

Theobroma Inversiones SAC Lima, Perú



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.



- ◆ 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.







Eduardo Lanfranco General Manager



Juan Sturla CFO



Samir Giha CEO







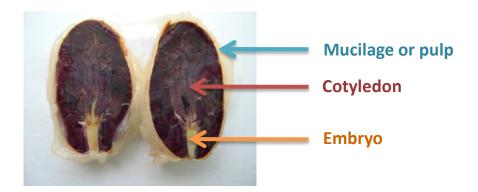
- ♦ We work directly with cacao producers from the region of Piura, Amazonas and Cuzco; providing special training about harvesting, plague control, crops and trimming of cacao trees.
- ♦ We monitor the crop fields to determine the ideal harvest time, in order to obtain the greater number of healthy 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.



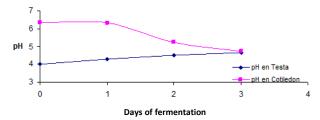
- The harvest is then sent to our facility, where we verify the quality of the beans and assign a special fermentation and drying process.
- ♦ We then apply two different selection processes: the first one by means of a classifying machine and the second one by hand; finishing the operating process with 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).







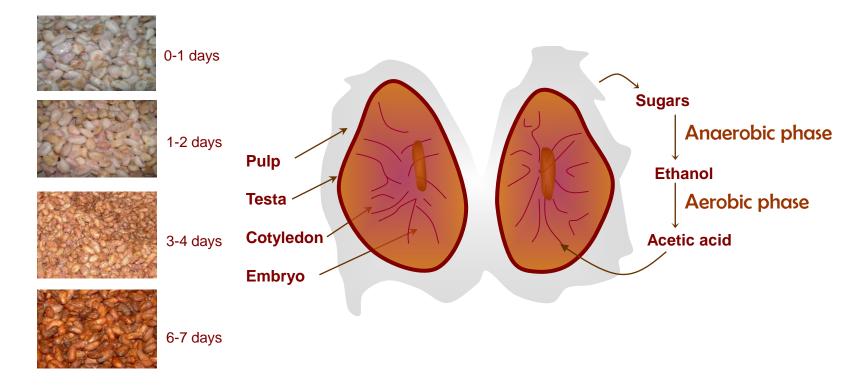
Behaviour of pH in testa and cotyledon during fermentation in cacao criollo



The process involves:

- Transformation of the mucilage that covers the bean through the action of microorganisms (microbial fermentation)
- 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)









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.









- ♦ 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.





- ♦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.











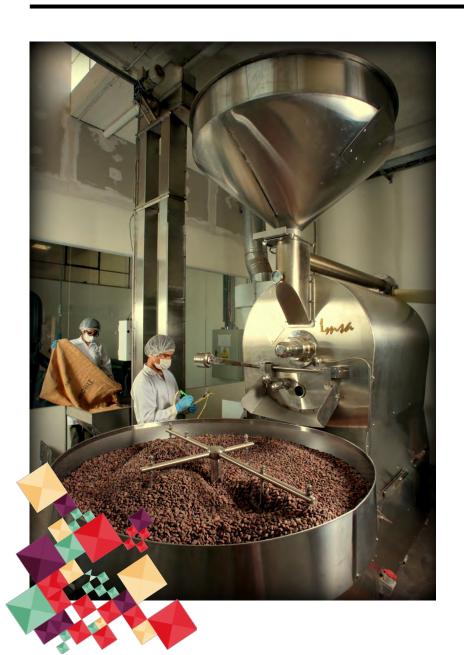






PRODUCTION CAPACITY





Monthly Capacity:

100 ton cacao/chocolate

Lead Time:

- TBD, it will depend on the order volume.
- Commitment begins once the PO and wire transfer of the advance payment is receive.



