


# Nourishing lives for a flourishing world



The  
Superfood  
Company™



A hand holding a large, yellow cacao pod with dark brown spots. The background is a dark, atmospheric image of Machu Picchu, Peru, with a prominent mountain peak in the distance. The text is overlaid on the right side of the image.

We are a **Peruvian** company  
committed to source and  
develop **superfoods** &  
sustainable plant-based  
products from **Perú** and  
**Ecuador to the World.**





We are dedicated to supplying the world with **authentic superfoods**. With **cacao at our core**, we specialize in this **powerful crop** to deliver only the very best. This mindset shapes everything we do, bringing us genuine joy and fostering **meaningful relationships** with all of our collaborators. As a result, we maintain direct access to exceptional sources where the **finest natural superfoods are grown**.



Founded in 2018, our mission is to deliver high-quality grains and natural ingredients to the world through sustainable practices.

Our diverse team brings over **16 years of expertise** in trading, logistics, product development, and quality assurance.





# We operate across three core units

1

Bulk grain  
trading

2

Our own  
retail brands

3

White-label  
services

As a **certified B-Corp** with **Organic** and **quality certifications**, we're committed to **positive social and environmental impact** across the value chain.

Certified



Corporation





Our core focus is on the **bulk cacao trade**, which drives our operations. We move tons of cacao every week, maintaining full traceability and strict process control from origin to shipment. **Quality is at the heart of everything we do.**





Applying the most **rigorous certifications and best practices**, we invest in the **development** of our own **consumer brands**, supported by a dedicated **product design and innovation team**.

For partners seeking **tailored solutions**, our **white-label** services offer the **flexibility** to create and launch **customized brands** with our ingredients and expertise.







# Cacao Beans

Our cacao beans business unit focuses on **sourcing, processing,** and **exporting** both **conventional** and **specialty-grade** beans, carefully selected for their **flavor profile** and **quality**. Our beans are **directly sourced** from **seven** distinct cacao-growing regions across **Peru** and **six** regions in **Ecuador**, ensuring a diverse and traceable supply of fine cacao with **unique regional characteristics**.







## *Derivatives* **Cacao Paste**

Is prepared by **grinding the cacao nibs at temperatures below 118°F** to yield a **rich paste** that is then **cooled and dried**, forming **chocolate-like chunks**, it can be used to **make your own chocolate creations**, as well as **baked goods**.





## *Derivatives* **Cacao Butter**

Is fantastic for baking **pastries** such as: **cookies, cakes, donuts, chocolate bread, chocolate pudding** etc. The key words in this section would be **pastries** and **desserts**.





*Derivatives*

## Raw / Roasted Nibs

Nibs can be considered as a **healthy form of chocolate chips**, which are sliced from the **cacao beans** and then **roasted** to acquire the **digestibility** and **tasty flavor notes**.

Furthermore they can be used as a **tasty snack**, added to **cookies, trail mix, smoothies** and **ice cream**.







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