

About us

We are a private company founded in June 2012, when a group of young professionals with a vast corporate track record and with a great passion for the chocolate decided to launch into the adventure of crafting Premium chocolate with Peruvian cacao beans. We hired international consultants who transmitted us their know-how, from the cacao plantations, harvesting of the beans, post-harvest processes (fermentation and dry), even up to the chocolate production in their own facility. We learn to control the whole traceability of the chocolate we produce.

Our Mission

- Identify the best genetic material of the fine and flavor cacao beans from the different producing regions in Peru and transform them into the best possible chocolate.
- Throughout this process, we not only obtain one of the best chocolate in the world, but we also achieve the inclusion of cacao producers into the value chain of the fine chocolate industry, therefore improving their quality of life.

Founders



Eduardo Lanfranco General Manager

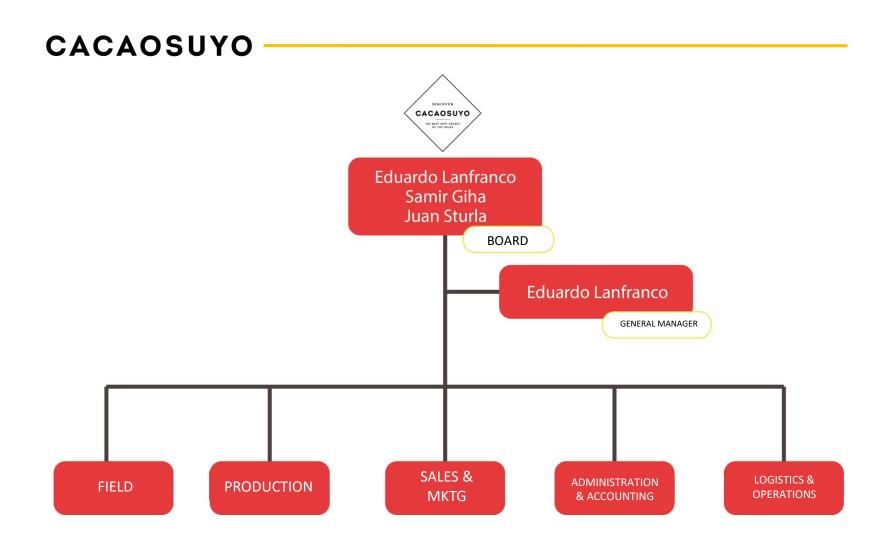


Juan Sturla CFO



Samir	Giha
CE	0

our Team



Harvest stage

HOW WE ACHIEVE THE QUALITY OF OUR BEANS

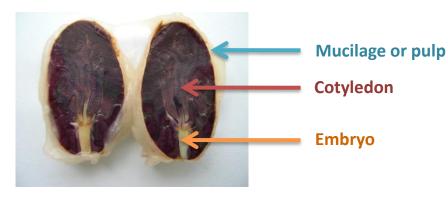
- We work directly with cacao producers from the region of Piura, Amazonas and Cuzco; providing special training about harvesting, plague control, crops and trimming of cacao trees.
- We monitor the crop fields to determine the ideal harvest time, in order to obtain the greater number of healthy and ripen pods.
- We provide special bags to the farmers to pack their bean harvested under our supervision.
- While the market price of the wet cacao bean is U\$S 0,78, we actually pay the producer an average of U\$S 1,5 (up to 100% more) as a recognition for following the process indicated by our technical team in the harvest of the fine and flavor cacao bean.

Post harvesting area How we achieve the quality of our beans

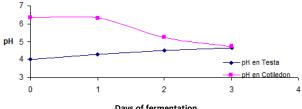
- The harvest is then sent to our facility, where we verify the quality of the beans and assign a special fermentation and drying process.
- We then apply two different selection processes: the first one by means of a classifying machine and the second one by hand; finishing the operating process with the packaging and storage of the dry beans.
- Our facility has a special lab that controls the fermentation and drying process under criteria such as: pH, temperature, cut test, etc.
- We perform special physical and organoleptic tests of dry cacao beans from sample lots in order to determine their quality and unique flavor and aroma.
- Each sample is subject to a panel where we determine its sensory features.
- By means of sensory tests, we build the organoleptic profile of each type of bean in order to determine its notes (astringency, acidity, bitterness, nutty, floral, fruity, etc).