2014





Lakuna

· Camu Camu & Yacon



• Lakuna • Camu Camu & Yacon



2015







· Piura Milk



· Piura Milk







· Piura Milk







- · Lakuna
- · Piura Nibs
- · Quinoa



- · Piura Select
- · Piura Milk
- · Camu Camu & Yacon



2016





· Piura Select

· Piura Milk





INTERNATIONAL CHOCOLATE AWARDS WORLD 2016 GOLD

· Piura Milk

· Piura Milk









- El Mangal
- Marañon
- Aguaymanto
- Lakuna
- Piura Select
- · Piura Milk
- Cedroncillo
- · Piura Nibs
- · Quinoa Crunch



· Chuncho

2017



- · Chuncho
- · Cuzco Maras Salt
- · Quinoa Crunch
- · Banana Maras Salt



- · Cuzco 80
- · Piura Milk
- Inka Berry
- · Camu Camu & Yacon



- · Piura Nibs
- Lucuma



- · Chuncho-Cuzco
- · Cuzco 80
- · Banana Maras Salt



- Lakuna
- · Piura Select
- · Piura Milk



- Lucuma
- Quinoa Crunch



RECOGNITIONS



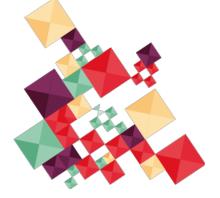
















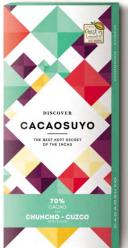




















RECOGNITIONS





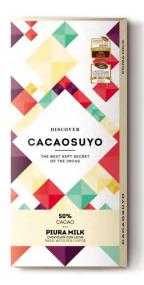




















poni

CHOCOLATE 2018 AWARDS

chocolate AWARDS 2015

GOLD







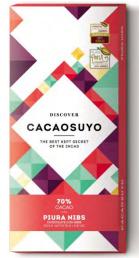






chocolate AWARDS 2015

GOLD









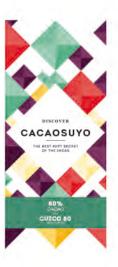
2016 AWARDS





LAKUNA

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



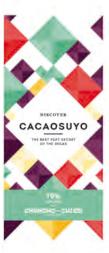
CUZCO 80

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.





5 grams / 0,17 oz



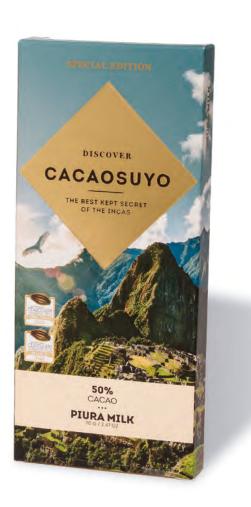


25 grams / 0,88 oz

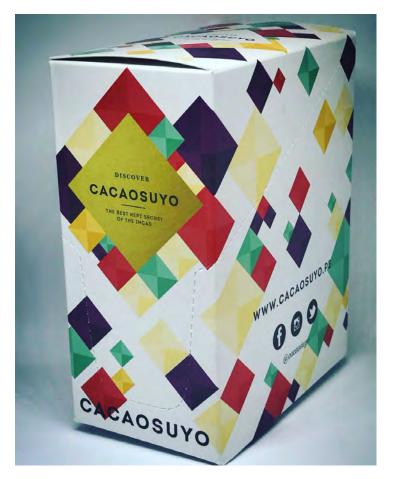


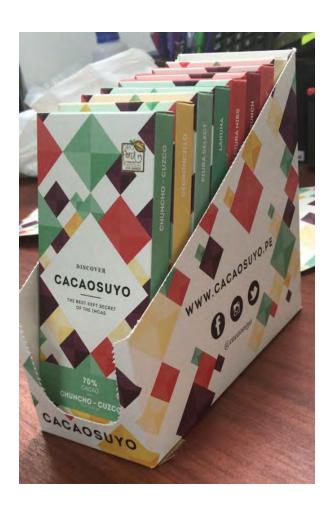
SPECIAL EDITION













Counter display - 12 units







Counter display

Launching in April 2019

Product: Confectionary bar

Target: mass market

Weight: 1.4 oz / 40 gr

Main ingredients: 40% premium cacao bean / powder milk

Packaging: Flowpack

MSRP: U\$S0,80

We are launching a new product to the mass market to compete with the regular confectionary low quality chocolates but using **premium beans with a high % of real cacao**. This product is target to the centenial and milenial market and the branding will be communicate mainly in social media.



