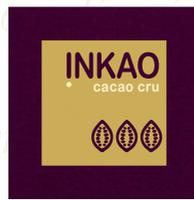


INKAO
• cacao cru





The «raw» chocolate

“Raw” chocolate is usually understood to be the one manufactured from beans that have not been roasted, but simply dried in the sun. Food in general is considered “raw” if it has not been prepared in temperatures exceeding 45°C. Above this, the enzymes in the food degrade. As a general rule, the higher the temperature and the longer the time of cooking, the more vitamins, minerals and nutrients are lost. The creation of our raw chocolate is, in fact, even more careful, as it is processed below 42°C.

We can recognize raw chocolate by its distinct texture and taste. Both of these are due to the smaller variation in temperature during the creation process as compared to traditional chocolate.



The well-wishing chocolate

Raw cacao is naturally rich in polyphenoles - anti-oxidants that contribute to the general well being of the body. It also evokes the sense of joy and happiness, because it contains anandamide: a mood enhancing substance sometimes referred to as «the bliss hormone». Cacao also contains theobromine, which is a powerful, invigorating energizer. The word literally translates to “food of the gods”.

Finally, raw cacao is also rich in magnesium, known for its qualities of supporting the nervous system in general.

And these are just some of the incredible virtues of cacao.

On top of this, we use agave syrup and coconut nectar to sweeten our chocolate, as these have a very low glycemic index. This way, even those of us with a sweet tooth, but who do not tolerate sugar well, can enjoy the fruits of our work.

The ethical chocolate

We choose to use the criollo cacao gathered at the Pangoa Cooperative in Peru and imported in cooperation with SALDAC.



This arrangement is set up with biodiversity, ethics, transparency, independence and self-determination of local producers in mind. The network has been set up so that at no point it infringed on the dignity of work of the people who harvest the beans.

The SPP certificate, given to small producers with verified, complete autonomy over every element of their work.



Prenez-vous confortablement, prenez quelques respirations pro-

The criollo variety is considered the queen of cacao's – the most ancient and least modified one. The beans are of excellent quality, slightly fermented and dried in the sun in low temperature, in order to preserve the nutritional and gustatory qualities.



Laissez-le fondre délicatement dans votre bouche.

The lovingly crafted chocolate

We ourselves really do love chocolate, especially the raw chocolate. So, we've been working in creating our own recipe. The goal, create a chocolate that is both good, to satisfy the gourmards that we are, and healthy. And as we also love beauty and nature, we have dressed our creations in a magnificent adornment, printed with vegetable inks.



We do everything ourselves, from processing the raw materials to packaging the tablets.

Ce chocolat est le fruit de notre rencontre, notre amour, notre créativité.

We made it from a space of silent celebration and sometimes singing, or dancing. Above all, we whispered to him our best intentions for you who are going to taste it: to delight your taste buds, to transport you and awaken your senses. Finally, so that it gives you pleasure, that it makes you feel good.

May our joy of living reflect your joy of living.

Thank you.

avant d'arriver entre nos mains et à partir duquel nous

qu'il contient. Que ce

s nourrisse corps et âme. et revive en vous la mémoire des

ines.

Gratitude



INKAO

Las Vignos, 11190 Bugarach

Call us : 0033 6 22 99 42 14

E-mail : inkao.cacaocru@gmail.com

Our range of tablets



Criollo Flower
75 %



Criollo Flower
85 %



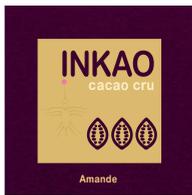
Criollo Flower
95%



Cacao nibs

Plain chocolates.
The must-have at 75%. All the power and intensity of Criollo cacao for the 85%. Almost 95% pure for true cacao lovers.

The crunch and bitterness of pure cacao.



Almond



Hazelnut



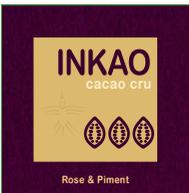
Candied ginger



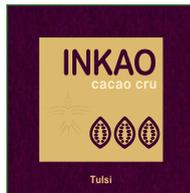
Candied Orange

Classics!
Almonds and hazelnuts are activated, then dried at low temperature.

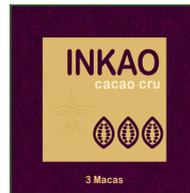
With homemade candied ginger and orange with coconut blossom sugar.



Rose & Chili



Tulsi-Lime



3 Macas



Tonka Bean

The ancestral combination of cacao with a hint of rose ... to open the heart.

The subtle combination of holy basil and citrus gives an exotic touch to this pleasantly stunning chocolate.

Yellow, red and black maca combined with the finesse of 85% chocolate. Tasty energy bomb.

A true delight. The vanilla-caramel flavors of tonka bean go really well with cacao.



Praliné

Grounded toasted almonds and hazelnut lightly coated with coconut sugar



Physalis

This berry, sweet with a touch of acidity, is incredible with chocolate



CBD

Chocoalte and CBD : 2 soul mates that enhance each other.



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