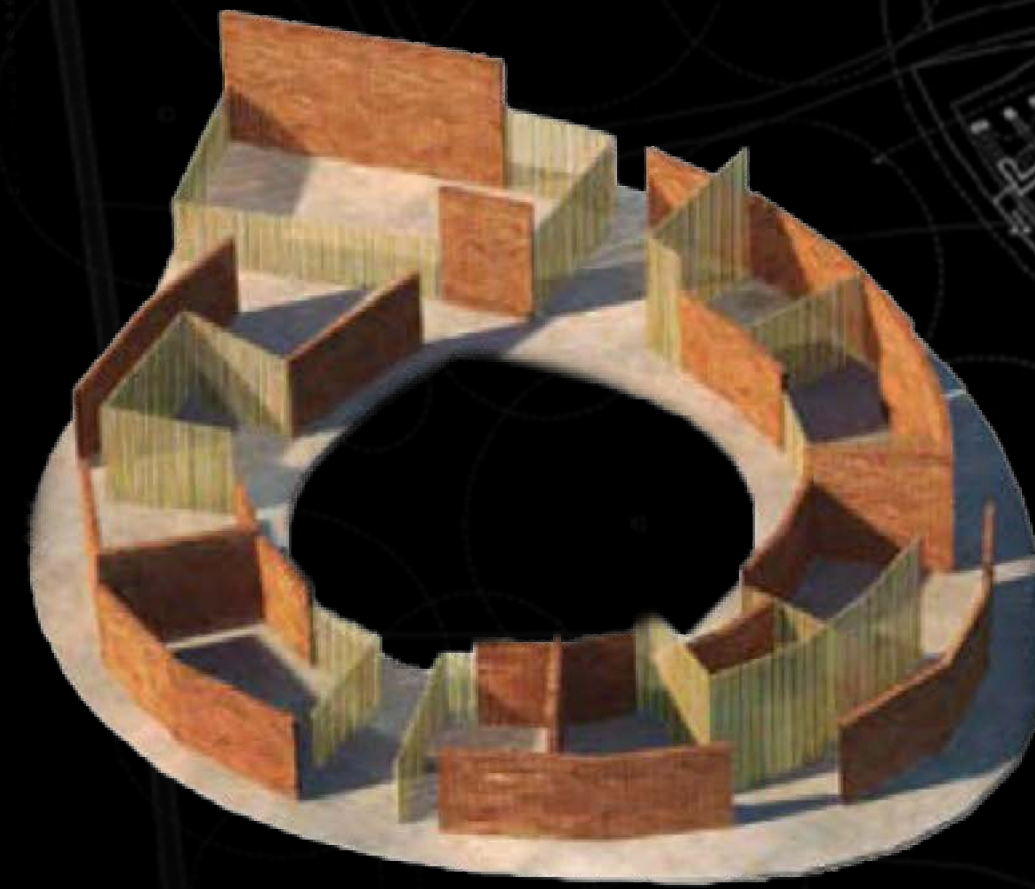
## A one-of-a-kind gastro-museum.