Special gift presentations (prtotypes)

JEWEL BOX



1 bar + 8 chocolate pyramids of 4 different flavors



FINE BOX



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

TOKAPU



20 chocolate pyramids of 4 different flavors:

- Quinoa Crunch
- Piura Milk
- Piura Select
- Lakuna



CACAOSUYO • In the market place

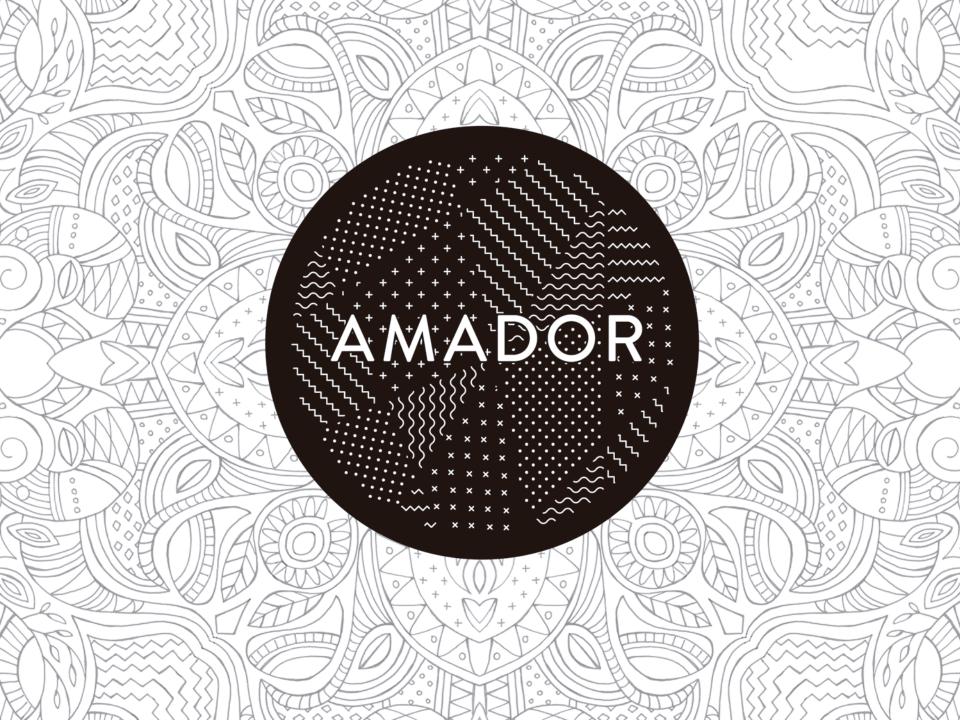














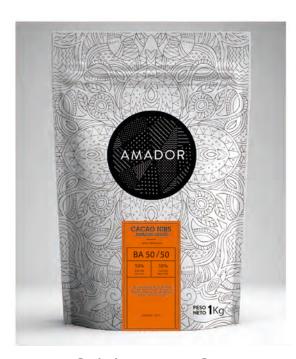
Flow pack 8.8 oz / 250 gr



Origin PIURA



Origin CUZCO



Origin AMAZON



Flow pack 8.8 oz / 250 gr



Coverture 70/40

Coverture 40/40

Coverture 60/42

Flow pack 8.8 oz / 250 gr



Coverture 40%

Coverture 60%

Flow pack 3.17 oz / 90 gr



Drinking chocolate 65%

Drinking chocolate 100%



DISPLAY	70 G	25 G
Measurements	Width: 7.5 cm Depth: 18 cm High: 16.5 cm	Width: 6.3 cm Depth: 10.2 cm High: 13.5 cm
Quantity for Case	12 units	12 units
Gross Weight	990 g	405 g

MASTER	70 G	25 G
Measurements	Width: 30 cm Length: 40 cm High: 19 cm	Width: 30 cm Length: 40 cm High: 19 cm
Displays per master	7	14
Bars per master	84 units	168 units
Gross Weight	7.93 kg	6.67 kg

For info of logistic:

STORAGE CONDITIONS



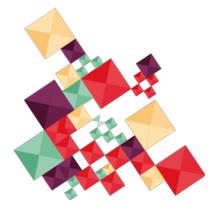
- The storage temperature can be between 16°C to 20°C.
- The maximum atmosphere humidity in the storage must be 65%.

