



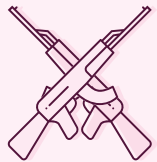
Product Catalogue

2021



Our Why

Tumaco



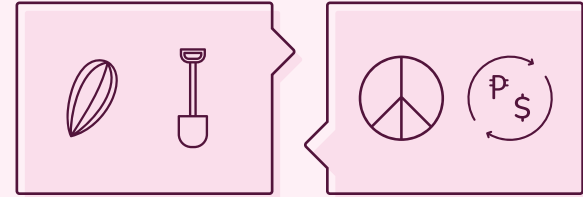
War Impacts

After 52 years of civil war 85% of people in Tumaco live below the poverty line and 74% of people are unemployed.



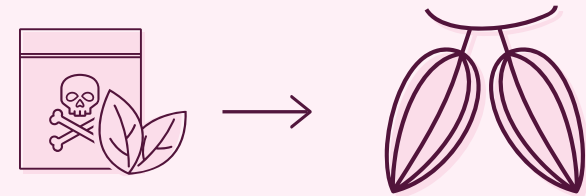
Drug Production

This single region produces 30% of all of the coca in the world, the base ingredient in cocaine.



Cacao Opportunities

Cacao production leads to peace for post-war victims by generating opportunities for sustainable income and an improvement in the quality of life of the farmers.



Agriculture Transition

Cacao has been chosen by the Colombian government as a key crop in the process of building peace.

Production Process



Cocoa production begins with the cultivation of cocoa trees and harvesting of cocoa pods from the trees. The pods have to be harvested by hand to not damage the trees.



The pods are split open, each containing up to 50 beans. The beans are removed, cleaned and sorted by hand. They are placed in wooden boxes for fermentation and then sun dried to prepare for shipping.



Dried beans are scooped into sacks and shipped to the chocolate factories. Our partner factory is women-led and committed to employment equity.



The factory will process the cocoa by roasting the beans and producing a chocolate liquor. This liquor is mixed with other ingredients to add flavours. The liquid chocolate is then molded for sale.

Building lives with dignity

Empower farmers

We enable vulnerable Colombian farmers to improve their lives by finding markets for their cacao, allowing them to escape poverty and conflict.

Disruptive Technology

We created a Decentralized Inclusive Economic Network to provide farmers with access to markets, services, and financing.

Transparent Markets

We use blockchain to measure not only cacao origin, but also the socioeconomic and environmental benefits of an investment, in alignment with the UN Sustainable Development Goals.

Our Cacao

Source

Choco4Peace operates a vertical value chain with premium, Colombian fino de aroma cacao, in the post-conflict areas of Tumaco (port city and municipality in the Nariño Department, by the Pacific Ocean). Colombia, and especially the region of Tumaco, has a long reputation of being home to some of the finest cacao in the world.

Values

Traceability – Direct work with cocoa associations

Transparency – Socioeconomic and environmental impact

Quality & Consistency – Team in the field to verify

Impact – Driven to make and measure impacts in alignment with the UN Sustainable Development Goals

