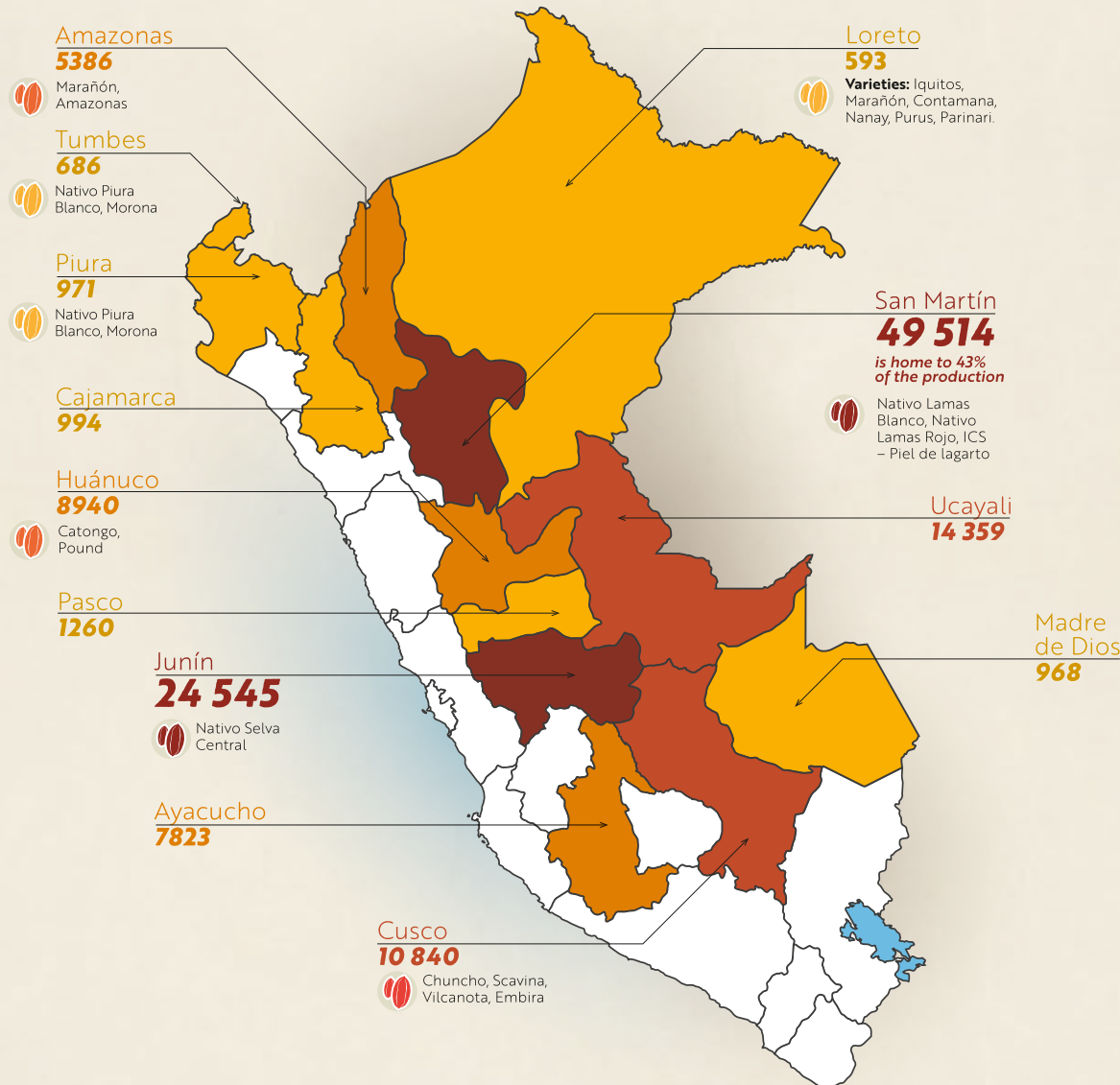
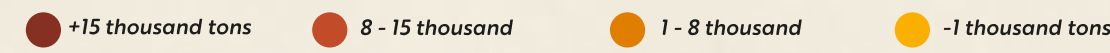


Peruvian Cocoa

Peru is the center of origin for cocoa and has the greatest genetic diversity in the world.