Life Shelf

 The life shelf of the product is 18 month for milk chocolate and 24 month for dark chocolate.

Recommendations

- Do not expose the product directly to the sun, it will heat it and spoil the product.
 Causing in some cases melting of the products.
- Do not place the product near other products or places that have strong odor or chemical odors like paint, gasoline, etc. the chocolates have a characteristic of acquiring the odor of the environment they are in.
- Do not expose the products in strong changes of temperatures, this could cause that the fat of the product separates from the chocolate creating a white coloring on the chocolate.







Thematic milk chocolate







PRODUCT	Tematic milk chocolate
WEIGHT	90 G

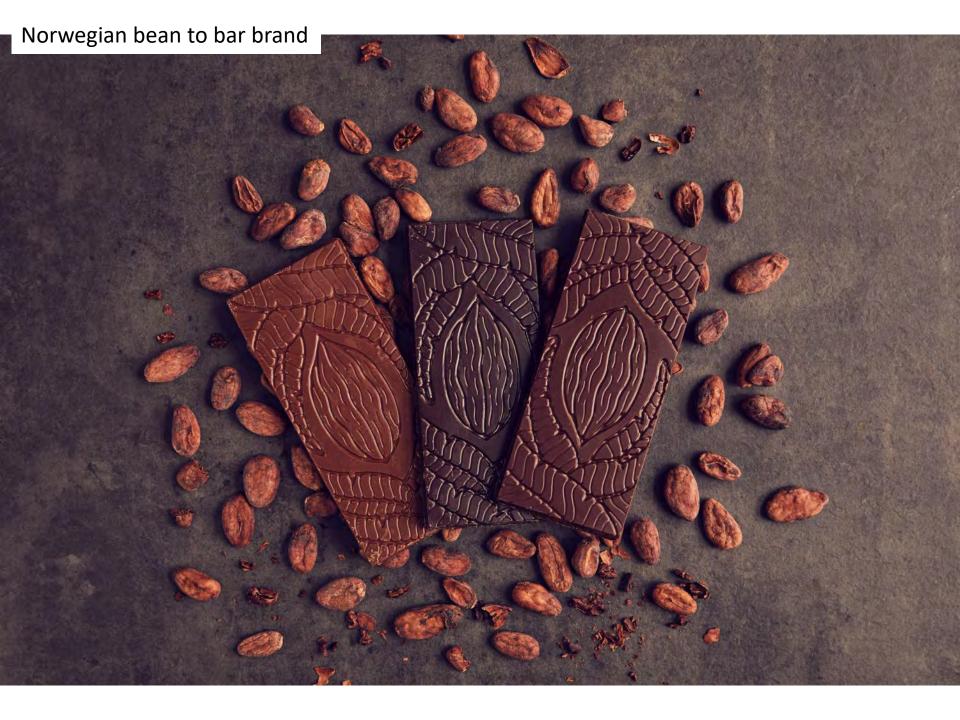
Candy King





Norwegian bean to bar brand









Kakao fra Cusco i Peru

Sonakwoter
Sot frukt - Bjornebær - Friske urter
70 %



Denne syskolishen wytes best langsomt.

La mokuladen smelte på tingen. I nikk gjerne synene og kjenn hvordan sinsken utvikler seg. Klaser da å gjenkjenne hov, fruker, blomsbe, utster eller andre smake?

GOD SMAKSOPPLEVELSE

I sjokeshaden, whe fiesoer do lain kulkan ar buy kralliet fra utwalgre områder. Jordsmenn og klima på hvert sted uttler att preg på smaker. Kakardsmenn blir foredlet av erfame tagfolk i en omfattende prosens.

Les wer am habitutypens, insubatingen og prosissem i etterhant på tide hji minestide, eller ta del i et av vider speksladehare.

Slik lages sjokolade

The zero ton fielding pay

1. Hoste

2. Fermentere





Plantonic baralaker block or batch has med be do speciKAnhening time

Torke

4. Ros



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5. Fjerne skall



6. Male og blande



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7. Konsje







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SJOKOLADEKURS

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BAAK figurmenden vit for growkers eller figur karn Vi tiller detektersydde yakker for bedrifter, ordiskningslag og unfor

Ta konrakt for en smaksrik og spemnende opplevelse!

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