



**CHOCANTE**



Ceremonial Cacao y Mucho Más



## What is our business?

Chocante sources its cacao richness from different corners of the world to provide our customers with the highest quality and variety of flavours. Our offer includes top-quality cacao products from Ecuador, Peru, Venezuela, Ghana, Indonesia, and Mexico. Among our cacao treasures are cacao paste, also known as ceremonial cacao, as well as natural and alkalized cacao powder, raw cacao beans, cacao nibs, natural and deodorized cacao butter, and chocolates.

Our products come from both small family farms and large cacao plantations, where the focus is on ecologically and sustainably cultivated methods, allowing us to offer our customers simply the best cacao.



## How does cacao work?

Ceremonial cacao contains the energy-boosting theobromine, so it is an extremely healthy substitute for coffee. The effect of theobromine is much more subtle and milder than that of caffeine.

Cocoa also contains anandamide, which has a relaxing and calming effect. By improving blood supply to the brain, ceremonial cocoa promotes good mood and creativity. With real cocoa, thought processes become more efficient and memory and concentration are significantly improved.

The high fat content of cocoa makes it excellent for nourishing the body, and the minerals (magnesium, potassium) and antioxidants it contains keep our bodies healthy. Without a doubt, ceremonial cacao contributes to keeping the spirit and body young.

**After all, it was not without reason that the Mayans called cacao the food of the gods!**

## Our cacao flavour classification

Although all natural cocoa is originally bitter, its individual notes taste very different.

Some products are characterised by a surprisingly dry, others by a typically bitter taste, and others may even appear sweet.

To make it easier to choose cacao, we have divided our products into flavour categories:

- Sweet
- Semi-sweet
- Slightly dry
- Semi-dry
- Dry
- Slightly bitter
- Bitter



# White Cacao Pataxte

A lesser-known cousin of the cacao species *Theobroma Bicolor*, also known as Pataxte or Macambo.



# Usage

White cacao is ideal

- for daily consumption in beverage form
- for meditation or yoga practice
- for making chocolates and pralines
- as an accompaniment to a cheese board
- as a high-calorie snack on mountain expeditions.

In Mexico, it is used to make the traditional drink Tejate, usually cheesed at street stalls in Tabasco and Oaxaca.



Sweet

## México Oaxaca Pataxte

### White cacao

An extremely rare cacao grown only in Mexico and Guatemala. The product is characterised by its light colour, and the drink you get from it has a taste similar to an intensely milky coffee with hints of herbs.

It comes from Mexico from the state of Oaxaca, from a small sustainable plantation.

**Composition (per 100 g of product):**

Nutritional value: 504 kcal; Protein: 6.4 g; Carbohydrates: 36.5 g; Sugar: 0 g; Fibre: 8.4 g; Fat: 48.8 g (thereof 18.8 g saturated acids).



# Ceremonial Cacao / Cacao Paste

●  
Our cacao is 100% natural, handmade, unprocessed, non-fat,  
kosher, halal, without sugar, additives or preservatives.  
The cacao is gluten-free and can be consumed by vegans.





# How to prepare ceremonial cacao?

## **Traditional recipe from South America**

Grind 10-20g of cacao from a block with a knife and mix with hot water/vegetable milk (approx. 250ml). Add spices as desired: you can use e.g. chilli, vanilla, cinnamon, cardamom. Boil and or blend. If you fancy a sweet drink, add a little honey at the end. Done!

## **Blender cacao**

Blend 10-20g of cacao with hot water/vegetable milk (about 250ml) using a blender. This is the quickest method of preparation. Cacao prepared this way has a silky texture and a taste similar to milk chocolate, and is gently stimulating.

## **Dissolved cacao**

Dissolve 10-20g of cacao in a pot of hot water or plant milk (about 250ml). Note: the temperature should be around 70 degrees Celsius! Keep an eye on it to avoid bringing the concoction to a boil! The cacao will be thicker and more intense in flavour than the recipe using a blender. This is how cacao is most often prepared during ceremonies: it has a calming and stimulating effect at the same time, giving a boost of positive, relaxing energy.

## **Cooked cacao**

Dissolve 10-20g of cacao in a pot of hot water or plant milk (approx. 250ml) and bring the substance to the boil. Boil for a further 3 minutes. Such cacao retains most of its nutritional value, but is easily digestible and gently stimulating.

