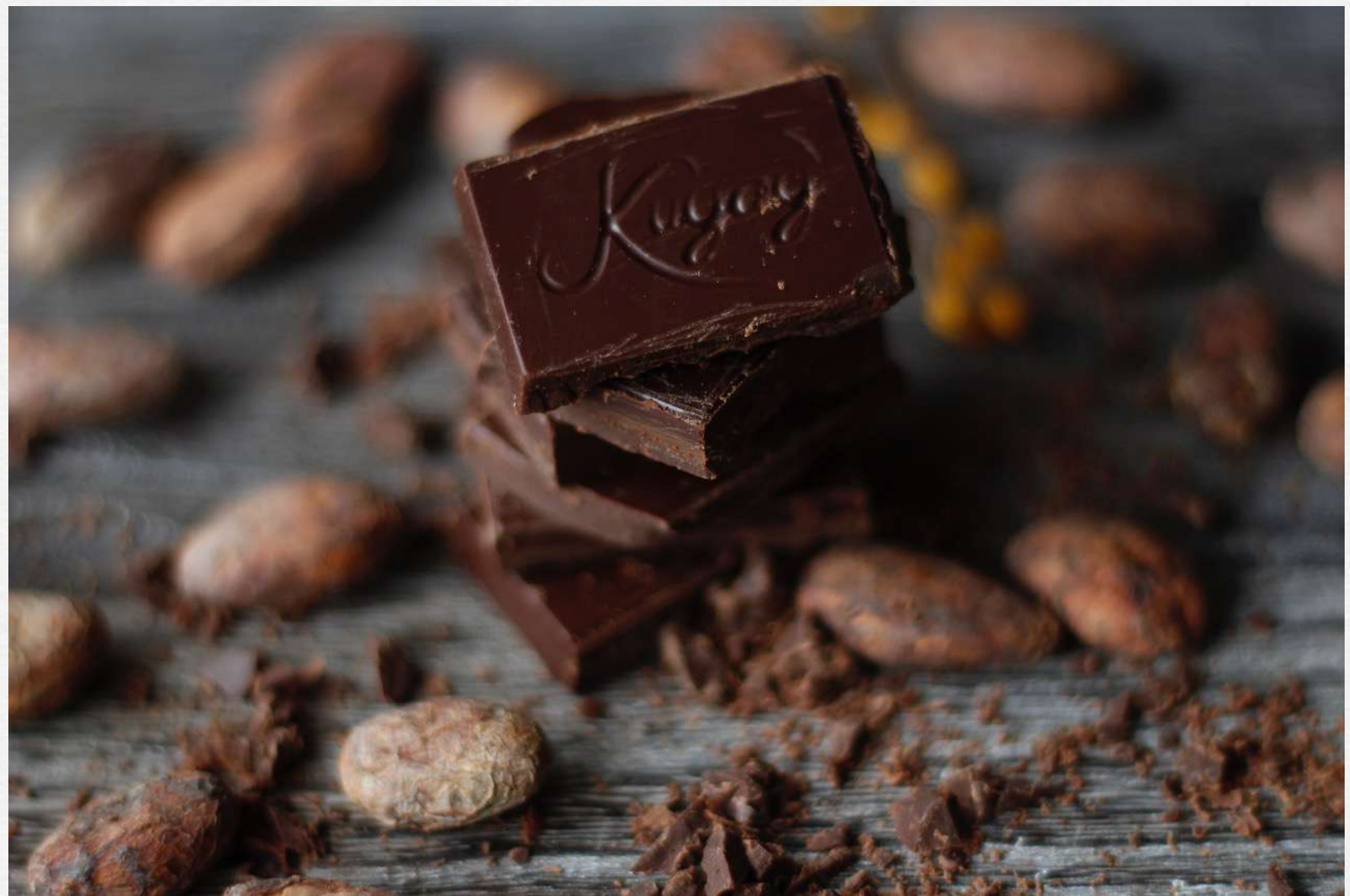




ABOUT US:

We are a family business dedicated to the cultivation and production of native cocoa “fine aroma” which is the main input to elaborate in an artisanal way our delicious chocolate bars. We have cocoa plantations and we supervise the whole process from sowing and harvesting, to then pass through the fermentation and drying, which allows us to have the traceability from the cocoa to the chocolate bar. We have a clonal garden with 136 native varieties of cocoa from Amazonas installed in our plot located in Jahuanga – Bagua Grande – Amazonas.



We work with high quality cocoa of Amazon located at 450 mm above sea level in the Northeast of Peru. Whose tropical forest climate is suitable for cocoa crops. Today it is complemented by the natural forests that exist around it, what inspired us to call Kuyay our chocolates. What in Quechua means Harmony with Nature.

We work with farmers in the Bagua Grande area, and we are excited to see the joy and admiration of them when showing them the finish product in a chocolate bar, and even more when delighting its flavour. This is when they understand the importance of correctly carrying out the fermentation and drying process to awaken the aromas and flavours of cocoa typical of the area and obtain a delicious chocolate bar.





OUR CHOCOLATES:

Every day we strive to provide our customers with quality chocolate ,fine, organic and healthy (cocoa, brown sugar, and cocoa butter),to the delight of our consumers; and so enjoy its citrus and fruit aromas.

MILK CHOCOLATE 50%



DARK CHOCOLATE 70%

WINNER OF GOLD MEDAL



CHOCOLATE DARK 70% SALT OF MARAS AND CACAO NIBS



CHOCOLATE DARK 70% BLUEBERRIES



CHOCOLATE DARK 70% GOLDEN BERRIES



PREMIUM CHOCOLATE DARK 80%



PREMIUM CHOCOLATE DARK 90%



OUR AWARDS:



Tercer Concurso Nacional de Chocolate Peruano



Otorgado a

KUYAY

para el producto

Chocolate Bitter al 70% de Cacao

quien ha ganado una medalla de

GOLD

en la categoría

Plain/origin dark chocolate bars made with alternative natural sugar

Maricel Presilla
Americas Partner

Martin Christy
Judging Director

Monica Meschini
Italian Partner

OUR CHOCOLATES HAVE ORGANIC CERTIFICATION



Unión Europea (EU 834/2007, 889/2008, 710/2009)

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KUYAY



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Kuyay

Chocolate de la Amazonía Peruana