

COCOA

ORIGIN:

Our cocoa is produced by ASHANINKAS communities, located on the banks of the Ene and Tambo rivers in the central jungle, Junin Region, Peru.

BENEFITS:

Cocoa is a food rich in stimulating principles, it provides energy to overcome daily work, keeping you mentally more active, eliminating body pain, keeping the skin cleaner and free of impurities.

In cocoa we find a high level of Theobromine, which produces beta-endorphins. These hormones are directly responsible for feelings of calm, relaxation and happiness. It acts as a diuretic and stimulates the renal system. It has a stimulating effect on the central nervous system.

In addition, cocoa contains small amounts of other endorphin substances, directly responsible for emotional ecstasy; stimulates the centers of pleasure and gives a feeling of constant love. For this reason, scientists came to the conclusion that chocolate taken in higher quantities induces a pleasant feeling and well-being.

Contains natural antioxidants, suitable mainly as protection against heart disease and also help prevent degenerative diseases, cell aging and even cancer.

PRESENTATIONS:**Powdered**

- ✓ Bagged x 5 Kg (double polyethylene bag)
- ✓ Inside double corrugated cardboard boxes x 20 Kg (4 bags)

CEREMONIAL

A block of 12.5 Kg inside a double corrugated cardboard box.

Labeled with the following information:

- ✓ Nutritional value
- ✓ Sanitary Registry
- ✓ Date of production and expiration
- ✓ Storage requirements
- ✓ Trader Information

