

Product list for Bean-To-Bar Craft Chocolate Makers & Chocolatiers

Product	Variety	Availability		Description	Genetics	Elevation (m.a.s.l.)
		Certified Organic	Conventional (org non-cert)			
Cacao (Theobroma Cacao)						
Peruvian Cacao Beans	Awajún		✓	Region: North Amazon – Amazonas department General Flavour profile: From fruity to nutty, long complex range	<i>Local natives mixed with Criollos and Trinitarios</i>	400-1000m
	Campanilla	✓	✓	Region: North Amazon Mountains – San Martin Department General Flavour profile: Citric fruits, robust, mild red fruits	<i>Local natives mixed with Criollos and Trinitarios</i>	400-1200m
	Chilique	✓	✓	Region: Northwest Coast – Piura department General Flavour profile: Nutty and Red fruits	<i>Native Criollos</i>	100-400m
	Chulucanas	✓	✓	Region: Northwest Coast – Piura department, Chulucanas district General Flavour profile: Intense, citric notes, red fruits, pollen, and honey	<i>Native Criollos</i>	100-400m
	Chuncho	✓	✓	Region: South Mountains valleys – Cusco department General Flavour profile: Very defined fruity flavours, tropical fruits, floral, and some red fruits.	<i>Native Chunchos</i>	400-1200m
	Cusco	✓	✓	Region: South Mountain valleys – Cusco department General Flavour profile: Very defined fruity flavours, tropical fruits, some red and citric fruits and some floral	<i>~60% Native Chunchos mixed with ~15%VRAEs and other Criollos and Trinitarios</i>	400-1200m
	Madre de Dios		✓	Region: Southern jungle – Madre de Dios Department General Flavour profile: Red and citric fruit	<i>Native Criollos</i>	300-500m
	Marañon	✓	✓	Region: North Amazon Mountains– Between Cajamarca and Amazonas departments General Flavour profile: Complex fruit, floral, mild nutty	<i>Native Marañon (Fortunato No. 4)</i>	900-1300m
	Mazamari	✓	✓	Region: Central South Mountains - Junín department General Flavour profile: Floral, herbal, fruity	<i>Local natives mixed with Criollos and Trinitarios</i>	500-800m
	Pangoa	✓	✓	Region: Central South Mountains – Junín Department General Flavour profile: Floral, herbal, fruity	<i>Local VRAE natives and other natives mixed with Criollos and Trinitarios</i>	600-1400m
	Piura White	✓	✓	Region: Northwest Coast – Piura Department General Flavour profile: Fruity, Citric, medium acidity; mild panela, malt, nutty notes	<i>Native Piura Criollos</i>	50-400m
	Salitral	✓	✓	Region: Northwest Coast –Piura Department General Flavour profile: fruits: tangerine to nutty. Medium acidity.	<i>Native Criollos</i>	100-500m
	San Martin	✓	✓	Region: North Peru – San Martin Department General Flavour profile: Citric to floral, mild red fruits	<i>Local natives mixed with Criollos and Trinitarios</i>	400-1200m

	Santo Domingo	✓	✓	Region: Central South Peru – Junín Department General Flavour profile: Floral, herbal, fruity	<i>Local natives mixed with Criollos and Trinitarios</i>	400-700m
	Satipo	✓	✓	Region: Central South Peru – Junín Department General Flavour profile: Fruity, floral, herbal	<i>Local natives mixed with Criollos and Trinitarios</i>	600-1300m
	Sisa	✓	✓	Region: North Peru – San Martin Department General Flavour profile: Citric fruits, robust, mild red fruits	<i>Local natives mixed with Criollos and Trinitarios</i>	500-900m
	Tsiriri		✓	Region: Central South Mountains – Junín Department General Flavour profile: Complex herbal, Boreal forest, olives, hints of cocoa	<i>Native Criollos</i>	600-900m
	Tumbes	✓	✓	Region: Northwest Coast – Tumbes Department General Flavour profile: Sweet Citric fruits and nutty	<i>Native Criollos</i>	50-500m
	Ucayali	✓	✓	Region: Central Amazon Mountains – Ucayali department General Flavour profile: Red fruits, mandarin, prunes and can be floral,	<i>Local natives mixed with Criollos and Trinitarios</i>	150-550m
	VRAE	✓	✓	Region: Central South Peru – Valley 3 rivers: Apurimac, Ene, Mantaro General Flavour profile: Floral, herbal, fruity	<i>VRAE natives, Chuncho natives, mixed with Criollos and Trinitarios</i>	400-1300m
Cacao butter	Natural (odorized)	✓	✓	Natural butter. We can create single origin/single region butter dependant on volume ordered. Raw butter available.		
Cacao Powder	Natural (non-alkalized)	✓	✓	Natural powder (non-alkalized). 10-12% fat content, as well as 20-22% and Premium 28-31% available. Low Cadmium powder available ($\leq 0.8Cd$). Custom powder from single origin/single region available dependant on volume ordered.		
Cacao couverture	custom	✓	✓	Custom made per order.		
Cacao nibs		✓	✓	Raw and roasted available. Single origin available.		
Cacao paste/liquor		✓	✓	Made to order. Single origin/region available.		



Product	Presentation	Availability		Description
		Certified Organic	Conventional	
Macambo (Theobroma Bicolor)				
Macambo bean			✓	Wild harvested. Dried and peeled.
Macambo Nibs			✓	From wild harvested beans.
Macambo paste			✓	From wild harvested beans.
Sweeteners				
Cane Sugar	Granulated	✓	✓	
Yacon	Powder, syrup	✓	✓	Regular (FOS 15-20%), Premium (25-35% FOS)
Inclusions				
Banana	Powder	✓	✓	Green and ripe banana powder available.
Brazil Nut	Whole, Pieces	✓	✓	
Camu Camu	Powder	✓	✓	High Vit. C. Whole Berry is 3-7%, Pulp 3-8%, Spray Dry Pulp extract 4-8% (the Spray Dry Pulp keeps its natural light pink colour)
Premium Ginger	Powder, Pieces	✓	✓	High gingerol content. Slight lemon flavour notes.
Goldenberry (Physalis Peruviana)	Dried	✓	✓	
Lucuma	Powder	✓	✓	(Can be used as a sweetener)
Maca	Powder	✓	✓	Gelatinized. Mixed yellow, red, black.
Mango	Dried pieces	✓	✓	Haden and Kent varieties
Pecan	Whole, Pieces	✓	✓	
Premium Pineapple	Dried pieces	✓	✓	Golden variety
Purple Corn	Powder (cob/kernel/mix)	✓	✓	Extremely high in antioxidants. Mild flavour. Used as a natural purple/violate colorant
Quinoa	Puffed	✓	✓	
Premium Turmeric	Powder	✓	✓	Minimum 5% curcumin.

