

OUR LAND IS PRIVILEGED, RICH IN NUTRIENTS AND MINERALS THAT ARE TRANSFERRED TO EACH ONE OF OUR COCOA BEANS. WE HAVE COCOA PLANTATIONS AT SEA LEVEL, IN THE MOUNTAINS, AND NEAR RIVERS SURROUNDED BY BEAUTIFUL NATURE AND LANDSCAPES.

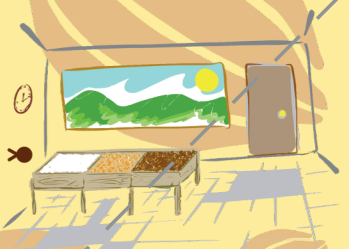
OUR PROCESS BEGINS IN THE FIELD...



with the cocoa farmers who, on a daily basis, dedicate themselves to the careful

harvesting
of the wonderful cocoa fruit.

The farmers, patiently shell the colourful **cocoa pods** to gather together the precious cocoa Beans



Fermentation
is one of the most delicate processes on which the chocolate's final **flavour and aroma** depend.

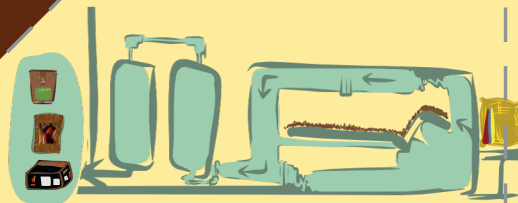


The beans are **dried** under the tropical sun.

Every farmer has his or her own tricks to improve the process. Some spread the cocoa beans out on their roves, others on planks of wood or on the river banks. Every little detail gives the cocoa an extra special touch.



Once dried, the farmers pack the cocoa beans and take them to their association.



The cocoa beans arrive safely to our production factory where they are either packed for being directly sold or they are transformed into **chocolate products.**



CACAO FINO DE AROMA IS DISTINGUISHED BY ITS AROMAS AND ITS FRUITY AND FLOWERY FLAVOUR WITH NUTTY MALT NOTES. AROUND 8% OF THE COCOA PRODUCED IN THE WORLD IS CACAO FINO DE AROMA. 76% OF WHICH IS PRODUCED IN COLOMBIA, ECUADOR, PERU AND VENEZUELA.

WE USE CRIOLLO AND TRINITARIAN COCOA BEANS GUARANTEEING OUR BUYERS 100% CACAO FINO DE AROMA QUALITY.

LUKER Chocolate®

THANKS TO THE FACT THAT WE ARE PRESENT THROUGHOUT THE COCOA CHAIN, WE CAN GUARANTEE THE **HIGHEST QUALITY** OF OUR PRODUCTS

We are very interested in the farmers' quality of life, which is why we buy their harvest at fair prices and have **trade agreements** with more than 50 cocoa farmers' associations.