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PRIVATE LABEL

Your brand, our quality! We have long-term relationships with private label satisfied customers based on our know-how and flexibility.



Bean-To-Bar Single-Origin Chocolate

We are Machu Picchu Foods, the leading manufacturing company of Peruvian cacao products with more than 30 years of experience and a passion to offer the best cocoa ingredients and chocolates.

Our work begins in the fields, working closely with more than 5,000 family farms, where we have built stable ties and lasting relationships based on respect and sustainable production under the highest quality standards and international certifications.

***Let's discover the fine chocolate from Peru,
which is one of the world's largest producers of organic cocoa beans!***



Certifications*

We are committed to offering high-quality cocoa products, ethically sourced from sustainable farms.

Our reliable quality system and our sustainable supply chain management are in accordance with the highest international standards as demonstrated by certifications.

Organic Agriculture



Sustainability & Social Responsibility



Food Safety



Religious Certifications



Standards of Quality



(*) Verify availability on the products of interest



Sourcing Centers

We select the best cocoa beans across the Peruvian valley in our over 30 collection centers.



Manufacturing Facilities

Our modern factories and years of experience allow us to satisfy the requirements of our clients around the world.



International Quality Standards

Our quality controls are an integral part of all our production processes.

We are audited by multinational companies.



Our infrastructure

We have two processing plants specialized in the production of cocoa and chocolate that fulfill with different certifications.

Pisco facility

- ✓ Cocoa and chocolate production facility.
- ✓ Annual Capacity: 10,300 MT of chocolate and 46,500 MT of cocoa derivatives
- ✓ Dedicated facility to produce and package products free from the top 14 food allergens.
- ✓ First certified Kosher Parve chocolate factory in South America, inaugurated in 2010.
- ✓ Organic, Fair Trade, and other certifications for different international markets.

Callao facility

- ✓ Production facility of chocolates, wafers, and other products for the confectionery industry.
- ✓ Annual Capacity: 43,500 MT of chocolate.
- ✓ Dedicated facility to produce chocolates with nuts, milk, soy, and other allergen ingredients.

A collection of cocoa products in three wooden bowls. The top-left bowl contains chunks of pale yellow cocoa butter. The top-right bowl contains a fine, reddish-brown cocoa powder. The bottom bowl contains several dark brown, rectangular pieces of cocoa beans or nibs. The bowls are set on a wooden surface with scattered cocoa beans and a sprig of fresh mint in the foreground. A semi-transparent red rectangle is overlaid on the top right, containing the text.

Cocoa Products

Cocoa nibs

Cocoa nibs are the healthiest way to consume chocolate. They come from carefully selected cocoa beans, roasted and crushed to become crunchy little pieces, perfect to replace nuts in desserts or granola in breakfasts.

Healthy cocoa nibs

sweetened with panela, yacon, or coconut palm sugar.

A healthy and delicious snack.

PRESENTATION



box
15kg



pouch bag
800g

APPLICATIONS



ice cream



baking



breakfast

AVAILABLE AS

Organic | Free of the Top 14 Allergens



Cocoa liquor

Cocoa liquor, also known as 100% unsweetened chocolate, is the key ingredient for making chocolate.

Our processing factory uses cutting-edge technology to roast and ground the cocoa beans transforming them into a smooth and homogeneous liquor preserving their delicate flavor profile.

PRESENTATION



bulk
30kg



retail

FORMATS



blocks
30kg/5kg



bars
95g



mini blocks
500g



kibbles
15kg



chips
K-260



wafers
18.14kg

APPLICATIONS



moulding



coatings



bath

AVAILABLE AS

Organic | Free of the Top 14 Allergens



Cocoa Flavor Profiles

Peru is recognized by the International Cocoa Organization (ICCO) as one of the few countries in the world that produce fine cocoa with an intense, aromatic flavor profile and a slight pleasant acidity.

By growing it in different regions, we have a wide diversity of flavor notes to explore and create combinations that allow us to have chocolates with a unique flavor profile. With our experience, we guide our customers to develop their recipes using cocoa beans of one specific region or a blend to create an exclusive chocolate recipe.

Make a journey to one of the world's finest cocoa flavors!



Cocoa liquor - Grade 1

A bold and powerful dark cocoa flavor with a pleasantly acidity and slight bitterness.



Cocoa liquor - Grade 2

Intense chocolate flavor, with fruity and nutty notes, slight acidity.



