



**CooperativaGroup**

# CHOCOLATE AND COCOA CATALOGUE





At CooperativaGroup we favour a business model that is based on the principles of fair trade. One that leads to improvement of the quality of life of the producer and their production environment. We strive to benefit the local community as well as ourselves.

In our activities, we are characterized by seriousness, honesty and transparency.



# GROUND COCOA, COCOA LIQUOR AND 100% PURE COCOA PASTE



WEIGHY [g]	FORM	COMPOSITION	PACKAGING	STORAGE
400	Bar	Ground cocoa beans, 100% bitter (natural).	<b>Type:</b> Bag, box, dry husk or cocoa pod.  <b>Material:</b> Paper, paraffin paper, aluminium, waxed cardboard, plant based material (dehydrated husk or cocoa pod) or foil.	It must be stored in a dry environment, free from moisture, contamination and at a temperature below 30 C degrees.
1000	Granule			
1000	Block			
100	Tablet			
500	Cubes			



# SEMI-BITTER TABLE CHOCOLATE, SWEETENED WITH STEVIA



WEIGHTY [g]	FORM	COMPOSITION	PACKAGING	STORAGE
400	Bar	Ground cocoa beans, stevia (Sweetener).	<b>Type:</b> Bag, box, dry husk or cocoa pod.  <b>Material:</b> Paper, paraffin paper, aluminium, waxed cardboard, plant based material (dehydrated husk or cocoa pod) or foil.	It must be stored in a dry environment, free from moisture, contamination and at a temperature below 30 C degrees.
500	Granule			
100	Tablet			
500	Cube			



# 100% DARK TABLE CHOCOLATE WITH PEANUTS



WEIGHTY [g]	FORM	COMPOSITION	PACKAGING	STORAGE
400	Bar	Ground cocoa beans 100% bitter (naturanle), peanuts	<b>Type:</b> Bag, box, dry husk or cocoa pod.  <b>Material:</b> Paper, paraffin paper, aluminium, waxed cardboard, plant-based material (dehydrated husk or cocoa pod) or foil.	It must be stored in a dry environment, free from moisture, contamination and at a temperature below 30 C degrees.
500	Granule			
100	Table			
500	Cube			



**SEMI-BITTER TABLE CHOCOLATE, WITH VARYING PERCENTAGE OF COCOA AND ONE OF THE FOLLOWING SPICES: CHAMOMILE, THYME, SACHA INCHI NUTS, PEPPERMINT, BASIL, CLOVES, CINNAMON, NUTMEG + SWEETENER, SUGAR OR SUGAR CANE PANEL.**



<b>WEIGHY [g]</b>	<b>FORM</b>	<b>COMPOSITION</b>	<b>PACKAGING</b>	<b>STORAGE</b>
400	Ba	Ground cocoa beans, sugar, mint, lecithin.	<b>Type:</b> Bag, box, dry husk or cocoa pod.	It must be stored in a dry environment, free from moisture, contamination and at a temperature below 30 C degrees.
500	Granule		<b>Material:</b> Paper, paraffin paper, aluminium, waxed cardboard, plant-based material (dehydrated husk or cocoa pod) or foil.	
100	Table			
500	Cube			



# CHOCOLATES FILLED WITH VARIOUS FRUIT JAMS, OR SWEET COCONUT MILK AND COCOA FROM SAN VICENTE



WEIGHTY [g]	FORM	COMPOSITION	PACKAGING	STORAGE
160	Box of 8 chocolates	Chocolate, sugar, milk, desiccated coconut, glucose.	<b>Type:</b> Box  <b>Material:</b> Colored aluminum foil and paraffin paper	It must be stored in a dry environment, free from moisture, contamination and at a temperature below 30 C degrees.



# COCOA CANDY, WITH: COCONUT, PEANUTS, SESAME, COFFEE, ORANGE, TANGERINE, AND TWENTY OTHER VARIETIES.



WEIGHTY [g]	FORM	COMPOSITION	PACKAGING	STORAGE
40	8 rectangular candies.	Sugar and/or panela*, cocoa, glucose, sesame, whole milk powder, citric acid, edible cellulose gum.	<b>Type:</b> Elegant Box  <b>Material:</b> Cellophane paper and plastic bag.	It must be stored in a dry environment, free from moisture, contamination and at a temperature below 30 C degrees.

