

WORLD CHOCOLATE DAY

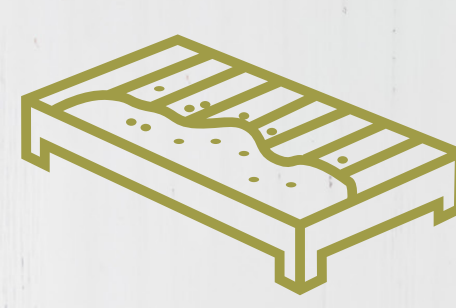
From cocoa to chocolate:
a delicious journey!



Cocoa pods

Our journey begins with meticulously selecting and sourcing the finest cocoa beans from Peruvian Amazon, ensuring the highest quality standards.

Fermentation finesse. A controlled fermentation process unlocks the rich flavor profile of the cocoa beans.



Fermenting



Drying

Sun-Drying efficiency. Precise drying techniques ensure optimal moisture content for consistent results.

Cocoa beans are delivered to the processing facilities



Roasting

Expert Roasting. Our state-of-the-art roasting process unlocks the full potential of the cocoa nibs.

Nibs roasting for a milder taste!

Our advanced grinding technology transforms the cocoa nibs into a smooth and consistent cocoa mass, ready for further refinement.



Grinding



Blending

We meticulously blend the cocoa mass with high-quality ingredients, including cocoa butter, sugar, and milk powder, to achieve our signature chocolate taste.

Refining expertise. Through meticulous refining, we achieve a luxurious texture for our chocolate base.



Refining



Conching

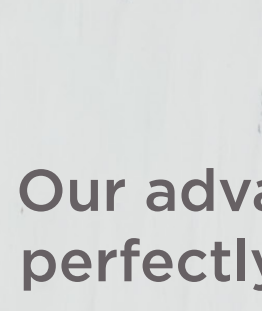
Extended conching ensures a superior flavor profile and creamy mouthfeel, elevating the chocolate experience.

Precise temperature control during tempering guarantees a beautiful sheen and a satisfying snap, ensuring the highest quality standards.



Tempering

Adding delicious extras: Nuts, fruits, and more!



Our advanced molding techniques ensure perfectly formed chocolate creations and great packaging materials.



Molding & Packaging



Distribution

The finished product is then prepared for seamless delivery through our reliable distribution network, ensuring it reaches your customers in perfect.

