

GUARANTEE OF QUALITY FOR COUVERTURE AND FINAL PRODUCTS (CHOCOLATE, BONBONS, ETC)

- Only made with beans or cacao liquor that comply with CUNAKakaw criteria.
- A minimum of cacao / cacao liquor content.
- No other vegetable fats.
- Finesse < 20 microns.
- 100% Produced In Country of Origin (100%PICO).

GUARANTEE FOR SOCIAL RESPONSIBILITY

- Complies with social national legislation, such as no child labour.
- Commitment to work toward continuous improvement of working conditions.
- Add value to Central American chocolate makers by Producing In Country of Origin (100%PICO).



GUARANTEE FOR ENVIRONMENTAL RESPONSIBILITY

- Sustainable soil management / Good Agricultural Practices.
- Cultivation under an agro-forestry-system.
- Transparency from all members about their practices.



www.cunakakaw.com





CUNAKakaw is a guarantee (seal) that was adopted, implemented and monitored by the Meso-American Association of Fine Cacao and Chocolate (AMACACAO), which consists of exemplary cacao and chocolate companies from the original Mayan lands... since thousands of years the cradle ("cuna") of chocolate passion!

These days, private farms, cooperatives, artisanal and industrial chocolate makers unite under a collective brand: CUNAKakaw, with a strong commitment for regenerating cacao and chocolate production in Meso-America together with a guarantee for quality products, managed under a strict Internal Control System:



GUARANTEE OF ORIGIN

- The origin of a CUNAKakaw product, whether it is a cacao bean, cacao licor or chocolate, is always from the traditional Mayan territories in Belice, El Salvador, Guatemala, Honduras, Nicaragua, and the South of Mexico.



GUARANTEE OF CACAO BEAN QUALITY

- Physical parameters for fermentation, drying and defects.
- Sensory parameters, analysed by external experts.
- Fitosanitary parameters, such as heavy metals, etc.
- Genetically, mostly Trinitario and Criollo cacao.
- Adequate storage and transport conditions.
- Traceability to the farm level.

GUARANTEE OF CACAO LIQUOR QUALITY

- Only made with beans that comply with CUNAKakaw quality criteria.
- Only cacao with desired taste profile notes.
- Mild profile roasting.
- Complies with microbiological norms adopted by the industry.
- Good Manufacturing Practices.
- 100% Produced in Country of Origin (100% PICO).

