



» *Julia Palomino*

28 years old

"I remember my dad told us to work with Kemito. We live from the forest, we are the guardians, and we protect it so we all can live in harmony. It's our home, but it's getting harder to live well.

For us, the cacao is really important; we harvest it and then we sell it. In that way, we can buy things for our children, for our family, and share together."

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» *Américo Salcedo*

30 years old

"I joined Kemito Ene seven years ago when it first started. It has been definitely a game changer for our family and community. I have a wife and a kid of six months, and now we can finally rely on our crops for a living.

We used to do everything by heart, but over the years we've learned other ways of doing things. Before, we had a low production and quality, but nowadays our work with the cacao has improved quite a lot. We feel so proud about it."

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» *Carlos Quispe*

54 years old

"I was the first of my family to join Kemito. Sometimes, it's all about trust, to see what happens. Little by little I encourage my kids to also join Kemito, and now we all work together with the cacao.

We used to sell it to intermediaries and have pretty low incomes; they took advantage of us. Thanks to Kemito, things are different now and we can actually have incomes for us to buy what we need."

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KEMITO
ENE®

ASHANINKA
COCOA & COFFEE



Country: PERU
Department: JUNIN
Location: Ene river

Kemito in glorious valleys

Kemito Ene is the name of the cacao produced by Ashaninka communities throughout the Ene River. This is a region of Peru where the Ayacucho, Junin and Cusco departments merge. It is also one of the few valleys sheltering Ashaninkas after they were displaced in hard times of terrorism, land invasions and social conflicts.

Kemito is, in the blink of an eye, the perfect scenario with an ideal climate and a productive land for cacao planting, where the efforts of native families come together to achieve better living standards for all.

In 2010, the Kemito Ene Association was created, supported by the Ashaninka Headquarters of the Ene River (CARE) and Rainforest Foundation UK. The main objective was to recover both the cacao and coffee growing naturally across the Peruvian Amazon, with the final aim to achieve sustainable crops. Over the years, this project has been bringing together more families, which nowadays surpass the 300.

*The Ashaninka word for the cacao tree and its cropping knowledge is kemito.

Real producers for a different world



The cacao as the light at the end of the tunnel

Nowadays, Ashaninkas from the Ene River are facing different threats to their lands: continuous migration of dwellers from the highlands who do an aggressive agriculture, mining concessions and hydropower infrastructures everywhere, rampant deforestation by logging companies, and cocaine commercialization. Ashaninka families find in the forest their main livelihoods. However, these threats are pushing them into the traditional monetary system to access medication, education, transportation, and basic commodities, such as food, batteries, fuel and clothing.

In this context, the cacao and coffee represents a great and valuable opportunity to increase incomes, maintain their own autonomy, and preserve ancient traditions. Therefore, Kemito Ene aims to develop and improve a crop and production model that goes in hand with the Ashaninkas' way of life: the good living in community ("kametsa asaike"), and, of course, the respect for the environment.



Color: light brown
Aroma: high chocolate
Flavor: citric and nutty
Sourness: 0.5 to 0.8

Believing in Kemito



lovingearth

"We have a long-term commitment with Kemito Ene, in order to support the Ashaninka community of the Ene River towards the development of a high-quality supply chain, as well as the environmental and cultural recovery of the native cacao"

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**RAINFOREST
FOUNDATION UK**
SECURING LANDS, SUSTAINING LIVES

"Kemito Ene represents a successful indigenous social business model, where the producers, communities and territories are the beating heart. It transfers capacities and strengthens relationships by fostering the participation of people and recovering the value of the organic production in harmony with the forest, where the final aim is "to live better."

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"We prefer Kemito's cacao because of its amazing flavor profile. We believe it has a huge potential of aroma and flavor for the production of unique and high-quality chocolate. We would like to help to the Ashaninka community to improve their living standards, and we can actually do this thanks to the cacao"



Amazing
Cacao



**KEMITO
ENE**

Thanks to the creation of the Kemito Ene Association, we have won key battles: on one side, we have eliminated intermediaries from the supply chain, who used to buy cacao to a very low price or through unfair trades. On the other side, thanks to the technical assessment, we have improved the cultivation process to obtain a top-quality grain.

Kemito is organized under the FairTrade approach, which fosters a fair wage, gender equity, respect of human rights and the environment.

With the support of:



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ASOCIACIÓN INTERCOMUNITARIA DE DESARROLLO DE LA SELVA PERUANA



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