

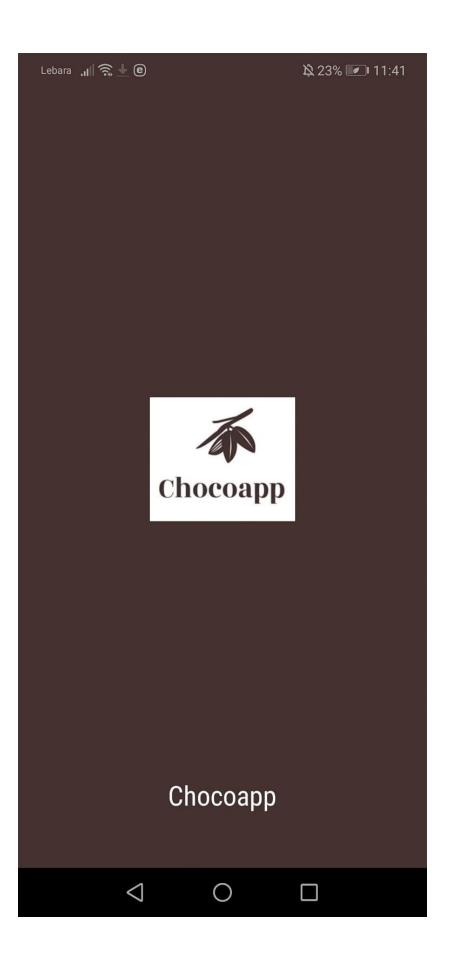
Professional Product: CHOCOAPP

Link: https://madly-join-3614.glideapp.io/

Nadia Sánchez Patazca – 79215

HZ University of Applied Sciences

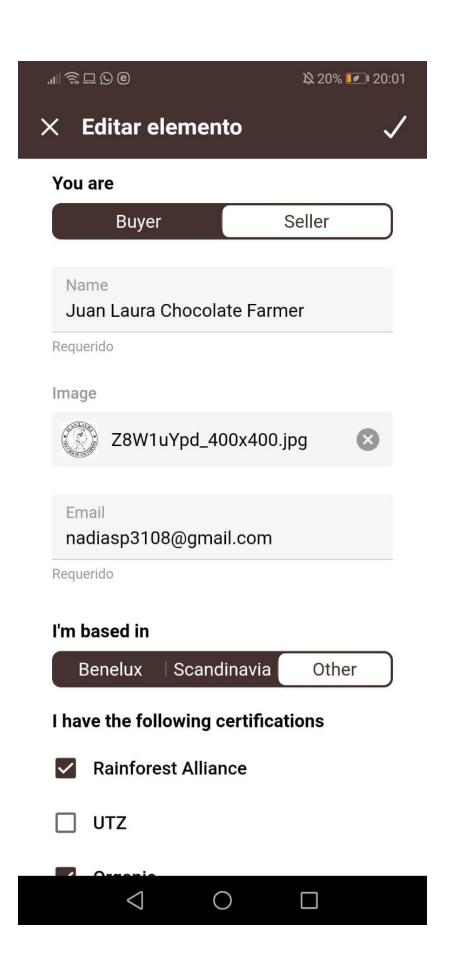








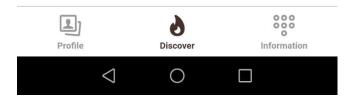






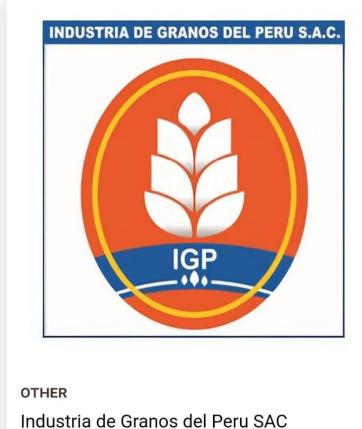












Cocoa Beans, Cocoa Powder, Cocoa Butter, Nibs, **Chocolate Bars**

(

27 Profile



000 Information



abla









Juan Laura Chocolate Farmer

Email

nadiasp3108@gmail.com

City 2

Pichari Alta

City

Cusco





Discover











Juan Laura Chocolate Farmer

Email

nadiasp3108@gmail.com

City 2

Pichari Alta

City

Cusco

Country

Perú

Region

Other

Interested In















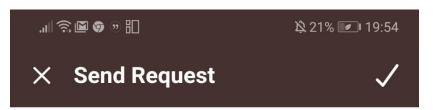
Discover











Please confirm your request by clicking on the Submit button in the top right corner



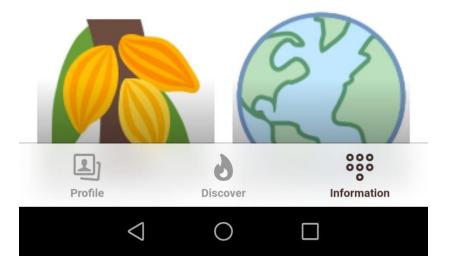


Peruvian Cocoa

Peru is the center of origin for cocoa and has the greatest genetic diversity in the world.

