

# SVENSKA KAKAOBOLAGET

## ORO VERDE, PERU

The Cooperativa Agraria Cafetalera Oro Verde, or more simply Oro verde was founded in 1999 by 56 farming families. During the 1980's terrorism and drug trafficking had a big impact on the region due to its extreme poverty. With the help of the United Nations in the early 1990s farmers were given the assistance to organize themselves in democratic cooperatives. The Oro Verde members started to work together with the aim of improving their standard of living. Today the coop consists of 1200 farmers dedicated to organic and fair trade farming. They are located in the Lamas region in the high mountains of northern Peru.

About 55% of the members are descendants of the local Chankas and Awajun indigenous groups and the other 45% are settlers who migrated to the region throughout the history. The coop employs about 50 people today and produce both quality cacao and coffee.

The cacao is a native and unique mix for the Amazonas. The beans are bigger than normal with a paper thin husk. We buy the beans directly from the coop ensuring that all profits reaches them directly.

From the beans we get clear notes of saffron and hints of exotic fruits. It's a juicy chocolate with low astringency.

### THE BEANS

**Type:** Sweet amazonic, organic

**Region:** Lamas, northern part

**Fermentation:** 7 days box fermented. Turned after two days, then every day.

**Drying method:** Sun dried on raised dry beds

### THE CHOCOLATE

**Cocoa:** 72%

**Roast profile:** Interval roast, high and low

**Conch:** 30 hours

**Ageing:** 2 weeks

**Flavor notes:** Saffron, banana, papaya, mango

### SVENSKA KAKAOBOLAGET

Swedish bean to bar chocolate makers

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