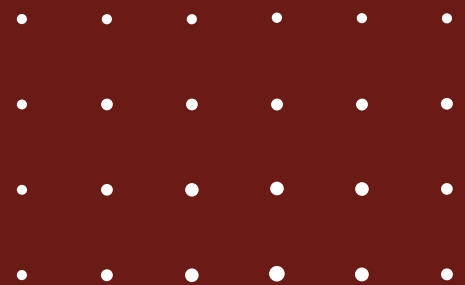




# THE AWAKENING OF EL SALVADOR'S ANCESTRAL CACAO

**MAYA-PIPII HERITAGE | FINE FLAVOR VARIETY | REGENERATIVE IMPACT**

In the lands of El Salvador, our ancestors safeguarded a secret for centuries: 'Itz.' For the Maya and Pipil peoples, Itz was the sacred substance the vital energy residing within cacao. ÍTACA is born to reclaim that legacy. We are not a volume chocolate brand; we are a return to the roots. Every ÍTACA bean carries a spiritual heritage that has endured through time in our mountain ranges.





# OUR COMMITMENT: THE IMPACT BEHIND 'ITZ'

In El Salvador, there are more than 2,000 small cacao-producing families, yet historically only 10% have received technical assistance. ÍTACA was created to close this gap through a Triple Helix model (Alliance between Academia, Public Sector, and Private Enterprise).

## 1. Social & Economic Impact: Dignifying the Producer

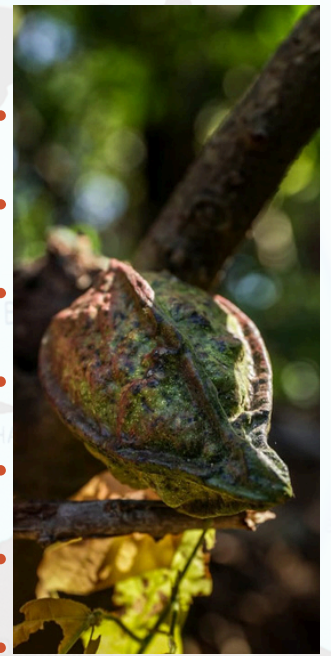
- **Direct Technical Assistance:** We focus on underserved producers, transferring post-harvest knowledge to elevate their cacao to export quality.
- **Fair Pricing:** We pay quality premiums above market price, transforming cacao from a subsistence commodity into a driver of prosperity for rural Salvadoran families.
- **Inclusion:** We empower smallholder farmers as strategic partners within our value chain.
- **Traction:** Board Member of the National Cacao Board of El Salvador. @mnCSV2025,

## 2. Environmental Impact: Cacao as a Living Forest

- **Agroforestry Systems:** Our cacao is grown under shade, preserving biodiversity and acting as biological corridors for native species.
- **Genetic Conservation:** We protect the "Itz" by preserving acriollado trinitario varieties, preventing the loss of ancestral genetics to industrial strains.
- **Sustainable Agriculture:** We promote practices that regenerate soil and protect the watersheds of our mountain ecosystems.

# OUR GENETICS: THE VALUE OF RARITY

- **Variety:** Primarily Acriollado Trinitarios
- **Sensory Profile:** Notes of red fruits, panela, and a distinctive creamy finish unique to Salvadoran terroir.
- **The Itz Ritual:** We apply precision fermentation processes to unlock the soul of this ancestral genetic heritage.

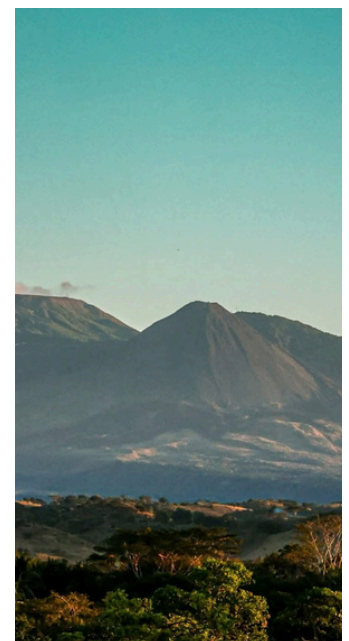


## PRODUCT PORTFOLIO

- **Premium Cacao Beans:** Hand-selected for bean-to-bar chocolatiers.
- **Single-Origin Chocolate:** 85%, 75%, and 65% cacao bars (clean label).
- **Roasted Cacao Nibs:** The pure essence of social and environmental impact.
- **Raw Materials:** High-purity cocoa butter and cocoa powder.

## COMMERCIAL & LOGISTICS OFFER

- **Origin:** El Salvador (Central America)
- **Volumes:** 1 metric ton composed of multiple farm origins
- **Incoterms:** EXW (Ex-Works) El Salvador
- **Export:** Documentation ready for the U.S. (0% tariff) and Canada



# CONTACT

ÍTACA is a brand developed and commercialized by  
CAPROS SV S.A.S. DE C.V.

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- Legally incorporated since February 2026.



ÍTACA: Not volume. Social well-being, environmental regeneration, and the sacred substance of El Salvador.