## **Long-cooked cacao**

Dissolve 10-20g of cacao in a pot of hot water or plant milk (approx. 250ml), bring to the boil and cook for 30 minutes. Add the spices (e.g. vanilla, cinnamon) and honey at the end. This cooking breaks down the fibre contained in the cacao and gives the drink a runny consistency.

# Usage

100% cacao paste (ceremonial cacao) is ideal:

- for daily consumption in the form of beverages
- for cacao ceremonies (in doses of approximately 40 grams per person)
- for meditation or yoga practice
- for baked goods such as brownie or chocolate chip cookies
- for making chocolates and pralines
- as an accompaniment to a cheese board
- as a snack during wine tasting
- as a high-calorie snack on mountain trips



Slightly dry

## Perú Criollo Crudo Orgánico

Raw Bio ceremonial cacao / Cacao paste

This Raw BIO ceremonial cacao (full-fat cacao paste) has a rich and mildly dry milk chocolate flavour with hints of citrus fruits and white flowers. It can develop an extremely intense chocolate flavour when used in higher concentrations, making it a popular choice for use in ceremonial settings.


The Noble Criollo cacao used to make this ceremonial cacao is sourced from organic plantations located in the Peruvian Amazon. It has received the EU BIO certification, which guarantees its organic status.

This raw cacao has been produced at temperatures below 42 degrees Celsius, preserving its natural flavour and nutritional qualities. The texture is silky and smooth, making it a delightful addition to any recipe.

**Composition (per 100 g of product):**

Nutritional value: 633 kcal; Protein: 12 g; Carbohydrates: 16 g; Sugar: 0.6 g; Fibre: 10 g;

Fat: 56 g (of which 34 g saturates); Salt: 0 g



Semi-sweet

## Perú Piura

### Ceremonial cacao / Cacao paste

Ceremonial cacao (full-fat cacao paste) from the Piura Alta region of Peru, is a semi-sweet cacao with a velvety taste, reminiscent of milk chocolate and delicate notes of tropical fruits. This cacao belongs to the Criollo variety and comes from organic plantations located in a picturesque and green region, famous for its clean air and water.

It's an ideal choice for lovers of milder flavours.

**Composition (per 100 g of product):**

Nutritional value: 616 kcal; Protein: 13.9 g; Carbohydrates: 11.5 g; Sugar: 0.4 g;  
Fat: 53.6 g (thereof 33.6 g saturated acids); Salt: 0 g



Bitter



## Ghana Volta

### Ceremonial cacao / Cacao paste

This ceremonial cacao (full-fat cacao paste) of the Forastero variety, is characterized by a high tannin content, as well as a clean and aromatic flavour with intense notes of dark chocolate and lightly roasted coffee. This variety of cacao is delicately dry with balanced acidity.

This cacao originates from the Volta region of Ghana, which is known for its evergreen forests and cacao plantations.

**Composition (per 100g of product):**

Nutritional value: 595.7 kcal; Protein: 12.3g ; Carbohydrates: 7.3g; Sugar: 1 g;  
Fat: 54g (of which saturated 34.6g); Salt: 3.2 g

Bitter



## Costa de Marfil Amargo

Ceremonial cacao / Cacao paste

Ceremonial cacao (full-fat cacao paste) has a distinctive, intense, and rich oily dark chocolate flavour enriched with nutty notes and strongly roasted coffee. It is a pure Forastero with high tannin content.

"Costa de Marfil Amargo" comes from the green West Africa.

**Composition (per 100 g of product):**

Nutritional value: 595.7 kcal; Protein: 12.3 g; Carbohydrates: 7.3 g; Sugar: 1 g;  
Fat: 54 g (including saturated 34 g); Salt: 3.2 g

Semi-sweet



## Venezuela Rio Caribe

### Ceremonial cacao / Cacao paste

Ceremonial cacao (full-fat cacao paste) is distinguished by its intense flavour of milk chocolate with subtle notes of exotic fruits. It is characterized by a very low acidity and mild bitterness, and its thick and full-bodied texture creates a stable foam. The product is made up of a 50-50 mix between Trinitario beans and Criollo, which gives it a unique flavour.

