

Cacao Fino de Aroma

LUKER CHOCOLATE WORKS EXCLUSIVELY WITH CACAO FINO DE AROMA (FINE FLAVOR CACAO), A SPECIAL TYPE OF COCOA CLASSIFIED BY THE INTERNATIONAL COCOA ORGANIZATION (ICCO) FOR ITS FRUITY, FLOWERY, AND NUTTY MALT NOTES



MAIN "FINO DE AROMA" PRODUCING COUNTRIES

- | | | |
|----------------------|-----------------------|-------------------------|
| ① Indonesia | ⑥ Saint Lucia | ⑪ Colombia |
| ② Papua New Guinea | ⑦ Grenada | ⑫ Ecuador |
| ③ Dominican Republic | ⑧ Trinidad and Tobago | ⑬ Perú |
| ④ Jamaica | ⑨ Costa Rica | ⑭ Sao Tomé and Principe |
| ⑤ Dominica | ⑩ Venezuela | ⑮ Madagascar |

Types of Cocoa Trees



FORASTERO

A very common typical African cacao tree with an acidic and astringent flavor.



TRINITARIO

A hybrid between Forastero and Criollo. Fine flavor cacao mainly grown in Colombia, Perú, Venezuela, and Ecuador.



CRIOLO

Very rare cocoa tree variety. Fine flavor cocoa with a mild, aromatic flavor.

THE DIFFERENCE

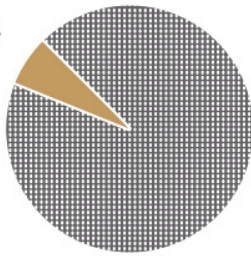
Bulk Vs. Fino de Aroma Cacao

World Cocoa Production

FINE FLAVOR CACAO

Criollo and Trinitario are considered Fino de Aroma and represent 8% of world cocoa production

8%



92%

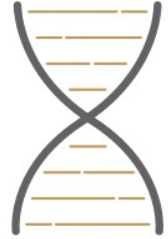
BULK CACAO

Forestero is found mostly in Africa, Asia, and Brazil and represents 92% of world cocoa production.

Genetic

CACAO ORIGIN

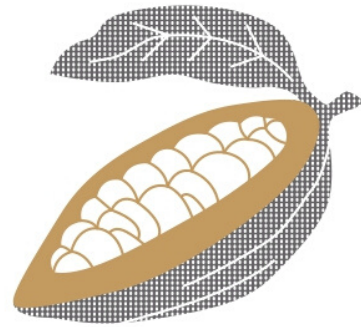
Fine flavor cacao is produced from Criollo or Trinitario cacao tree varieties while Bulk Cacao comes from the Forestero tree variety.



Appearance & Taste

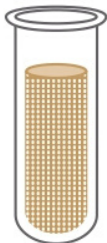
FLAVOR

Floral, fruity, nutty, caramel and malt notes distinguish Cacao Fino de Aroma from bulk cacao varieties.



EXTERNAL & PHYSICAL TRAITS

The shape of the pod and bean as well as the size and color of the beans can indicate the type of cacao.



Chemical

COMPOSITION

Theobromine, caffeine and aroma compound chemical analysis can indicate the cacao type. Forestero cacao is less rich in caffeine.



MORE PROFITABLE CULTIVATION

Agroforestry Model



Sustainable Business

AGROFORESTRY

AFTER MORE THAN 50 YEARS OF RESEARCH, LUKER CHOCOLATE HAS EVOLVED THE COCOA-FARMING MODEL, MAKING IT SIX TIMES MORE PROFITABLE FOR THE FARMER VS. A TRADITIONAL MODEL.

Our agroforestry system is a mixed plantation model including wood, plantain or other fruit trees, and the main product, cocoa. Within this model, we promote a support system where every plantation receives benefits from the others and the cocoa growing families are provided with short, mid and long term income.

OUR ADAPTIVE RESEARCH INCLUDES :

- Tree evaluation according to their genetic and agronomical characteristics, and ecological adaptability.
- Grafting procedures.

- Planting designs with controlled shade, distances between trees and planting densities.
- Pruning.
- Cultural methodology for diseases and pest control in both cocoa and plantain trees.
- Aged plantation rehabilitation.

THE HIGHEST STANDARDS

Luker Chocolate products are manufactured using the latest generation equipment to guarantee the highest standards in protecting the aroma and flavor of the cocoa. They are HACCP, ISO, BASC (business alliance secure commerce) and Kosher certified.