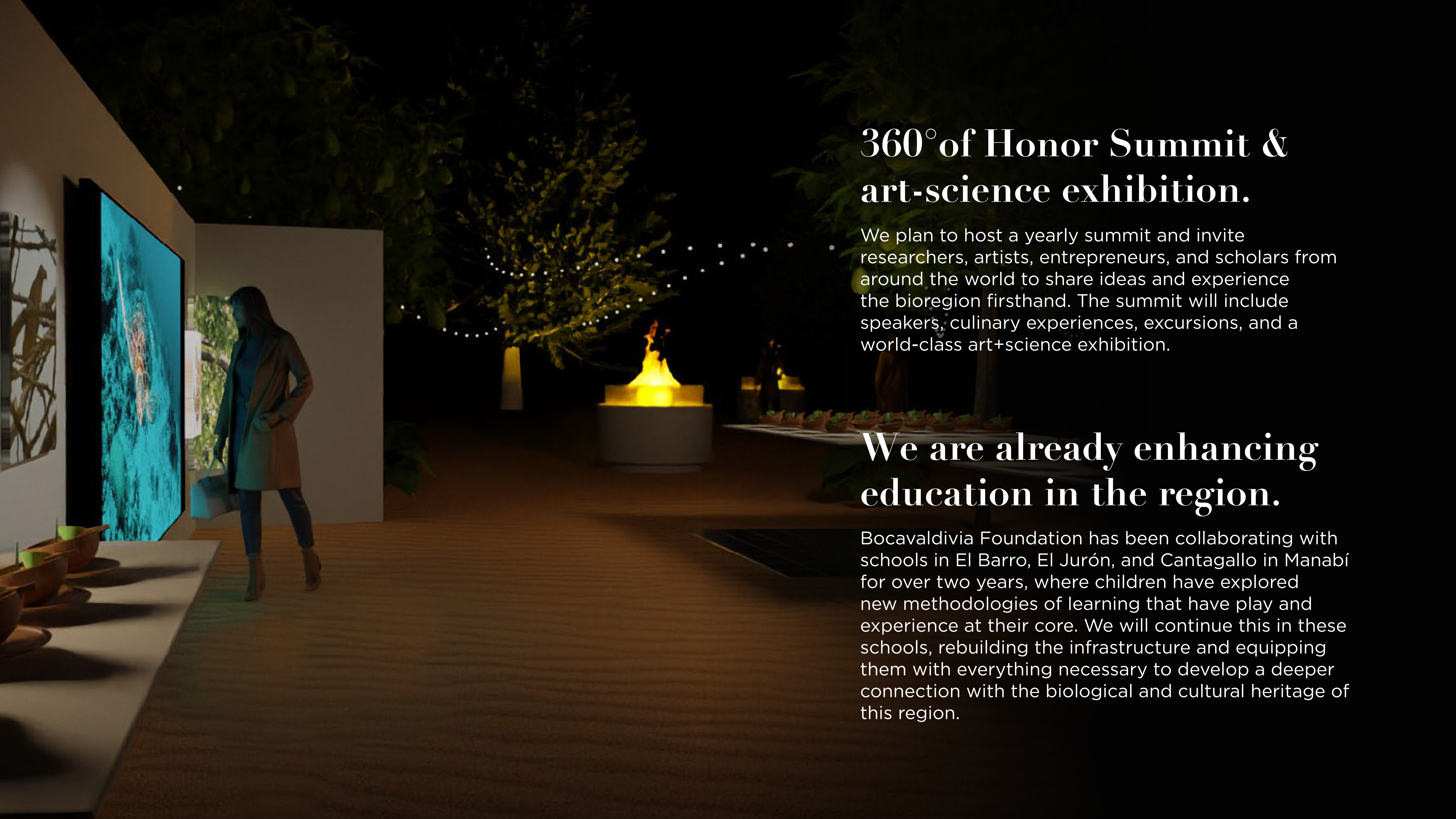
The Valdivia culture, one of oldest settled cultures recorded in the Americas, existed 8000-9000 years ago and left a legacy of archeological treasures. Valdivians were known for developing incredible and distinctive pottery. We have collected two thousand artifacts that provide a rare window into the lifeways, gastronomy, and traditions of the deep past. Our vision is to reveal and elevate these objects through a world-class museum with participatory gastronomic learning experiences.



# Learning at the center of the food forest.

We aspire to build a learning campus and gastro-museum at the center of the food forest that will specialize in restorative agriculture, food & seed diversity, ancestral cooking techniques, scientific research, and the arts. We see this campus as the heart of systemic transformation within the region and a place to learn about the incredible potential of food forest-agriculture for addressing some of the world's most urgent problems.