It's worth mentioning that Rio Caribe is a colourful port town located in eastern Venezuela. It was founded by the Spaniards in the 18th century, and Rio Caribe cacao is named after this town.

#### **Composition (per 100 g of product):**

Nutritional value: 579.6 kcal; Protein: 12.5 g; Carbohydrates: 7.4 g; Sugar: 1 g;  
Fat: 52 g (including saturated 33.3 g); Salt: 3.3 g

Semi-sweet, bitter

## Venezuela Paria Amelonado

Ceremonial cacao / Cacao paste

Ceremonial cacao (full-fat cacao paste) comes from the picturesque Caribbean province of Paria in Venezuela. It is produced in the traditional way on the farm from cacao beans of the Amelonado variety, whose fruit is yellow in colour and shaped like a melon. The product is characterized by a mild, bittersweet dark chocolate flavour and very low acidity.



**Composition (per 100 g of product):**

Nutritional value: 607 kcal; Protein: 13.5 g; Carbohydrates: 17.8 g; Sugar: 1 g; Fat: 47.7 g;





Sweet

## Venezuela Sur del Lago

Ceremonial cacao / Cacao paste

Sur del Lago ceremonial cacao (full-fat cacao paste) is a high-quality cacao from the western Venezuelan region of Sur del Lago, which is famous for producing excellent cacao of the Criollo species. Sur del Lago cacao has an intense taste and aroma of dark chocolate with hints of nuts and vanilla, as well as delicate acidity. The cacao paste is very finely ground, conched and gently tempered, giving the product a smooth and silky texture. It is a rare and valued species due to its quality and unique origin.

**Composition (per 100 g of product):**

Nutritional value: 720 kcal; Protein: 6g; Carbohydrates: 23g;

Fat: 46 g (of which saturated 28 g); Salt: 0 g

Semi-sweet



## Ecuador Manabí

### Ceremonial cacao / Cacao paste

Ceremonial cacao (full-fat cacao paste) from Ecuador Manabi is a product characterized by a milky-chocolate flavour with subtle tropical fruit notes. It is mildly acidic and very refreshing in taste, and dense and silky in texture. It is produced from 70% Trinitario and 30% Forastero beans. The cacao comes from the province of Manabi, located on the Pacific Ocean in central Ecuador, which is renowned for its excellent climatic conditions for cacao cultivation.

**Composition (per 100 g of product):**

Nutritional value: 579.6 kcal; Protein: 12.5 g; Carbohydrates: 7.4 g; Sugar: 1 g;

Fat: 52 g (including saturated 33.3 g); Salt: 3.3 g

Slightly dry



## Dominicana San Cristóbal

Ceremonial cacao / Cacao paste

Ceremonial cacao (full-fat cacao paste) San Cristobal is a cacao from the Dominican Republic with a rich, semi-dry flavour, reminiscent of dessert chocolate, and with notes of roasted coffee and citrus in the background. It is made from beans of the local Trinitario variety and comes from small, certified organic plantations located in the province of San Cristobal in the Dominican Republic.

**Composition (per 100 g of product):**

Nutritional value: 608 kcal; Protein: 11.1 g; Carbohydrates: 8.5 g; Sugar: 0.3 g;

Fat: 52 g (thereof 33.5 g saturated acids); Salt: 0 g



Sweet

## Java Nusantara

### Ceremonial cacao / Cacao paste

This ceremonial cacao (full-fat cacao paste) is an exceptional product of outstanding quality from Java, a stunning volcanic island in Indonesia. The finely ground cacao paste is conched and gently tempered to create a smooth, silky texture.

Nusantara cacao, made from the local variety of Trinitario beans, is distinguished by its exceptional quality, sweetness and rich aromas. It is the result of the combination of spicy notes with subtle floral accents, which enhances its unique character.

**Composition (per 100 g of product):**

Nutritional value: 760 kcal; Protein: 6g; Carbohydrates: 21g; Sugar: 0g;  
Fat: 50 g (including saturated 39 g); Salt: 0 g





Sweet

## Borneo Berau

### Ceremonial cacao / Cacao paste

Ceremonial cacao (full-fat cacao paste) made from 100% Trinitario beans is characterized by its delicate, sweet taste. Thanks to the cacao paste being finely ground, conched, and gently tempered, the product results in a smooth and silky texture. The cacao used in this product is sourced from Berau, a region in Borneo, from traditional small plantations that practice environmentally friendly cultivation. As a result, the cacao from Berau has a unique, intense flavour with perceptible notes of red fruits and citrus, which give it a distinctive smoothness and harmony.