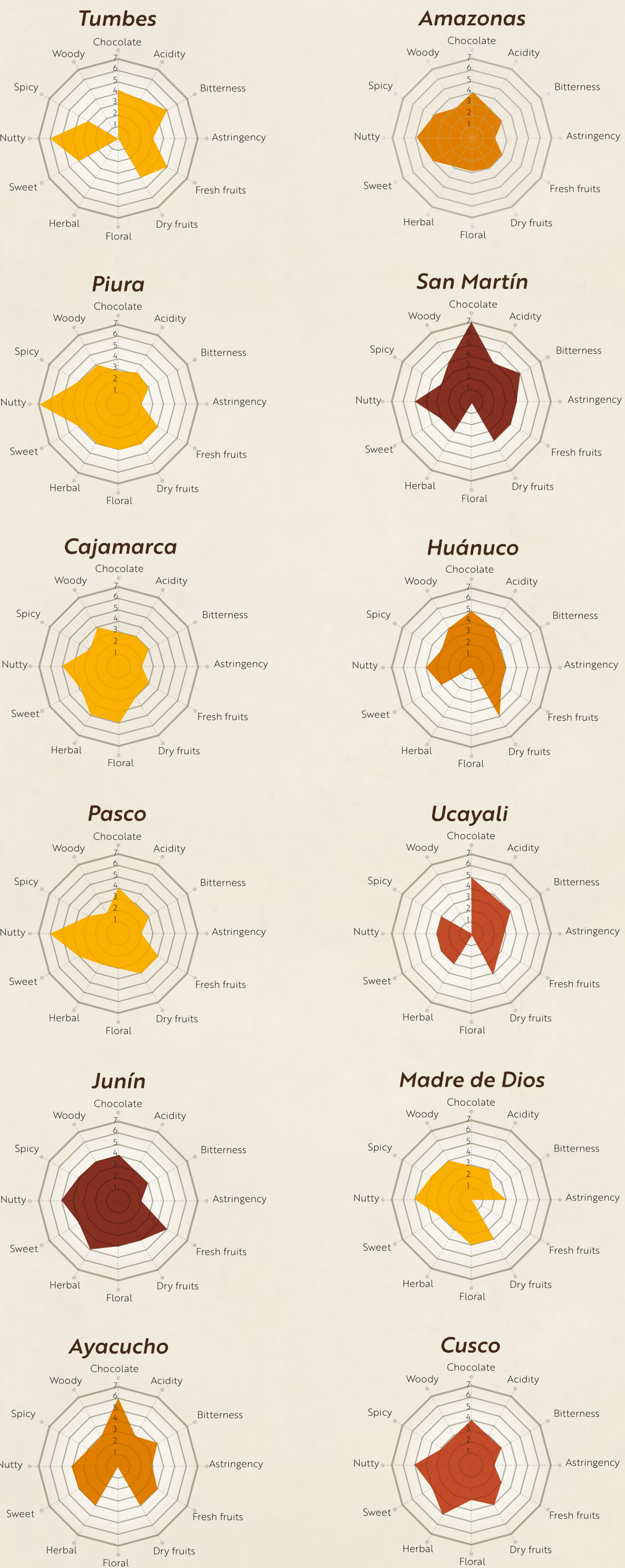
National production

There are 13 cacao producing regions in Peru, although 91% of the output is concentrated in just seven. San Martín is the principal national producer. In San Martín, Junín and Ucayali the area devoted to organic cacao is increasing, renewing older cacao trees for early varieties that produce better quality beans.



Cocoa profiles

Eating fine chocolate is more than just mere satisfaction; it is a complex sensory experience full of different flavors, aromas, and textures. The most desirable flavor profiles are those characterized by balanced amounts of astringency and bitterness (not dominant) and with a pleasant cocoa flavor.