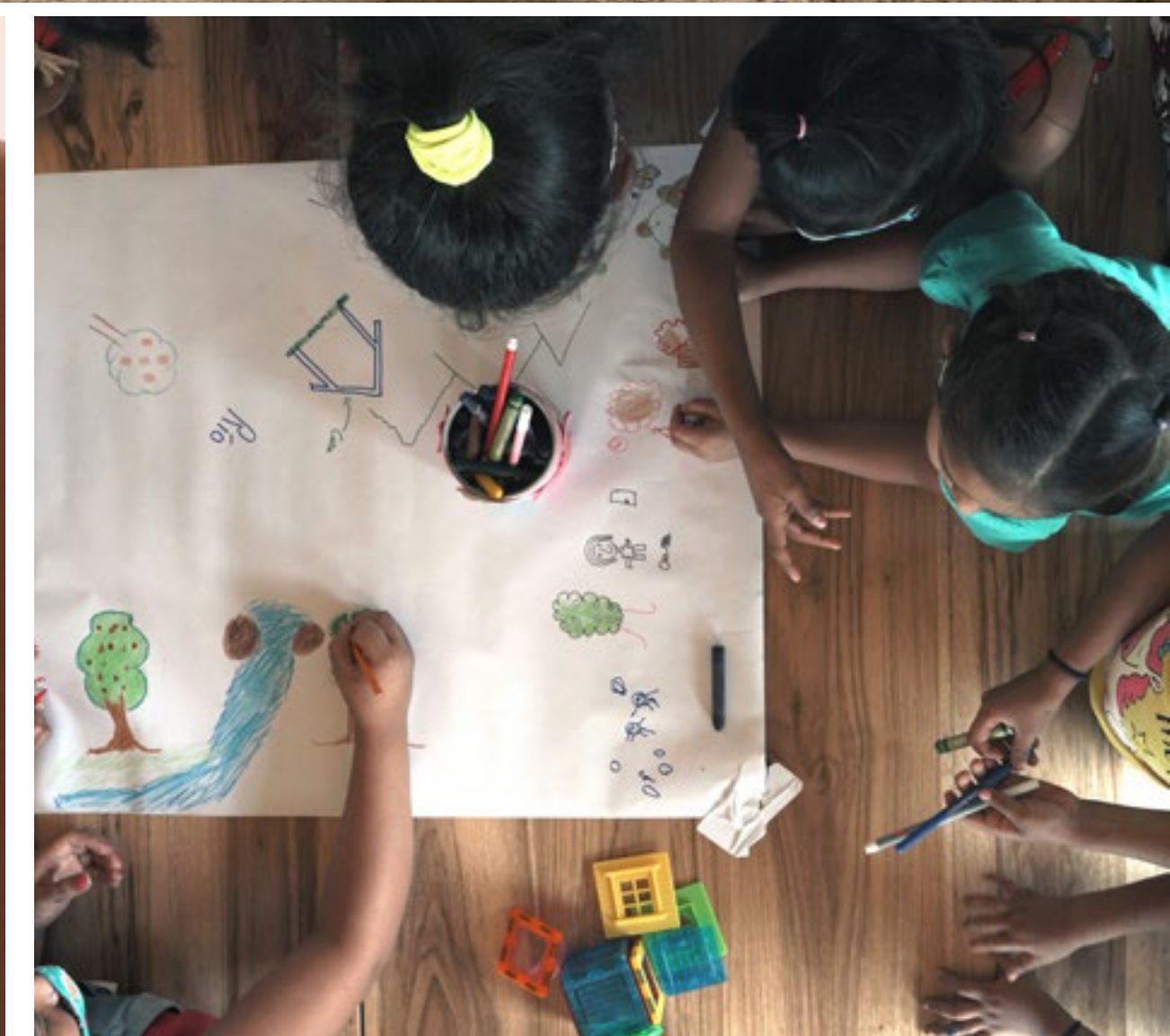


## **360° of Honor Summit & art-science exhibition.**

We plan to host a yearly summit and invite researchers, artists, entrepreneurs, and scholars from around the world to share ideas and experience the bioregion firsthand. The summit will include speakers, culinary experiences, excursions, and a world-class art+science exhibition.

