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	*Local Cajamarca Amazonas genetics with ICSs*	400-1000m
	Chililique		✓	***Region:*** Northwest Coast – Piura department ***General Flavour profile:*** Nutty and Red fruits	*Native Blanco de Piura genetics with ICSs*	100-400m
	Chulucanas		✓	***Region:*** Northwest Coast – Piura department, Chulucanas district ***General Flavour profile:*** Intense, citric notes, red fruits, pollen, and honey	*Native Blanco de Piura genetics with ICSs*	100-400m
	Chuncho		✓	***Region:*** South Mountains valleys – Cusco department ***General Flavour profile:*** Very defined fruity flavours, tropical fruits, floral, and some red fruits.	*Native Chunchos*	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	*~60% Native Chunchos mixed with Satipo VRAEs and ICSs genetics*	400-1200m
	Great White		✓	65-80% white beans ***Region:*** Northwest Coast – Piura Department. ***General Flavour profile:*** Stone and citric fruits, medium acidity	*Native Blanco de Piura genetics*	50-400m
	Madre de Dios		✓	***Region:*** Southern jungle – Madre de Dios Department ***General Flavour profile:*** Red and citric fruit	*Madre De Dios genetics, with ICSs*	300-500m
	Malingas		✓	***Region:*** Northwest Coast – Piura Department ***General Flavour profile:*** Fruity, Citric, medium acidity; mild panela, malt, nutty notes	*Native Blanco de Piura genetics*	50-400m
	Marañon		✓	***Region:*** North Amazon Mountains– Between Cajamarca and Amazonas departments ***General Flavour profile:*** Complex fruit, floral, mild nutty	*Native Cajamarca Amazonas sub-genetics (mainly Fortunato No. 4)*	900-1300m
	Mazamari		✓	***Region:*** Central South Mountains - Junín department ***General Flavour profile:*** Floral, herbal, fruity	*Local natives mixed with Trinitarios*	500-800m
	Pangoa		✓	***Region:*** Central South Mountains – Junín Department ***General Flavour profile:*** Floral, herbal, fruity with notes of port and cherry	*Local VRAE natives and other natives mixed with Criollos and Trinitarios*	600-1400m
	Piura White		✓	***Region:*** Northwest Coast – Piura Department ***General Flavour profile:*** Fruity, Citric, medium acidity; mild panela, malt, nutty notes	*Native Blanco de Piura genetics*	50-400m
	Platanal Bajo		✓	***Region:*** Northwest Coast – Piura Department	*Native Blanco de Piura genetics*	50-400m

				General Flavour profile: *Bright, Citric fruits – Mandarin. Medium acidity. No astringency*		
	Salitral		✓	***Region:*** Northwest Coast –Piura Department ***General Flavour profile:*** fruits: tangerine to nutty. Medium acidity.	*Native Blanco de Piura genetics*	100-500m
	San Martin	✓	✓	***Region:*** North Peru – San Martin Department ***General Flavour profile:*** Citric to floral, mild red fruits	*Local natives mixed with ICSs and Trinitarios*	400-1200m
	Santo Domingo		✓	***Region:*** Central South Peru – Junín Department ***General Flavour profile:*** Floral, herbal, fruity	*Local natives mixed with ICSs and Trinitarios*	400-700m
	Satipo		✓	***Region:*** Central South Peru – Junín Department ***General Flavour profile:*** Fruity, floral, herbal	*Local natives mixed with ICSs and Trinitarios*	600-1200m
	Sisa	✓	✓	***Region:*** North Peru – San Martin Department ***General Flavour profile:*** Citric fruits, robust, mild red fruits	*Local natives mixed with ICSs and Trinitarios*	300-900m
	Tsiriari		✓	***Region:*** Central South Mountains – Junín Department ***General Flavour profile:*** Complex herbal, Boreal forest, olives, hints of cocoa	*Native VRAEs and ICSs*	600-900m
	Tumbes		✓	***Region:*** Northwest Coast – Tumbes Department ***General Flavour profile:*** Sweet Citric fruits and nutty	*Native Blanco de Piura and Nacional genetics*	50-500m
	Ucayali		✓	***Region:*** Central Amazon Mountains – Ucayali department ***General Flavour profile:*** Red fruits, mandarin, prunes and can be floral	*Local natives mixed with ICSs and Trinitarios*	150-550m
	VRAE	✓	✓	***Region:*** Central South Peru – Valley 3 rivers: Apurimac, Ene, Mantaro ***General Flavour profile:*** Very Floral, with some fruits and herbal	*VRAE natives, Chuncho natives, mixed with some ICSs*	400-1300m
Cacao butter	Natural (odorized)	✓	✓	Natural butter. We can create single origin/single region butter dependent 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 (≤0.8Cd). Custom powder from single origin/single region available dependent on volume ordered.		
Cacao couverture	custom	✓	✓	Custom made per order, from any origin.		
Cacao nibs		✓	✓	Raw and roasted available. Single origin available.		
Cacao paste/liquor		✓	✓	Made to order. Single origin/region available.		
Freeze Dried Cacao Pulp	Piura		✓	Made to order. Premium product, MOQ 4kg		

Product	Presentation	Availability		Description
		Certified Organic	*Conventional*	
Macambo (Theobroma Bicolor)				
Macambo bean			✓	Dried, pealed and lightly roasted. From Chazuta, Peru.
Macambo Nibs			✓	
Macambo paste			✓	
Sweeteners				
Cane Sugar	Granulated	✓	✓	Whole Cane Sugar. Slight molasses flavour notes
Yacon	Powder, syrup	✓	✓	Regular (FOS 15-20%), Premium (25-35% FOS)
Cacao Pulp	Freeze Dried powder		✓	Made to order. Premium product, MOQ 4kg
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
Muña Mint	powder		✓	
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/violet colorant
Quinoa	Puffed	✓	✓	
Premium Turmeric	Powder	✓	✓	Minimum 5% curcumin.
Whole Vanilla Bean	Whole - Gourmet		✓	Planifolia variety. From San Ramon, Peru.