Cocoa liquor - Criollo

An intriguingly cocoa flavor with fruity impressions and a pleasantly bitter finish.



Cocoa butter

Cocoa Butter is the ingredient that gives fluidity and shine to chocolate.

The deodorization process, which almost completely eliminates the taste and smell of chocolate, makes it a premium product used in the manufacture of cosmetics and pharmaceutical industry.

PRESENTATION



bulk
25kg



retail

FORMATS



blocks
25kg/5kg



bars
85g



mini block
500g



kibbles
14kg



chips
K-200



wafers
18.14kg

APPLICATIONS



creams



coatings



cosmetics

AVAILABLE AS

Organic | Free of the Top 14 Allergens



Cocoa cake

After Cocoa liquor has been pressed and Cocoa butter extracted, we obtain the cocoa cake with 10/24% fat. Available in natural and alkalized, the cake is pulverized to produce cocoa powder.

AVAILABLE AS

Natural

pH 5.0 - 6.0

Alkalized*

pH 6.8 - 7.2

**Organic Alkalized black and brown cocoa cake only available as USDA NOP*

PRESENTATION



bag

25kg

APPLICATIONS



coatings



beverage



baking

AVAILABLE AS

Organic | Free of the Top 14 Allergens



Cocoa powder

Cocoa powder can be used as an ingredient in bakery products, beverages, toppings, fillings, cookies, cakes, among others.

Due to variations in flavor, color, fat content and pH, it is important to find the proper type of cocoa powder for each application.

**Organic Alkalized black and brown powders only available as USDA NOP*

PRESENTATION



bag
25kg



pouch bag
1kg / 500g



canister
227g

APPLICATIONS



ice cream



coatings



beverage



cookies



baking

AVAILABLE AS

Organic | Free of the Top 14 Allergens



A great base for flavouring, colouring and texturing.

Our cocoa powders vary in flavor and color from vibrant red to dark brown and black, creating highly differentiated end products.

We have natural and alkaline powders for different applications.

Natural (pH 5.0 - 6.0)

10-12% fat | 20-22% fat



Alkalized (pH 6.8 - 7.2)

10-12% fat | 20-22% fat



Red alkalized (pH 6.7 - 7.3)

10-12% fat



Brown alkalized (pH 7.6- 8)

10-12% fat. Not available as JAS



Black alkalized (pH 7.0 - 7.8)

10-12% fat. Not available as JAS



Raw cacao products

Cocoa beans



Raw cacao beans retain all their exceptional nutritional value, as well as their intensely bitter, raw flavor, because they have not been roasted. It is considered a completely natural, plant-based superfood.

Cocoa nibs



Organic cacao nibs are nature's original chocolate chips!

Made from crushed cacao beans, these raw nibs are crunchy, flavorful, and packed with powerful nutrients, antioxidants, and fiber.

Cocoa powder



Raw cacao powder, non-alkalized and never roasted at high temperatures, is an ideal ingredient to boost chocolate flavor on recipes.

PRESENTATION



box



pouch bag



bag

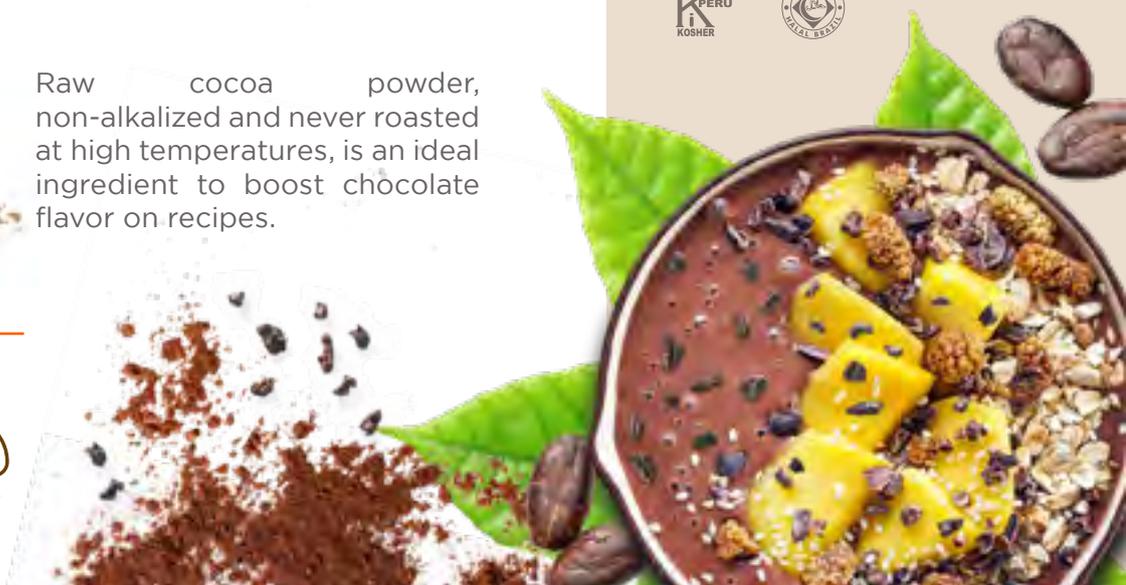
What is MPF's Raw?