**Composition (per 100 g of product):**

Nutritional value: 765 kcal; Protein: 6g; Carbohydrates: 22g; Sugar: 0g;

Fat: 48 g (including saturated 37 g); Salt: 0 g



Semi-sweet

## Guatemala Baya

### Ceremonial cacao / Cacao paste

The Criollo species ceremonial cacao (full-fat cacao paste) from Guatemala's Polochic province has a delicate yet rich flavour, dominated by milk chocolate, with noticeable notes of blackberries and other forest fruits. There is also an aftertaste of hazelnuts and cardamom on the horizon. This cacao is exceptionally mild, with no tart or sour notes but a delicate dryness.

The plantation is located in the picturesque Polochic Valley in Guatemala and is organically farmed according to permaculture principles. All stages of production, from harvesting to cacao paste production, are carried out sustainably, respecting the environment.

**Composition (per 100 g of product):**

Nutritional value: 645 kcal; Protein: 14.2 g; Carbohydrates: 16.8 g; Sugar: 0.4 g; Fibre: 13.2 g;  
Fat: 55.5 g (of which 44 g saturated acid); Salt: 0.1 g

Sweet



## Guatemala Baya Crudo


Raw ceremonial cacao / Cacao paste

This ceremonial raw cacao (full-fat cacao paste) from Guatemala's Polochic region is part of the Criollo species and has been produced at temperatures below 42 degrees Celsius, retaining its natural essence and qualities. Its is characterised by a delicate yet rich flavour, dominated by milk chocolate with perceptible notes of blackberries and other forest fruits. The cacao leaves an aftertaste of hazelnuts and cardamom. It is exceptionally mild, with no tartness or sourness, but rather sweet.

The Baya cacao plantation, where this cacao is grown, is located in the picturesque Polochic Valley in Guatemala and is farmed organically according to permaculture principles. All stages of production, from harvesting to the creation of cacao paste, are carried out sustainably, with respect for the environment.

### **Composition (per 100 g of product):**

Nutritional value: 645 kcal; Protein: 14.2 g; Carbohydrates: 16.8 g; Sugar: 0.4 g; Fibre: 13.2 g;  
Fat: 55.5 g (of which 44 g saturated acid); Salt: 0.1 g



Semi-sweet

## México Yoloxóchitl (Tabasqueño)

Ceremonial cacao / Cacao paste

This ceremonial cacao (full-fat cacao paste) hails from Mexico and boasts a delicious deep dessert chocolate flavor that is complemented by subtle notes of beeswax. This cacao has a low acidity and a refined bitterness that only reveals notes of wormwood at the end of the tasting, making it a sweet cacao. It is sourced from the Yoloxóchitl plantation, a small organic farm located in the state of Tabasco, where the beans are sustainably cultivated.

The fermentation process is assisted by bees, highlighting the exceptional purity of the beans and the pesticide-free nature of the product. While it lacks EU certification, it could easily be called organic or BIO.

Yoloxóchitl cacao is a blend of Guayaquil (30%) and Criollo (70%) beans, which come together to create a unique and delicious taste experience.

**Composition (per 100 g of product):**

Nutritional value: 504 kcal; Protein: 6.4 g; Carbohydrates: 36.5 g; Sugar: 0 g; Fibre: 8.4 g; Fat: 48.8 g (thereof 18.8 g saturated acids).

Semi-dry



## México Almendra Blanca (Tabasqueño)

Ceremonial cacao / Cacao paste

Almendra Blanca (meaning white almond) Ceremonial cacao (full-fat cacao paste) is named after its characteristic, delicious and rich milk chocolate flavour, complemented by notes of vanilla. It has a slightly dry, floral and refreshing taste and is not acidic.

This cacao is grown on a small-scale, sustainable, and organic plantation located in the state of Tabasco in Mexico. The fermentation process is greatly aided by bees, which feed on the cacao pulp, demonstrating the purity of the beans. If it had EU certification, it could be labelled organic or BIO.

This cacao is made from the beans of the local Almendra Blanca cacao variety.

