



COLOR
CACAO
FROM BEAN TO HEART

How it all started

Ana Margarita Villegas' passion for cooking is where it all started. She attended the Institute Paul Bocuse de Lyon in France where she received a degree in Culinary Arts.

During the time that she spent away from her home country, Colombia, she spent all her time studying gastronomy and culinary management, and also working in several French restaurants learning from their rich cuisine and two traditional chocolateries, Bernachon and Voisin Chocolats, from where she was inspired to found Color Cacao.





The history behind our chocolates

Color Cacao provides farmers with the support they need to grow more quality cocoa and strengthen their communities. We aim to create more opportunity and demand for cocoa crops and educate farmers to replace their illicit coca plantations. We work together with farmers in order to find the best species of trees that will give our chocolate a unique aroma and taste. We also help them improve their harvesting, fermenting and drying processes.



Our Culture Color Cacao

The essence of
the Colombian
cocoa
transforms into
a sweet life
experience

[see video](#)

The history behind **our chocolates**



In our lab, we receive the best selection of beans, which we then proceed to roast, grind and conch, transforming them into our unique collection.

Our chocolatiers make only small batches using a handmade technique and mixing the most superb ingredients to deliver our customers with a unique experience in flavours.



Color Cacao Products



- Cocoa beans from the small associations of producers (organic – fair trade certified)
- Single variety cocoa beans
- Single Origin Bars: Colombian bars made in cooperation with small associations of cocoa beans producers in the region of Antioquia: Maceo 65% cacao, Chigorodó 70% cacao Bagre 80% cacao and Necoclí 90% cacao. In Córdoba: Puerto Libertador 72% cacao. Natural Lulo and Maracuya with chocolate 65%. Coconut milk chocolate





Our Products

- Nibs in Bulk
- Cocoa Liquor
- Cocoa Powder 10-12%
- Origin Chocolate Couverture
- Chocolate bars
- Chocolate Bombons
- Recovered products such fruits- dried fruits.

Personalised Chocolates and Co-branding



Color Cacao develops personalized chocolates and co-branding. Giving our clients a product according to their specifications, we can make labels and wrappers using our brand name or yours if needed.

Bring us your ideas; we welcome your partnership to turn your ideas into reality!

Orders

- www.colorcacao.com

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