Cocoa production entails a long value chain that is one of the country's most important due to its impact on the economy of the producing regions. Most farms are less than three hectares in size and are managed by families of modest means.

Any initiative to improve productivity and profitability helps to reduce poverty levels in the cocoa-producing communities because these are yet to properly organize associations and cooperatives that would facilitate sustainable development of the sector.

Uses of cacao and its derivatives

Cacao beans, the four intermediate products (cocoa liquor, cocoa butter, cocoa paste and cocoa powder), and chocolate are all obtained from the cacao seeds.

Although the chocolate market is the largest consumer of cacao (in terms of its bean equivalent), intermediate products such as cocoa powder and cocoa butter are also used in various countries.



Awards for quality

The quality of Peruvian cocoa has been awarded in the world's most prestigious competitions, created to promote the development of cocoa producers and the companies that make fine chocolate. For example, in the American final of the International Chocolate Awards 2017, Peru won 28 gold, silver and bronze medals in various categories.

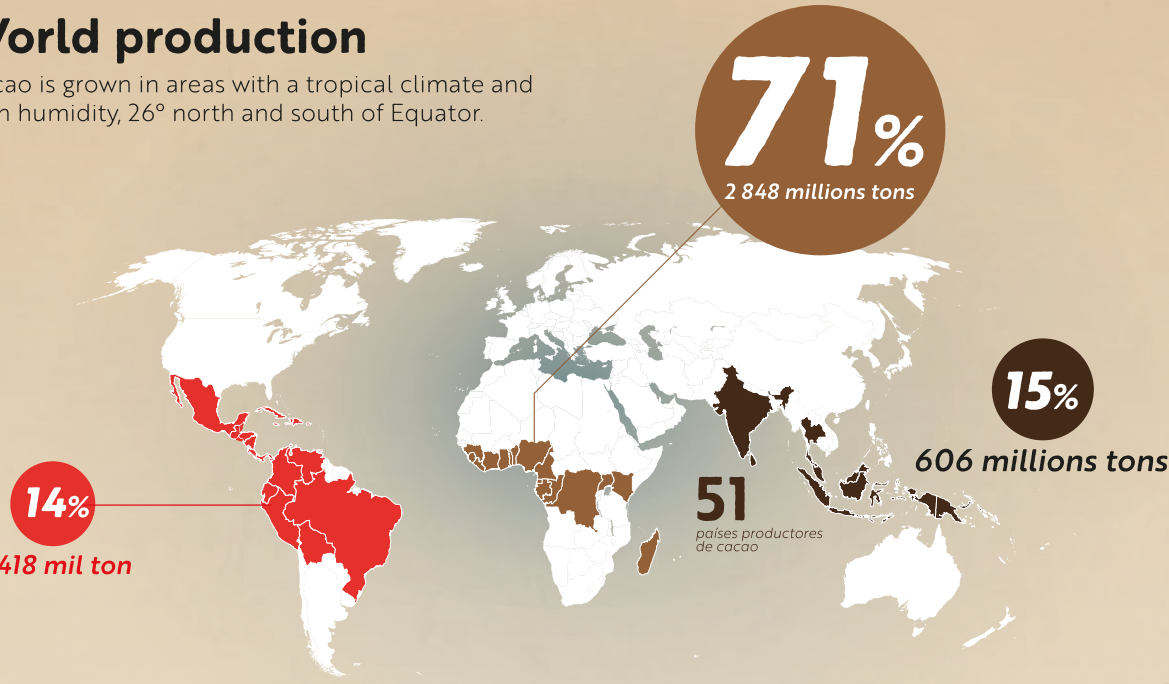


International certifications



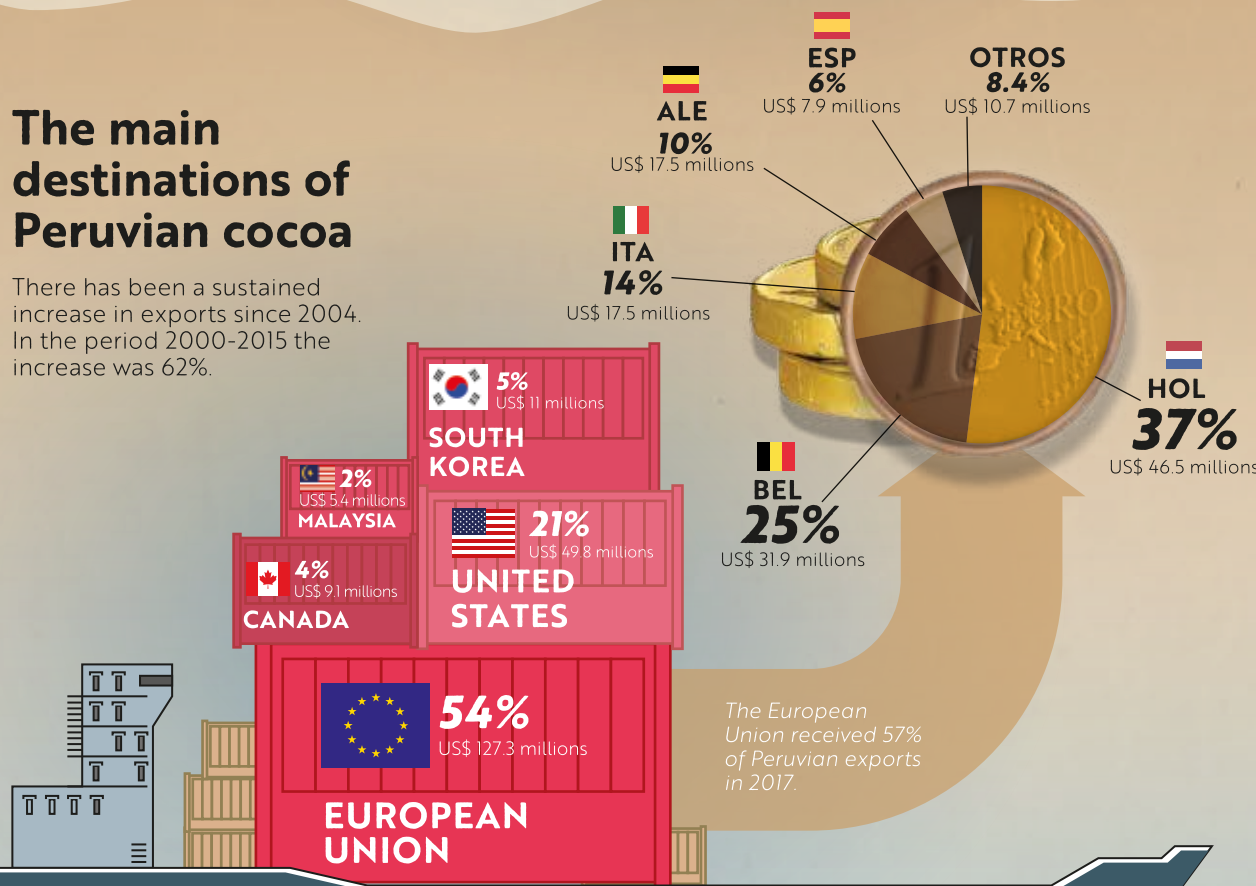
World production

Cacao is grown in areas with a tropical climate and high humidity, 26° north and south of Equator.



The main destinations of Peruvian cocoa

There has been a sustained increase in exports since 2004. In the period 2000-2015 the increase was 62%.



The European Union received 57% of Peruvian exports in 2017.