### **Composition (per 100 g of product):**

Nutritional value: 504 kcal; Protein: 6.4 g; Carbohydrates: 36.5 g; Sugar: 0 g; Fibre: 8.4 g; Fat: 48.8 g (thereof 18.8 g saturated acids).



# Cacao powder



Our cacao is 100% natural, unprocessed, kosher, halal, without sugar, additives or preservatives. The cacao is gluten-free and can be consumed by vegans.





# Usage

Cacao powder is ideal:

- for daily consumption in the form of beverages
- for making ice-cream, cakes and cookies
- for making chocolate
- as an addition to breakfast cereals, dairy desserts, yoghurts and cakes.

# África Occidental Natural Orgánico

Bio cacao powder 10/12%



África Occidental Orgánico is a natural, non-alkalised cacao powder with a fat content between 10 and 12%. It is a local variety of Criollo, characterised by a mild, bitter-tasting flavour.

**Composition (per 100 g of product):**

Nutritional value: 352 kcal; Protein: 27 g; Carbohydrates: 21 g; Sugar: 0.6 g; Fibre: 31 g;

Fat: 11 g (including 6.7 g saturated acids); Salt: 0.05 g; Phosphorus: 0.698 g; Manganese: 0.499 g; Iron: 0.009 g



## África Occidental Natural

Cacao powder 10/12%

African natural, non-alkalized cacao powder with a fat content between 10 and 12% is characterized by an intense, bitter-sweet taste. This is a local variety of Forastero, typical for the majority of cacao originating from West Africa.

**Composition (per 100 g of product):**

Nutritional value: 310.32 kcal; Protein: 21 g; Carbohydrates: 15 g; Sugar: 2 g; Fibre: 29.66 g;  
Fat: 11 g (thereof 7.04 g saturates).

# África Occidental Natural

Cacao powder 20/22%



African natural, non-alkalized cacao powder with a fat content between 20 and 22% is characterized by an intense, bitter-sweet taste. This is a local variety of Forastero, typical for the majority of cacao originating from West Africa.

**Composition (per 100 g of product):**

Nutritional value: 365.62 kcal; Protein: 20.31 g; Carbohydrates: 13.25 g; Sugar: 2 g; Fibre: 29.66 g;  
Fat: 21 g (thereof 12.8 g saturates)



## África Occidental Alcalizado

Cacao powder 10/12% - alkalized

African alkalized cacao powder with a fat content between 10 and 12% is characterized by a mild, bittersweet flavor and a dark brown color resulting from the alkalization process. It is a local variety of Forastero cacao, typical of most cacao from West Africa.

**Composition (per 100 g of product):**

Nutritional value: 352 kcal; Protein: 2.7 g; Carbohydrates: 21 g; Sugar: 0.6 g; Fibre: 31 g;

Fat: 11 g (of which 6.7 g saturated acids); Salt: 0.05 g Phosphorus: 0.698 g; Manganese: 0.499 g; Iron: 0.009 g



## África Occidental Alcalizado

Cacao powder 20/22% - alkalized

African alkalized cacao powder with a fat content between 20 and 22% is characterized by a mild, bittersweet flavor and a dark brown color resulting from the alkalization process. It is a local variety of Forastero cacao, typical of most cacao from West Africa.

**Composition (per 100 g of product):**

Nutritional value: 366 kcal; Protein: 19.75 g; Carbohydrates: 12.26 g; Sugar: 1.32 g;  
Fat: 21 g (of which 12.8 g saturated acids); Salts: 9.6 g





# Cacao beans

Our cacao beans are 100% natural, handmade, unprocessed, unadulterated, unshelled, kosher, halal, without sugar, additives or preservatives. The cacao is gluten-free and can be consumed by vegans.



# Usage

Cacao beans are ideal as:

- a daily healthy snack
- addition to a cheese board
- a snack for wine tasting
- a high-calorie snack for mountain tours



## Perú Criollo Crudo Orgánico

Raw Bio cacao beans

Raw, unshelled cacao beans from the Criollo variety have an intense flavor of milk chocolate with notes of gently roasted coffee. They are characterized by balanced acidity and a subtly dry aftertaste.

These beans come from the Peruvian part of the Amazon, which gives them a unique character.

