



PURETÉ RANGE

The purest cacao flavor.



A unique farmer-to-chef process to offer you the best of nature while encouraging longevity of farmers engagement

- / Optimized fermentation for pure flavors
- / Cacao farmers trained in agricultural practices in order to protect plantations, maximize yields, and sustainably increase their incomes
- / 100% traceable beans
- / Quality checks from cocoa beans to chocolate
- / Customized chocolate processing to protect natural flavors of cacao



The Pureté range also includes:
Alunga 41%, Excellence 55%, Inaya 65% & Ocoa 70%

