

OUR CACAO CHUNCHO

Considering the fact that Peru is one of the most biologically diverse countries, it should not be too surprising to know that the cacao tree originated in the Amazon rainforest. The natives of many cultures have always had access to the cacao fruit. The Latin name for cacao is “Theobroma” and literally means “food of the gods”. When the Spaniards arrived in Peru, the Incas were using cacao to make a special beverage using the ground beans. It was a sacred fruit that they were using for special ceremonies. Today, there are many healers and people who consume cacao in order to open their hearts and heal themselves. Organic cacao paste releases endorphins that reduce the perception of pain and can help trigger a positive feeling in your body.



Our Cacao Chuncho beans grow naturally on our about 40 hectare land. The local farmers and communities are proud to share their sacred cacao beans with the world, making our 100% organic cacao paste in the most artisan way. We do not use industrial machines during our manufacturing process, neither do we use any fertilizers for our cacao beans. We respect Mother Earth and want to give you the purest cacao paste possible.



OUR COMMITMENT

We want to provide fair working conditions and assist our local farmers in the whole process of our Cacao Chuncho. Our vision is to give our local communities, women and farmers what they deserve and provide not only the best cacao in the world, but also to achieve international certifications for our farmers.

We are collaborating with AMEDE (Association Of Women Entrepreneurs For The Development Of The District Echarati), an organization uniting many women from different organizations to represent their economic initiatives in the district of Echarati under one strong association. Our mission is to improve the economic conditions of women and reduce gender-based violence.

We want to cooperate with many different institutions, the government and organizations to create a network and be able to fight for our rights hand in hand. Together we can achieve many more things and with our support our local communities are able to overcome their economic challenges. By trading our Mamá Cacao and gaining sustainable certifications, we ensure fair working conditions for our local farmers and women.

CACAO PROCESSING & HARVESTING

We are working hand in hand with local farmers and try to keep the whole process very natural and respectful towards the Quillabamba community, so we can guarantee to have a high quality product that is 100% fairly produced and organic.

HARVESTING



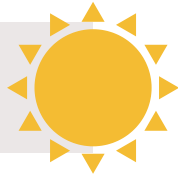
Once we know the crop is ready to harvest, we start to hand-pick the pods. Since cacao pods ripen at different times, mechanization isn't possible. Pods containing cacao beans grow from the trunk and branches of the cacao tree. The process of harvesting involves removing the ripe pods from the trees and opening them to extract the wet beans.



FERMENTATION

After checking every single bean by hand, the fermentation process begins with the growth of microorganisms. Yeast basically grows on the pulp that surrounds the beans, which converts the sugars in the pulp to ethanol. Bacteria then start to oxidize the ethanol to acetic acid and then to carbon dioxide and water. The pulp starts to break down and slowly drains away due to the temperature rise.

DRYING



The cacao beans are naturally dried to reduce the humidity and cultivate its unique flavor. Our Cacao Chuncho is dried in wooden boxes. If the drying is too slow, it can mold and the beans are losing their quality. If it is drying too fast, it loses its special flavor. This is why the beans have to be checked during the whole drying process, so they dry evenly.



ROASTING

Our cacao beans are roasted in roasters at temperatures between 130°C and 150°C. The beans develop their typical roasted cocoa aroma and dark brown color. During this step, the shells come loose and separate from the kernels. Afterwards, the beans cool down and can be deshelled.

GRINDING & PACKAGING



Now the cacao nibs are ground into liquid cacao mass. The grinding process generates heat and the dry granular consistency of the cocoa nib is then turned into a liquid as the high amount of fat contained in the nib melts. We pour the pure cacao paste directly into a mould and let it cool. Then, we package our organic MAMA CACAO made in Peru and send it to places all over the world!



ABOUT SONQO

Sonqo Heart For Others is a non-profit organization located in Peru. Our purpose is to protect and conserve ancestral wisdom by supporting sustainable projects and sharing our ancient knowledge through volunteering experiences, spiritual courses and retreats. We apply the ancient principles based on **Sumac Kausay** (holistic well-being) to the modern world and therefore help people find their inner balance and connection to **Pachamama** (Mother Earth).

We believe in the interconnection of everything and therefore merge spiritual retreats with sustainable activities in order to guide people's life transformations and help Mother Earth at the same time (giving and receiving principle).



When you help yourself, you help Mother Earth. And when you help Mother Earth, you also help yourself." **(Ángel Herrera)**