Panela: unrefined whole cane sugar





# SEMI-BITTER INDUSTRIAL CHOCOLATE (70% SWEETENER (SUGAR AND/OR PANELA), 30% COCOA).



WEIGHTY [g]	FORM	COMPOSITION	PACKAGING	STORAGE
500	A bar in a box	Sugar and/or Panela, 70%, ground cocoa seeds 30%.	<b>Type:</b> Foil and cardboard.	It must be stored in a dry environment, free from moisture, contamination and at a temperature below 30 C degrees.
500	Granules in a plastic bag			
500	Bar in a plastic bag			



# RAW COCOA BUTTER



WEIGHT [g]	FORM	PACKAGING	STORAGE
400	Cube	Plastic bag	It must be stored in a dry environment, free from moisture, contamination and at a temperature below 30 C degrees.
500	Tablet		
1000	Block		



**CooperativaGroup**

# FINE CHOCOLATE LINE



# VALUE OF THE OFFER



**The history behind the grain:** In our chocolates, the origin of the beans is crucial, thanks to the uniform origin, the consumer can get to know the richness and power of our producers.

**Flavour profiles:** Each type of grain has its own unique taste. We use it to get the maximum potential in branded chocolates.

**Sustainability:** Monitoring the production processes of each manufacturer will ensure development, profitability, care for the environment and social and economic justice for all members of the chain.

**Alliances:** Producers are the backbone of the project, and guaranteeing trade alliances allows them to improve their living conditions and that of their families.

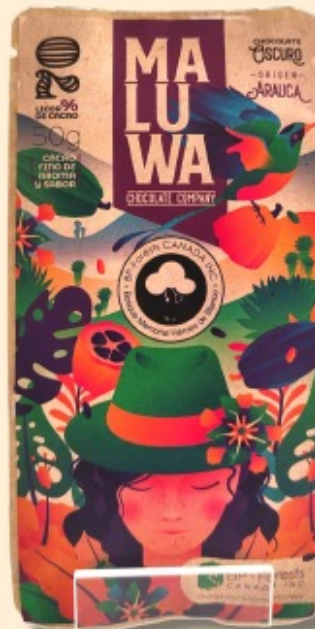
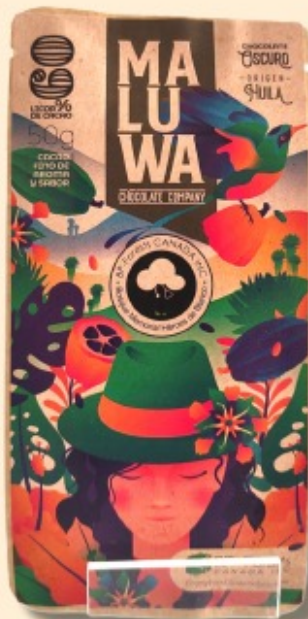
**Quality:** We don't just buy and process cocoa. Our commitment to knowing the producers ensures that we can control the entire production chain.

# VARIETIES – 80 grams



4 varieties originating from different regions of Colombia.

# Alianza line (50 grams)





## ORIGIN OF SANTANDER

Milk chocolate from cocoa from Santander. High milk content, with hints of nuts, sweets and fruity flavors provided by unground cocoa chips, which also give it crunchiness.



## ORIGIN OF HUILA

Dark chocolate with 60% cocoa, Huila origin with flavours of panela, and caramel.





## ORIGIN OF ARAUCA

70% cocoa dark chocolate, Arauca origin. It has a bit of fruity sour aftertaste typical of cocoa from the Arauca region, citrus flavours and red fruits.



## ORIGIN OF ANTIOQUIA

90% cocoa dark chocolate, origin of Antioquia, with a hint of spicy taste with nuts. This chocolate is made from cocoa from the Turbo region, municipality in Urabá, Antioquia.



# CONTACT

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