## **We are already enhancing education in the region.**

Bocavaldia Foundation has been collaborating with schools in El Barro, El Jurón, and Cantagallo in Manabí for over two years, where children have explored new methodologies of learning that have play and experience at their core. We will continue this in these schools, rebuilding the infrastructure and equipping them with everything necessary to develop a deeper connection with the biological and cultural heritage of this region.


























# Adding more value to nature's generosity.

We will foster a healthy ecosystem, creating abundance for all and stimulating the economic growth of the community.



Primary crops in the forest gardens.

							
COMMON NAME	PLANTAINS; GREEN BANANAS	PAPAYA ALSO CALLED PAPAWE OR PAWPAW	CAFFE ARABICA "MOUNTAIN COFFEE"	CANNABIS MARIJUANA	CACAO	MANGO	AVOCADO
HIGH	3-10 METRES	8 METERS (26 FEET) TALL	3 - 3,5 METERS	3 METERS	~12 METERS	15-18 METERS	10 - 30 METERS
HOW MUCH TIME NEED TO GROW/MATURE	BETWEEN 1 AND 2 YEARS	1 YEAR	7 YEARS TO MATURE FULLY	9' - 10 MONTHS	FOUR OR FIVE YEARS	ANACARDIACEAE FAMILY	BETWEEN 3 AND 7 YEARS
TYPE OF SPECIES	FRUITS & PLANT; MUSA	TREE, SPECIES IN THE GENUS CARICA OF THE FAMILY CARICACEAE	COFFEA, PERENNIAL WOODY PLANT	HEMP, CANNABACEAE FAMILY	TREE; FAMILY MALVACEAE	THREE TO FIVE YEARS	TREE; LAURACEAE FAMILY
SHADOW THAT GENERATES							
PRODUCTS	 FRUIT, SAUCE, PICKLED	 FRUITS, MEDICINE, JAMS, AND MARMALADE, JUICE	 COFFEE, COFFEE-LEAF TEA, SOFT-DRINKS	 INDUSTRIAL FIBER, OIL, MEDICINE	 CHOCOLATE LIQUOR, COCOA SOLIDS, COCOA BUTTER, AND CHOCOLATE.	 JUICES, FRUITS, DRIED FRUITS	 AVOCADO FRUITS, OIL, COSMETICS

# Research and product development.

Forest gardens offer a highly biodiverse variety of ingredients and materials that can be used in regenerative products, ranging from high-quality coffee to affordable superfoods.

By creating opportunities for the local community and investors, we will add value to the products of the forest and prove that local economic development doesn't have to degrade the ecosystems.



# Core bioeconomy projects.



Natural health.

## Healing through nature.

Ensuring to provide added value to the medicinal biodiversity obtained through the BEF by designing healing products that are 100% natural and edible.

### IMPACT

Develop new ways of designing edible cosmetics and other healing products.



High quality nutrition.

## Superfoods for all.

The production of high-nutrient, organic, sustainable superfoods is one of our core projects. We want to create a product that competes internationally, while also providing emergency supplies of it to the people and organizations that are more susceptible to natural disasters.

### IMPACT

Improving access to nutritious food, developing food sovereignty.



Knowledge through adventure.

## Bringing nature closer to society.

Find mental, physical and spiritual balance in a space surrounded by nature. Model of residence and ecological hotel that provides sustainable gastronomic experiences to reconnect with ecosystems and ancestral cultures, through the kitchen.

### IMPACT

Increase in regional climate awareness and economic response.



# What we've done thus far

Working hand-in-hand with nature.