Post harvest area

BIOCHEMICAL AND PHYSICAL CHANGES DURING FERMENTATION IN OUR FACILITY



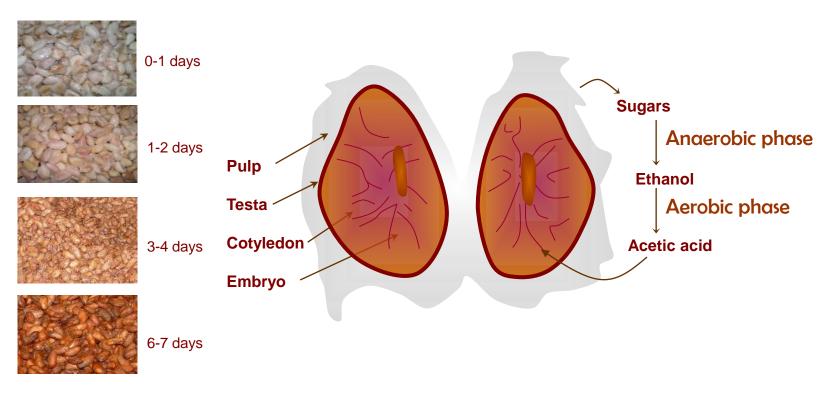
Behaviour of pH in testa and cotyledon during fermentation in cacao criollo



Days of fermentation

The process involves:

- 1. Transformation of the mucilage that covers the bean through the action of microorganisms (microbial fermentation)
- 2. Reactions inside the cotyledon controlled by enzymes. These reactions develop substances precursors of the aroma and flavor typical of each type of cacao bean (enzymatic fermentation)



Post harvest area

BIOCHEMICAL CHANGES DURING DRYING PROCESS

Important enzymes during drying process:

During the drying process, the humidity of the bean is expected to reduce up to 8% approximately, evaporating those acids (like acetic acid) in order to release the chemicals from the bean that interrupts the organoleptic characteristics of the flavor and aroma.





Post harvest area

GOALS ACHIEVED

- We managed to establish the best possible way to do the post-harvest process, obtaining the precursors of the aroma and flavor we were looking for and beans of the best quality.
- We put emphasis on working with traceability which is very important when fermenting and drying in order not to mix different origins.
- A dry bean is obtained with a relative humidity of 7-8% which is in the best condition to work with in order to avoid fungus and other plague problems.
- This way we achieve unique aroma and flavor profiles for our chocolates.

Chocoalte factory

OW DOES THE QUALITY IS ACHIEVED

- 80% of the quality of our chocolates is thanks to the perfect fermentation and drying process of the beans.
- All our factory processes are controlled and supervised, using state of the art technology and machinery for the production of the chocolate.
- We have all the necessary resources to produce our own chocolate without the need to outsource any service.
- All the production is controlled by our own standards.













Prizes obtained

C.

2014



• Lakuna

• Camu Camu & Yacon



• Lakuna • Camu Camu & Yacon

2015







Batanero

Piura Milk

Piura Milk



Piura Milk



- Lakuna • Piura Nibs • Quinoa
- Piura Select
 Piura Milk

• Plura Ivilik

Camu Camu & Yacon

2016



Piura Select

Piura Milk





Piura Milk

Chuncho



• El Mangal

- Marañon
- Aguaymanto
- Piura Select Piura Milk Cedroncillo

Lakuna

- Piura Nibs
- Quinoa Crunch





- Chuncho
- Cuzco Maras Salt
- Ouinoa Crunch
- Banana Maras Salt
- Cuzco 80 Piura Milk