The Bean

85% Fermentation rate



Handsorted

6.5% Humidity



Fermented in a wooden box

Producers

1 Association

380 Producers

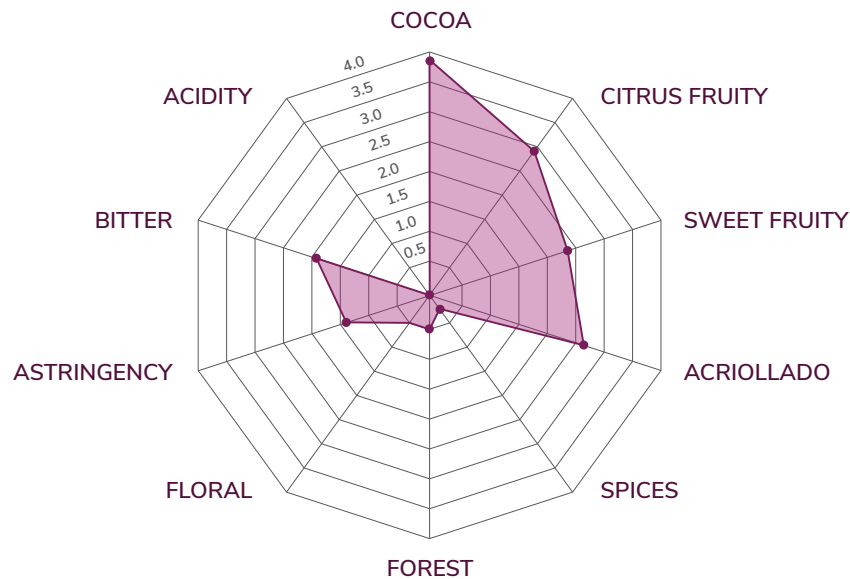
500 Tons per year

Tasting Notes

Pronounced – Floral, fruity, sweet notes

Medium – Caramel

Organoleptic Properties



Grades

Specialty – Superior quality characterized for regional cacao (criollo). Post-harvest processes and procedures are well-established and consistent, allowing us to make modifications to the fermentation and drying process according to specifications from your master chocolatier.

Premium – Excellent quality characterized by a mix of regional and hybrid.



Small Chocolate Bar

Presentation	Individual bars 12.3cm x 2.7cm x 1.2cm
Weight / Poids	30g
Shipping / Livraison	Medium Box: 36 bars Big Box: 288 bars



Variations	%	Ingredients / Ingrédients
Milk Chocolate	50%	30% cane sugar · 25% cacao · 25% cocoa butter · 20% whole milk powder 30% de sucre de canne · 25% de cacao biologique · 25% de beurre de cacao · 20% de lait entier en poudre
Crunchy Milk Chocolate Milk chocolate bar with cacao nibs to give it a satisfying crunch.	50%	30% cane sugar · 25% cacao · 25% cocoa butter · 20% whole milk powder 30% de sucre de canne · 25% de cacao biologique · 25% de beurre de cacao · 20% de lait entier en poudre
Dark Chocolate	70%	64% cacao · 30% cane sugar · 6% cocoa butter 64% de cacao biologique · 30% de sucre de canne · 6% de beurre de cacao
Crunchy Dark Chocolate Dark chocolate bar with cacao nibs to give it a satisfying crunch.	70%	64% cacao · 30% cane sugar · 6% cocoa butter 64% de cacao biologique · 30% de sucre de canne · 6% de beurre de cacao

Big Chocolate Bar

Presentation Individual bars
13.8cm x 7.2cm x 1.1cm

Weight / Poids 80g

Shipping / Livraison Medium Box: 12 bars
Big Box: 96 bars



Variations	%	Ingredients / Ingrédients
Milk Chocolate	50%	30% cane sugar · 25% cacao · 25% cocoa butter · 20% whole milk powder 30% de sucre de canne · 25% de cacao biologique · 25% de beurre de cacao · 20% de lait entier en poudre
Crunchy Milk Chocolate Milk chocolate bar with cacao nibs to give it a satisfying crunch.	50%	30% cane sugar · 25% cacao · 25% cocoa butter · 20% whole milk powder 30% de sucre de canne · 25% de cacao biologique · 25% de beurre de cacao · 20% de lait entier en poudre
Dark Chocolate	70%	64% cacao · 30% cane sugar · 6% cocoa butter 64% de cacao biologique · 30% de sucre de canne · 6% de beurre de cacao
Crunchy Dark Chocolate Dark chocolate bar with cacao nibs to give it a satisfying crunch.	70%	64% cacao · 30% cane sugar · 6% cocoa butter 64% de cacao biologique · 30% de sucre de canne · 6% de beurre de cacao

Coverture Chocolate

Presentation	Resealable bag 24cm x 15cm x 8cm
Weight / Poids	1kg
Shipping / Livraison	Medium Box: 12 bags Big Box: 144 bags



Variations	%	Ingredients / Ingrédients
Milk Chocolate	50%	30% cane sugar · 25% cacao · 25% cocoa butter · 20% whole milk powder 30% de sucre de canne · 25% de cacao biologique · 25% de beurre de cacao · 20% de lait entier en poudre
Dark Chocolate	70%	64% cacao · 30% cane sugar · 6% cocoa butter 64% de cacao biologique · 30% de sucre de canne · 6% de beurre de cacao