Cocoa production entails a long value chain that is one of the country's most important due to its impact on the economy of the producing regions. Most farms are less than three hectares in size and are managed by families of modest means.

Any initiative to improve productivity and profitability helps to reduce poverty levels in the cocoa-producing communities because these are yet to properly organize associations and cooperatives would facilitate sustainable development of the sector.







three hectares in size and are managed by families of modest means.

Any initiative to improve productivity and profitability helps to reduce poverty levels in the cocoa-producing communities because these are yet to properly organize associations and cooperatives would facilitate sustainable development of the sector.

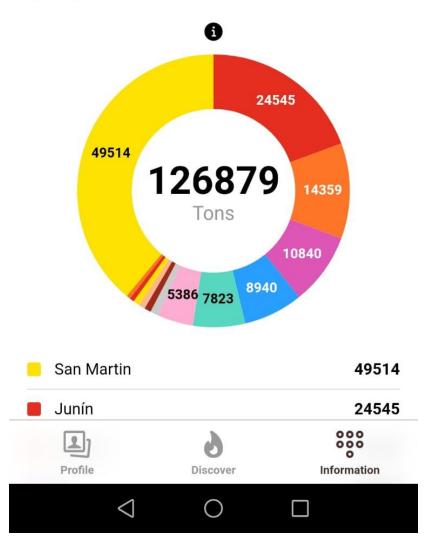






National Production

These are the 13 cacao producing regions in Peru, although 91% of the output is concentrated in just seven. San Marín is the principal national producer. In San Martín, Junín and Ucayali the area devoted to organic cocoa is increasing, renewing older cacao trees for early varieties that produce better quality beans.





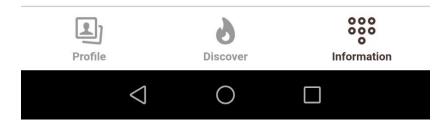






World Production

Cacao is grown in areas with a tropical climate and high humidity, 26% north and south of Equator.





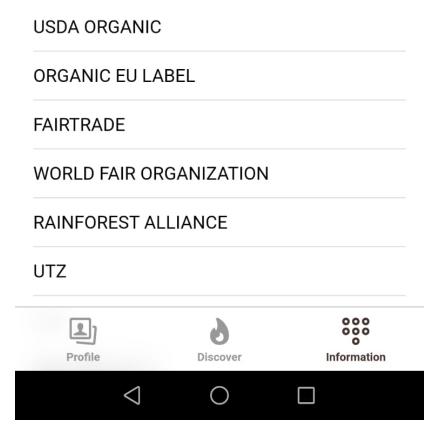


Awards

The quality of Peruvian cocoa has been awarded in the world's most prestigious competitions, created to promote the development of cocoa producers and the companies that make fine chocolate.

For example, in the American final of the International Chocolate Awards 2017, Peru won 28 gold, silver and bronze medals in various categories.

International Certifications

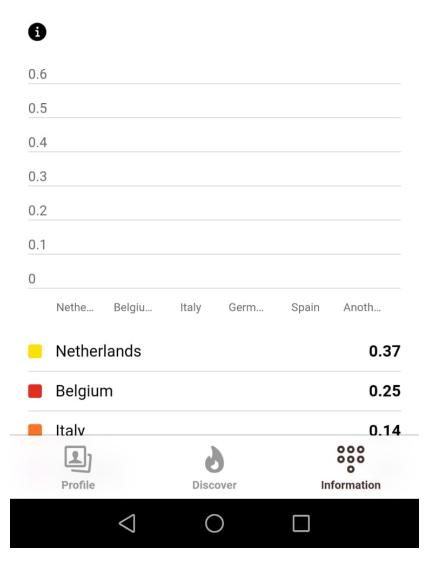






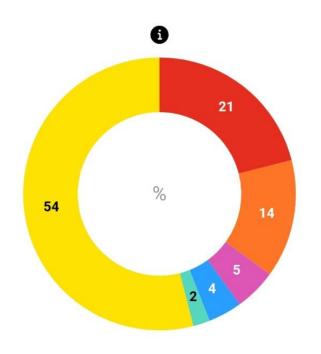
The main destinations of Peruvian cocoa

There has been a sustained increase in exports since 2004. In the period of 2000-2015 the increase was 62%.









European Union		54
United States		21
Other		14
South Korea		5
Canada		4
Malasya		2
<u>.</u>	9	000
Profile	Discover	Information

 \triangleleft \bigcirc \square