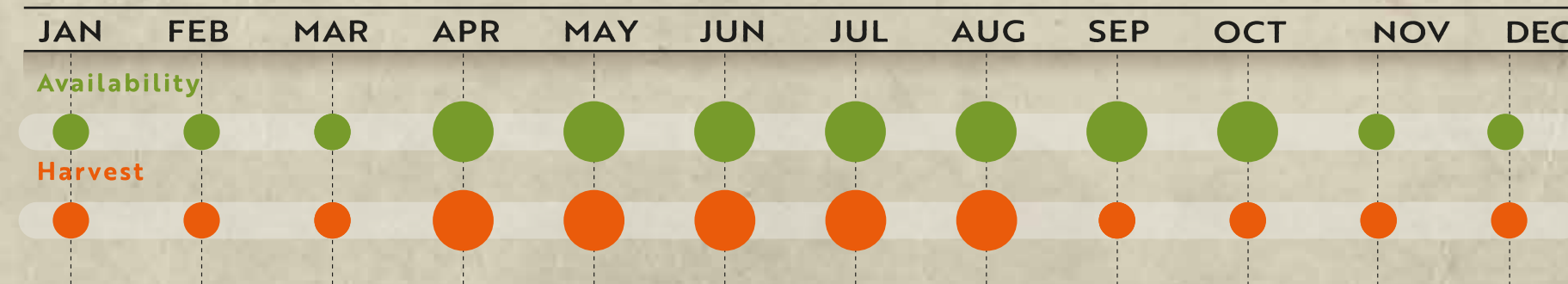


The fine and aromatic cocoa trail

Fine and aromatic cocoa is a quite rare product and is considered very special for its floral, fruity, nutty, and malt aromas and flavors; very different from more common cocoas. It represents only 10% of world production and is ideal for the preparation of gourmet dark chocolates. Some 76% of production takes place in just five countries: Peru, Guatemala, Colombia, Ecuador, and Venezuela.

Year round cacao

Harvesting takes place throughout the year, although the highest production is between May and July in the regions of San Martín, Junín, Ayacucho, Piura, and Huánuco. Regions such as Cusco, Cajamarca and Amazonas have regular production all year round.



Average temperature: 23°C – 30°C



Relative humidity: 70% – 80%



Optimal rainfall: 1500–2000 mm/año



Elevation: 200 – 1000 m.s.n.m.

The cultivation and processing of cacao

Responsible and certified practices during the cultivation, harvest, and post-harvest stages of cacao production and processing are necessary to guarantee the characteristic aromas and special flavors required for export.

1 Sowing. The seedlings produced in the nurseries are planted during the rainy season to facilitate their capture.

2 Plantation. Its good management involves budding buds in the patterns, controlling pests and diseases, and good environmental and social practices.

3 Harvest. Cocoa trees bear fruit from their second year, although their yield begins from the fourth or fifth year.

4 Processing and transport. The beans are extracted from the pod, stored in innocuous containers and transferred to the farm where the transformation process begins.

5 Fermentation. Natural chemical process that lasts between three and five days. Beans and mucilage change color, reduce their bitterness and astringency and enhance the flavor and aroma.

