

# LUBECA

## FINEST ORGANIC COCOA FROM PERU



Ruins of Inca city Machu Picchu at 2,500 m altitude

For over 10 years Peru has produced extraordinarily high qualities of cocoa. The cultivation of cocoa is mainly organic and has increasingly replaced the cultivation of coca. Peru's warm and humid climate offers ideal conditions for growing premium qualities of cocoa and the Peruvians rank among the top growers because of their expert knowledge about cultivating cocoa plants. In addition farmers receive regular training in the area of cultivation, fermentation, drying and quality control. Various varieties of cocoa plants are cross pollinated to maintain a consistently fine taste and to achieve better resistance against diseases. The organic cocoa beans used

for the manufacture of Lubeca chocolate couverture originate from an elected and certified small cooperative located in the region of Cusco, in the province of La Convención, close to the old Inca city Machu Picchu.



Immature criollo cocoa fruit



Almost mature cocoa fruit

The cooperative stands for organic and sustainable cultivation of their plantations which are located approx. 700-1100 m above sea level and are exclusively managed by family businesses. We support the members and the families with education and equipment and by contractually guaranteeing to purchase their annual crop. The children's future opportunities are enhanced by compulsory schooling and the families' own motivation.



A farmer of our small-sized cooperative while harvesting cocoa beans from the pod

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Fermentation of cocoa beans at approx. 50 °C in wooden boxes covered with banana leaves for 3 - 5 days



Drying of fermented cocoa beans in the sun to a residual moisture of 6.5 - 7.5 %



Quality control to evaluate grade of fermentation



School class in the region Quillabamba

The work in the cooperative is characterized by good working conditions, projects to support women and measures to conserve and protect the environment.

The locally cultivated finest organic cocoa named "*Cacao Cusco*" mainly contains fine aromatic Criollo and expressive Trinitario varieties of beans. These finest cocoa varieties combined with the local expertise of fermentation create an impressive chocolate with a fine and especially fruity note. Our new chocolate couverture offers you this extraordinary taste experience.

item 789

**BIO PERU 70%**

**Finest organic dark chocolate couverture Peru 70%**

item 788

**BIO PERU 60%**

**Finest organic dark chocolate couverture Peru 60%**

item 769

**BIO PERU VM 41%**

**Finest organic milk chocolate couverture Peru 41%**