## Netflix

In November 2018, Rodrigo was part of Netflix's special "The Final Table" with his colleague Charles Michel. The duo performed beyond expectation in a high-pressure, extremely competitive environment. Not only did they succeed in advancing through the contest to almost the final, but more importantly, they had a strong, consistent, and clear message about the importance of awareness of food for the future.



## FAO

In 2020, Rodrigo was elected Ambassador of Good Will for the United Nations Food and Agriculture Organization. It is an immense honor for Rodrigo to be a part of this effort, so relevant to what we are doing at Bocavaldivia. The UN General Assembly designated 2021 as the International Year of Fruits and Vegetables (IYFV), to raise awareness of the important role of fruits and vegetables in human nutrition, food security and health and as well in achieving UN Sustainable Development Goals.



## Rural education

We have already planted the seeds of knowledge in our surrounding communities. With three schools built, and constant support to families and their children, we are creating systemic change which is needed to sustain a future with secure, clean food, employment and a reconnection with the agricultural principles of the past.



# Companies that have contributed to BEF.

The commitment of private enterprise is essential, to address global problems from a local perspective.



# The Bocavaldivia team

Our team works with the philosophy that big projects are possible thanks to a solid vision and executive work in a variety of disciplines that have become our superpowers.

## **RODRIGO PACHECO**

Celebrated Ecuadorian chef and now FAO's IYPH Goodwill Ambassador in Latin America. His passion and devotion to regenerative gastronomy has now led him to advocate for the urgency of restoring our world's ecosystems. His respect and care for nature have drawn awareness worldwide.

## **KELLY SKY**

Kelly is a Ph.D. candidate, with two master's degrees in Environmental Science and Digital Arts New media. She has worked professionally as an ecologist and environmental advocate for the last 15 years. She is passionate about the development of creative conservation strategies and mapping out change (on actual maps!).

## **DAYRA REYES**

A multi-faceted entrepreneur who has played a central role in shaping the Bocavaldivia principles as well as our business best practices. Dayra has extensive experience with large-scale architectural projects as well as the challenges of maintaining sustainability in business throughout the years.

## **JULIO PRIETO**

Julio is our legal counsel. He is a world-renowned environmental defense lawyer who made his reputation defending indigenous communities and lands in the Ecuadorian Amazon.

## **CAMILO MONTALVO**

Camilo is our Project Manager who is in charge of that everything runs in place. He has ample experience as an up-and-coming logistics specialist in conservation projects.

## **ANDRES PACHECO**

A multidiscipline creative director with 20 years of experience in visual arts, branding, and marketing. Working with Microsoft, the University of California, as well as hospitality, art and non-profit organizations he has helped them achieve success with world-class, thoughtful and memorable design.

## **JUSTYN YEAGER**

Justin is an evolutionary biologist, a research professor at Universidad de las Americas and active member of the Ecuadorian Academy of Sciences.

## **JUAN ESTEBAN ROMERO**

He is a multifaceted communicator who has forged his experience in marketing, advertising and design. His trajectory of more than 10 years has focused on outdoor sports and adventure.



# Advisors

Our project has counted on brilliant people to whom we are grateful.

STEPHANIE CARDENAS

MATTEW CARPENTER-AREVALO

MYRIAM BAKHOUM

MICHELLE AREVALO

MERCEDESE RAZO

RAMIRO TOBAR



## Senior Advisor

**Mohith VJ Kumar**

MVJK Consulting

Advisor & Consultant, Strategic Partnerships

Telf: + 1.905.399.7001

Email: mvjkconsulting@gmail.com

Mohit VJ Kumar is a strategic partnership advisors & consultant to numerous global rights holders around their environmental initiatives that have been making history while contributing towards the betterment of our planet.

Helping brands advance partnerships through a true catalyst approach while raising awareness, capacity and action.



**BOCAVALDIVIA**  
FOUNDATION

[www.bocavaldivia.earth](http://www.bocavaldivia.earth)