**Composition (per 100g of product):**

Nutritional value: 557 kcal; Protein: 13 g; Carbohydrates: 5.85g; Sugar: 1 g; Fibre: 25.5 g  
Fat: 47.5 g (thereof 30.3 g saturated acids); Salt: 0.03 g





## Venezuela Ocumare

### Raw cacao beans

Raw, unshelled cacao beans (*Theobroma cacao*) from the evergreen Caribbean province of Ocumare in Venezuela are characterized by an intense milk chocolate flavor with hints of exotic fruit. They belong to the local Trinitario variety, which is characterized by balanced acidity and a delicate touch of noble bitterness.

**Composition (per 100 g of product):**

Nutritional value: 601 kcal; Protein: 12 g; Carbohydrates: 5.5 g; Sugar: 0.3 g;  
Fat: 52.1 g (of which 32 g saturates); Salt: 0.03 g



## Venezuela Sur del Lago

### Raw cacao beans

Raw, unshelled cacao beans (*Theobroma cacao*) from Venezuela are characterized by an intense milk chocolate flavour with notes of exotic fruit. They have low acidity and a delicate note of pleasant bitterness. They come from the evergreen Caribbean province of Sur del Lago, the name of which was adopted for this species of cacao beans.

**Composition (per 100 g of product):**

Nutritional value: 720 kcal; Protein: 6 g; Carbohydrates: 23 g; Fat: 46 g (of which 28 g saturated acids); Salt: 0 g

A wooden spoon is filled with cacao nibs, which are dark brown, irregularly shaped pieces of cacao beans. The spoon is resting on a wooden surface, and several more cacao nibs are scattered around it. The background is a dark, textured wood.

## Cacao nibs

●  
Our cacao nibs are 100% natural, unprocessed, non-fat, kosher, halal, without sugar, additives or preservatives. The cacao is gluten-free and can be consumed by vegans.





# Usage

Nibs of cacao are ideal:

- as a daily healthy snack
- for baked goods such as brownie or chocolate chip cookies
- for making chocolates and pralines
- as an accompaniment to a cheese board
- as a snack during wine tasting
- as a high-calorie snack on mountain trips



## Perú Criollo Excelente Orgánico

Raw Bio cacao nibs (Crushed beans)

Cacao nibs, are small pieces of natural Criollo cacao bean seeds that have been shelled and crushed. These nibs are characterized by a lush, fruity taste and aroma of exquisite Peruvian cacao. They are crunchy and have a delicious, intense taste of pure chocolate.

Peru Criollo Excelente is cacao from small, organic (BIO) plantations located in the green areas of Peru.

**Composition (per 100 g of product):**

Nutritional value: 601 kcal; Protein: 13.8 g; Carbohydrates: 36.2 g; Sugar: 2.7 g;

Fat: 44.9 g (of which 32 g saturates); Salt: 0.07 g



## Venezuela Río Caribe

### Nibs of cacao (Crushed beans)

Cacao nibs, also known as cacao solids, are small pieces of natural cacao beans, commonly referred to as cacao "nibs". They are characterized by an intense chocolate flavour and notes of exotic fruit, which are characteristic of Río Caribe cacao.

They come from small plantations located in the green areas of Venezuela, where high-quality cacao varieties Criollo and Trinitario are grown.

#### **Composition (per 100 g of product):**

Nutritional value: 593 kcal; Protein: 13.6 g; Carbohydrates: 9.6 g; Sugar: 2.7 g;

Fat: 50.9 g (of which 32.36 g saturated acids); Salt: 3.3 g



# Cacao butter

Our cacao butter is 100% natural, unprocessed, non-fat, kosher, halal, without sugar, additives or preservatives,. The cocoa butter is gluten-free and can be consumed by vegans.



# Usage

Cacao butter finds its way both in the kitchen and in cosmetics or aromatherapy.

You can use it for:

- baked goods, as a substitute for butter or margarine
- (butter combined with ceremonial cacao makes an excellent brownie recipe!)
- dishes, e.g. in Indian cuisine, although it is also perfect for frying and stewing any dish
- making homemade white chocolate
- making skin or hair masks
- making cosmetics



## Peru Aromatico Organico

Bio cacao butter - natural

Yellowish-Vanilla cacao butter is a natural (non-deodorized) product that consists of 100% cacao fat, offering a rich natural flavour and aroma.

