



WILD COCOA PRESENTATION

- **100% wild** cocoa beans , harvested in primary forest (Amapá – Brazilian Amazonia)
- Zero planting, zero inputs , zero deforestation
- Native varieties, natural biodynamics

Process

- Harvested manually by local families and communities
- Fermentation in wooden boxes, controlled temperature and turning
- Sun drying on racks
- Manual sorting
- Final moisture content: 6–7%

Aromatic profile

- Typical notes of wild Amazonian cacaos:

(The exact profile will be confirmed with sensory analyses by chocolatiers)

Volumes & packaging

- Harvested to order
- Possibility of exclusivity per client or country
- Export: FOB / DAP
- Small batches available: 60 kg bags

Why is this cocoa rare?

- Wild origin. No agriculture, untouched ecosystem.
- Traceability Batch - Terroir - Producer
- Rarity: Micro-lots, very limited volumes
- Impact: Source of income without deforestation

For which customers

- Bean -to-bar chocolatiers
- High-end pastry chefs

Why buy it?

- The brand may be one of the only ones in the world to offer truly wild cocoa, not planted, not cloned, from the living forest.
- A product that cannot be industrialized.