6 Drying. The fermented beans are dried in the sun and fresh air to reduce their humidity from 70% to 7%.

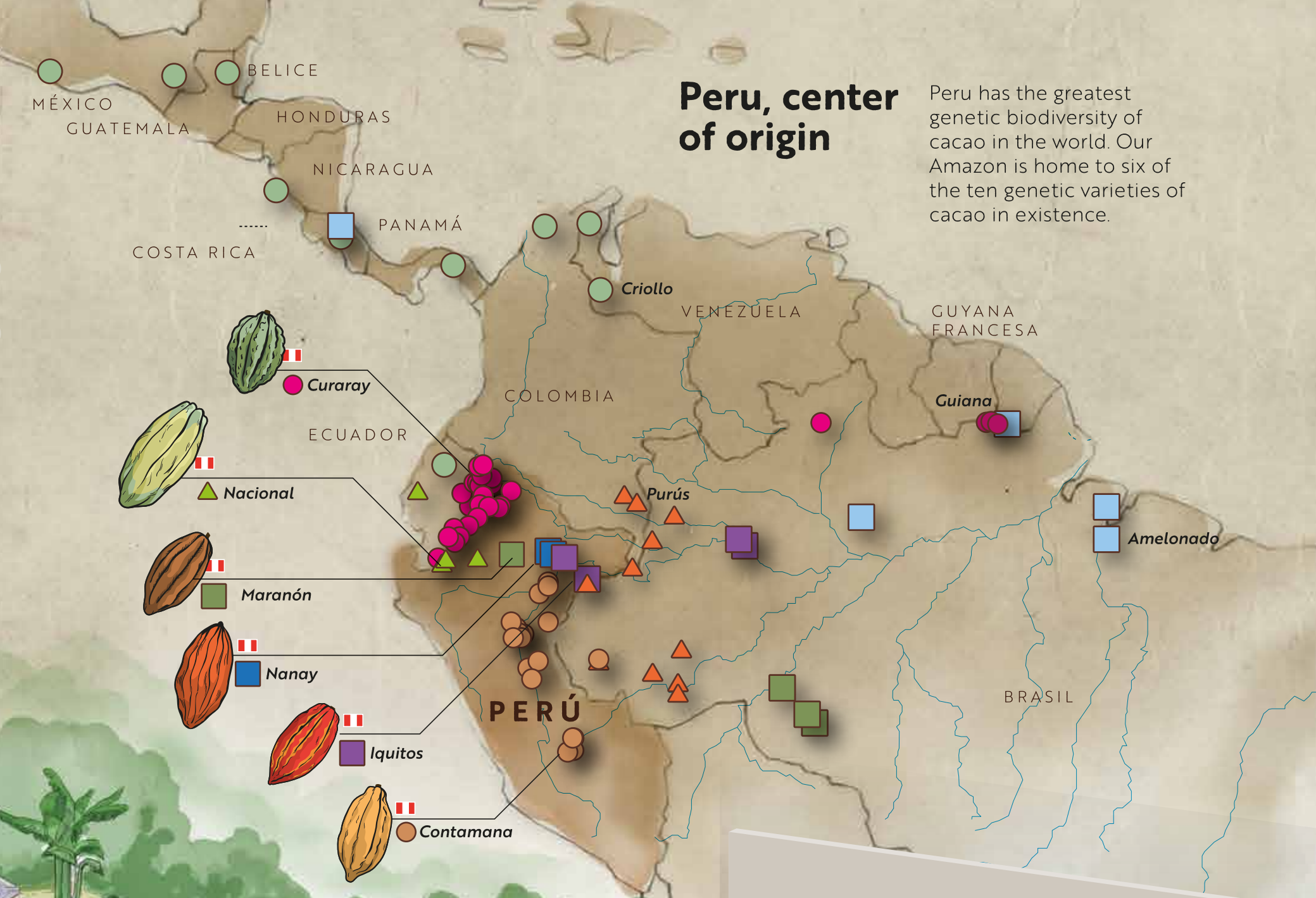
7 Storage. The dry beans are deposited in 50 kg jute bags and kept in dry and ventilated places.



TRACEABILITY
The Peruvian chocolate industry is increasingly investing in ensuring quality and traceability to generate reliable supplies that are also socially and environmentally responsible.

Peru, center of origin

Peru has the greatest genetic biodiversity of cacao in the world. Our Amazon is home to six of the ten genetic varieties of cacao in existence.



The chocolate production chain

The industrial process has two stages: the roasting of the grains to develop the flavors and aromas of chocolate and the production of derived products.



Cocoa liquor or paste



Cocoa butter



Cocoa powder

Roasting. Strict time and temperature controls define the taste, aroma, and color of the chocolate.

Winnowing. After the bean is de-shelled it is crushed into small pieces called nibs.

Grinding. The 'nibs' are ground and converted into a paste known as "cocoa liquor". For the extraction of butter, the liquor is pressed and heated.

Mixing. The different ingredients are mixed according to the type of chocolate to be made: cocoa liquor, cocoa butter, sugar, milk, etc.

Refining. The mixture is processed to make the particles finer and obtain a chocolate that is softer on the palate.

Conching. The refined 7 mixture is beaten for several hours to eliminate the volatile components that leave the chocolate bitter and acidic.

Moulding, packaging. In the final stage the chocolate bars are formed. They are then wrapped, first in aluminum foil or parchment, and then in labeled paper.

prom
perú