Peru Aromatico is made from cacao beans from the rare and noble Criollo variety, characterized by a mild but deep round flavour. These beans come from an organic (BIO) and sustainable cacao plantation in Peru.

Our organic cacao butter has an intense aroma of fresh cacao, and in the taste you can feel notes of walnuts and dark chocolate.

**Composition (per 100 g of product):**

Nutritional value: 900 kcal; Cocoa fat: 100 g (of which 60 g saturated acids)





## África Occidental Natural

### Cacao butter - natural

Cacao butter in the form of vanilla-yellowish nuggets is 100% cacao fat full of natural flavour and aroma.

Africa Occidental Natural is characterized by a mild yet deep taste of white chocolate, derived from the Forastero variety grown on plantations in West Africa.

Our cacao butter is distinguished by the intense smell of fresh cacao, and in taste you can feel the notes of walnuts and dark chocolate.

**Composition (per 100 g of product):**

Nutritional value: 895.50 kcal; Cocoa fat: 100 g (of which 61.2 g saturated acids)



## África Occidental Desodorizada

Cacao butter - deodorised

Cacao butter in the form of vanilla-yellowish nuggets is 100% unscented cocoa fat.

The butter comes from plantations in West Africa, where the Forastero variety is grown.



## Venezuela Paria Amelonado

Cacao butter - natural

Cacao butter in the form of vanilla-yellowish nuggets is 100% cacao fat full of natural flavour and aroma.

It comes from Venezuela's Paria province.

**Composition (per 100 g of product):**

Nutritional value: 895.50 kcal; Cocoa fat: 100 g (of which 61.2 g saturated acids)



# Drinking chocolates

Classic chocolates for drinking and confectionery applications





## Alegría con leche

Drinking milk chocolate 34%

Milk chocolate is suitable for consumption in the form of a drink, nibbling, or as an addition to various types of pastries. Compared to dark chocolate, milk chocolate contains less cacao, but its intensity still gives a lot of 'chocolate pleasure'. It is characterized by a delicate, creamy taste.

**Composition (per 100 g of product):**

Nutritional value: 556.9 kcal; Protein: 6 g; Carbohydrates: 56.2 g; Sugar: 55.5 g; Fat: 33.9 g (including 21 g saturated acids); Salt: 0.128 g - soya lecithin, flavouring (vanillin), traces of dried fruit





## Dominicana Ron celestial de pirata

Dark drinking chocolate 82%

Excellent chocolate, ideal for consumption, in the form of a drink, nibbling, or as an addition to various types of pastries. It contains as much as 82% of delicious cacao sourced from the Dominican Republic. It is characterized by a unique, intense flavour with a clear, natural aroma of Caribbean rum that emphasizes its chocolate notes.

**Composition (per 100 g of product):**

Nutritional value: 505 kcal; Protein: 5.7 g; Carbohydrates: 51.9 g; Sugar: 49 g; Fat: 28.2 g (of which. 16.9 g saturates); Salt: 0.02 g



## Venezuela Flor oculta

Dark drinking chocolate 72%

Delicious dry Venezuelan drinking and crunching chocolate contains as much as 72% of real Trinitario cacao. The taste is 'simply' dark Caribbean chocolate with clear notes of tropical flowers. It is very refreshing thanks to its balanced acidity.

**Composition (per 100 g of product):**

Nutritional value: 531 kcal; Protein: 7.6 g; Carbohydrates: 8.5 g; Sugar: 28 g;

Fat: 33 g (thereof 20 g saturated acids); Salt: 0.01 g



## Cremosa Blanca

White drinking chocolate 29%

White chocolate that can be consumed in many ways, such as drinks, a snack, or use it as a coating for cookies or decorating cakes. It is characterized by a light, creamy flavour that will surely satisfy the palates of sweet lovers.

**Composition (per 100 g of product):**

Nutritional value: 569.4 kcal; Protein: 6.5 g; Carbohydrates: 55.2 g; Sugar: 55.2 g; Fat: 35.8 g (of which. 22.4 g saturated acids); Salt: 0.189 g soya lecithin, flavouring (vanillin), traces of dried fruit

# Feel free to contact us

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***Saludos y Mucho Más***