Inka Berry

- Piura Nibs Lucuma



- Chuncho–Cuzco
- Cuzco 80
- Banana Maras Salt



Camu Camu & Yacon

- Lakuna
- Piura Select
- Piura Milk



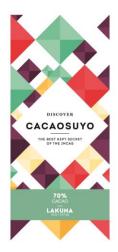
INTERNATIONAL

CHOCO

2017 AWAF

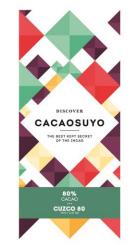
Quinoa Crunch





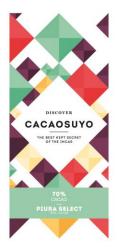
LAKUNA

Chocolate 70% cocoa of Lakuna Amazonas origin, with floral and honey fruit notes and acid touches.



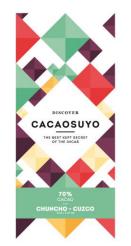
CUZCO 80

An 80% dark chocolate that is sweet! We are working overtime in Cusco to discover the so many wonderful "Chuncho" variety cacaos and we came across this bean that, well processed, is almost sweet to start with, so just a little cane sugar, no added cocoa butter and we are able to prepare for you this deliciously healthy chocolate.



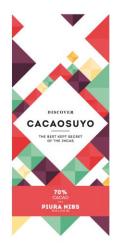
PIURA SELECT

70% cacao of Piura origin chocolate, characterized by its fruity and citrus profile, with nutty notes, honey, panela and malt.



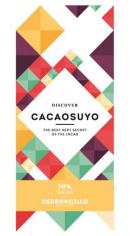
CHUNCHO - CUZCO

Chocolate 70% cacao Cuzco origin with sweet fruit notes at the beginning that slowly dissipate and leave a light herbal freshness.



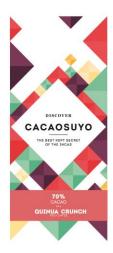
PIURA NIBS

70% cacao of Piura origin chocolate, whit a balance citric note filled with small pieces of roasted cacao nibs.



CEDRONCILLO

Chocolate 70% cacao of Cuzco origin with aloysia herrerae, that brings herbal notes.



QUINUA CRUNCH

40% cacao of Piura origin milk chocolate filled with light toasted quinoa that gives a crunchy texture to this unique chocolate bar.



PIURA MILK

Milk chocolate of the highest quality, 50% Piura origin cacao, with a touch of vanilla grown in the jungles of Peru.

70 grams / 2,47 oz

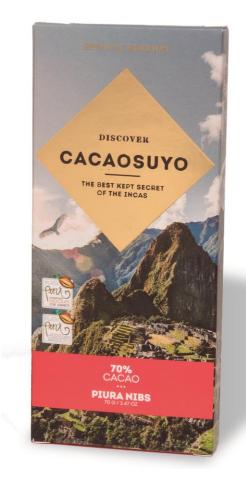


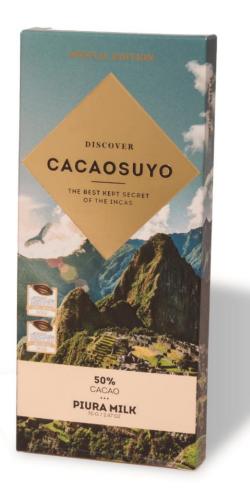


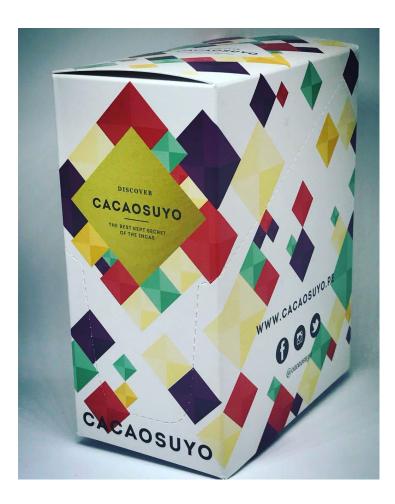
5 grams / 0,17 oz

25 grams / 0,88 oz

SPECIAL EDITION









Counter display - 12 units

Special presentations

JEWEL BOX



1 bar + 8 chocolate pyramids of 4 different flavors

FINE BOX



6 bars + 1 Tokapu (20 chocolate pyramids of 4 different flavors)

