

+58

C A C A O

CHOCOLATES



It's a family-owned company dedicated to the artisanal production of chocolate bars and spreads, using 100% Venezuelan fine aroma cocoa.

Our origin lies between two waters, the Orinoco Delta and the Caribbean Sea which bathes Margarita Island.

We are the third generation working with cocoa cultivation and processing. As a way to pay homage to these waters, to the lush land of the Orinoco riverbanks, and to the memory of a grandfather dedicated to caring for his plantations, +58CACAO is born.

OURS PRODUCTS

We work with single-origin cacaos, fermented and dried under the highest quality standards. Vegan, with no preservatives or chemical additives.

Chocolates formulated with only 2 ingredients, cocoa and refined cane sugar in percentages ranging from 70%. Available in 70g and 25g presentations for personalized bars.

Cashew and Cashew butter and Chocolate, 100% natural with no preservatives, packaged in a 125g container with a safety seal.

ORIGINS Line:

Our chocolate bars are made with selected Venezuelan cocoa.

The percentage is defined according to the characteristics of the origin almond, allowing us to offer chocolates with different flavor profiles.



GOURMET Line:

HIMALAYAN SALT

A salt with high mineral content, giving it a pinkish hue. Adding a few crystals on dark chocolate creates a rich taste experience.

PINK PEPPER

A species originating from Peru, with a delicate aroma of sweet and soft tones. A few pink peppercorns enhance the chocolate's flavor.

COFFEE NIBS

Coffee nibs perfectly harmonize with chocolate, enhancing its flavor in perfect harmony.

CARDAMOM

A species with flavors ranging from minty, lemony, caramel, to spicy, with intense and prolonged aroma. Widely used in Arab cuisine and pastry in the Netherlands