Raw cacao products differ from roasted ones because they have been minimally processed at the lowest possible temperatures.

Raw cacao products contain higher levels of antioxidants, flavanols, polyphenols and more nuanced flavors.

AVAILABLE AS

Organic | Free of the Top 14 Allergens





*Chocolates
&
Coatings*

Our wide range of chocolates and toppings are differentiated by the percentage of cocoa and cocoa butter, ranging from very high percentages to milder blends, where sweet and bitter are blended to different degrees. The fluidity, the flavor profile, and the percentage of cacao on each formula make each chocolate a unique product.

Dark chocolate

Our dark chocolate recipes have been developed from a blend of the best single-origin cocoa beans to offer great taste and the maximum performance.

- 55% cocoa
- 62% cocoa
- 70% cocoa
- 85% cocoa
- 100% cocoa
- Customized recipes.



Milk chocolate

Our recipes use milk or different plant-based drinks.



White chocolate



FORMATS



block



bars



wafers



chips



mini block



panned

APLICACIONES



ganache



moulding



bath



beverage



cream



ice cream



coatings

Premium Recipes

Healthy cocoa products have been transformed from a “trend” to a lifestyle!

Discover our premium recipes!

AVAILABLE AS

Organic | Free of the Top 14 Allergens



Rice & chocolate



Quinoa & chocolate



Rice & chocolate



Chocolate with erythritol & stevia*



Agave-sweetened chocolate**



**Also available as organic JAS

*Not available as organic EU

Camu Camu

Camu Camu is the fruit with the highest source of vitamin C on the planet, a huge immune-boosting superfood! This chocolate mixes a sweet and sour soft taste.



Capuccino

Sweet chocolate with a smooth and creamy taste.



Lucuma

Lucuma is a sweet low-glycemic fruit used as a healthy alternative to the cane-sugar. This creamy and sweet chocolate is a phenomenally fruity blast of flavor!



Novelty Recipes

Delicious new additions with intense flavor.

FORMATS



bars



chips

APPLICATIONS



moulding



baking

AVAILABLE AS

Organic | Free of the Top 14 Allergens



Mocha Chocolate

Sweet chocolate with a coffee flavor and rice notes.



Lucuma & Chocolate

Vibrant notes of bitter chocolate mixed with light sweet lucuma.

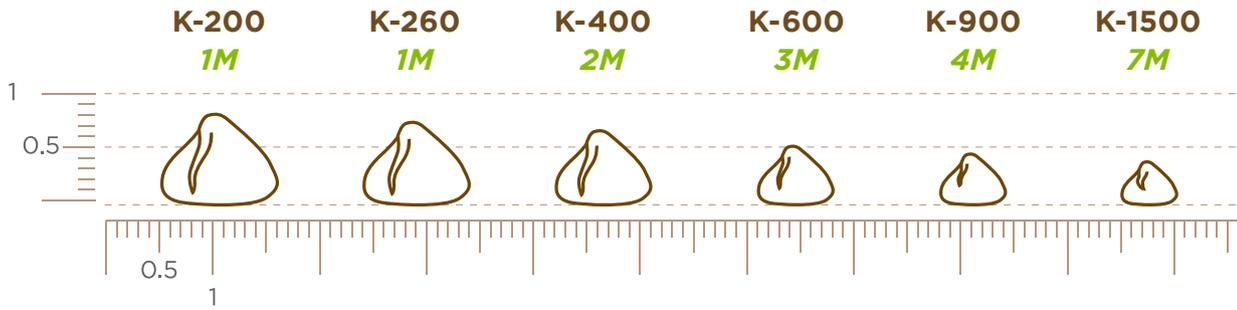


Formats & applications

Each presentation and shape has been designed for a specific application and to get the maximum performance.