ΤΟΚΑΡυ



20 chocolate pyramids of 4 different flavors:

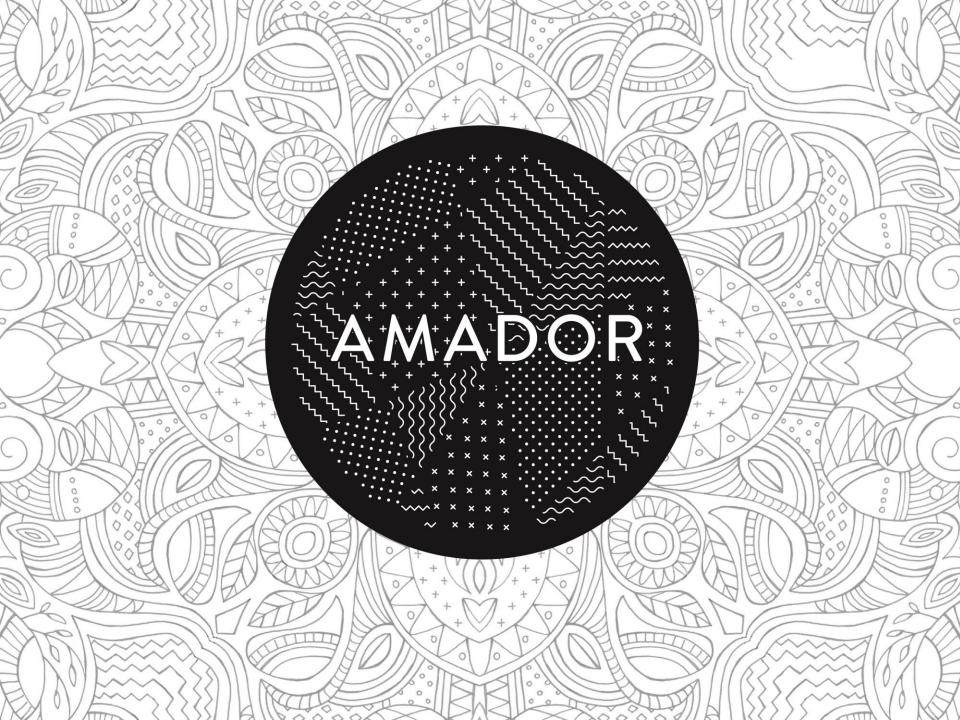
- Quinoa Crunch
- Piura Milk
- Piura Select
- Lakuna

CACAOSUYO · In the market place











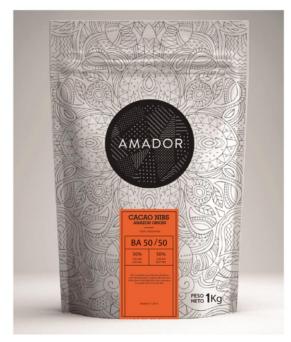
AMADOR





Origin PIURA

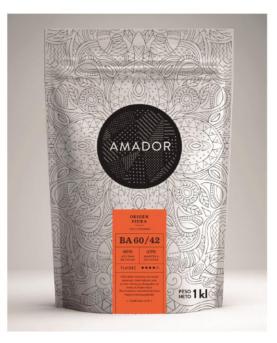
Origin CUZCO



Origin AMAZON



AMADOR



Coverture 60/42





Coverture 70/40

Coverture 40/40