Chocolate Chips

Our chocolate chips have an intense taste and are resistant to high temperatures. Ideal for bakery products.



PRESENTATION



APPLICATIONS



The confectionery industry needs different chocolate presentations to facilitate its application. Wafers, Kibbles, and chunks are great for coating, topping, filling, and shaping.

Wafers / Buttons



Kibbles



Chunks



APPLICATIONS



ganache



moulding



bath



beverage



creams



ice cream



coatings



Chocolate bars

We have different customizable sizes and shapes of chocolate bars, which can contain 100% cacao or include a variety of premium ingredients such as toppings or fillings.



1kg*
2x5 lobes



100g
6x4 lobes



80g
3x4 lobes



60g
cocoa pod



50g
3x4 lobes



45g
7 lobes



32g
6 lobes



Plain bars



Bars with toppings

PRESENTATION



bulk



retail



film

AVAILABLE AS

Organic | Free of the Top 14 Allergens



Bars with fillings

Panned centers with chocolate

A delicate layer of chocolate that covers a dried fruit or an Andean grain is a perfect healthy snack.

We have a wide variety of ingredients that can be coated.



Roasted coffee bean covered with chocolate



NEW!

Pomegranate seeds coated with chocolate



NEW!

Dried Blueberry coated with chocolate



NEW!

Dried Cherry coated with chocolate

CENTERS FOR PANNING



cocoa nibs



roasted coffee



quinoa



amaranth



cocoa bean



almond*



golden berry



peanut*



raisin*



quinoa crispy*



much more!

PRESENTATION



bulk



retail



film

AVAILABLE AS

Organic | Free of the Top 14 Allergens



* Not allergen-free

The image features two tall glasses of beverages. The glass on the left contains a light-colored, frothy drink, while the glass on the right contains a dark brown, frothy drink. Both glasses have black straws. In the foreground, a white plastic scoop is tipped over, spilling a white, granular powder. To the left of the powder, there are several whole almonds. The background is a light-colored, vertically-grained surface. A large, semi-transparent orange rectangle is overlaid on the right side of the image, containing the text.

*Premixes
&
Instant
drinks*

Supermixes

Nowadays consumers are looking for healthy and easy to prepare product alternatives to consume.

Our supermixes can be easily dissolved in water or milk obtaining the desired flavor, color, texture in each product.

In addition, due to the demand for natural, functional products or with extra health benefits we have a Premium line of drinks that have **superfood ingredients** such as maca, quinoa, lucuma, and carob.

AVAILABLE FLAVORS

- Cocoa powder
- Cocoa & maca
- Cocoa & quinoa
- Cocoa & lucuma
- Cocoa & carob

PRESENTATION



bulk
12.5kg



retail
180g/250g



NEW!

Sugar-free Andean Supermix

Sweetened with Agave and Stevia.

AVAILABLE AS

Organic | Free of the Top 14 Allergens



Baking mixes

Our mixes reduce the baking time, enhance texture and make it easier to prepare brownies, pancakes, muffins, and pudding.

Brownie



Muffin



Pudding



Pancake



PRESENTATION



bag



pouch bag



film

AVAILABLE AS

Organic | Free of the Top 14 Allergens





Confectionery

Quinoa Candy



Crispy quinoa covered with a light layer of chocolate and colored with organic caramel using plant-based colors.

AVAILABLE AS

Organic



PRESENTATION



bulk



retail

Non-pareils

- natural colors



A selection of rainbow sprinkles for adding a little extra color to your baking cookies, cupcakes, or more, without artificial colours.

Vermicelli

- natural colors



AVAILABLE AS

Organic



PRESENTATION



bulk



retail



*Private
label*



Private label process



Packaging

We know that packaging not only protects the product during handling; it also communicates the value of your brand.

We use 3D technology to design and develop renders that provide a realistic preview of how your finished goods will look once complete.



bar case



pouch bag



film



canister

Bar packaging



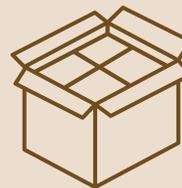
film



individual case



display



master case



master case label



TAILOR-MADE FOR THE FOOD INDUSTRY

Want to *know more?*

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