

LUCOCOA

London's 1st Bean to Bar chocolate maker



NOT NAUGHTY / JUST NICE

.....
LUCOCOA CHOCOLATE
.....

— NOT NAUGHTY / JUST NICE —

Lucocoa is London's first bean to bar chocolate maker, started in 2015 using four to five, all-natural ingredients including the highest quality cocoa beans and Peruvian superfood, Lucuma.



NOT NAUGHTY / JUST NICE



LUCOCOA CHOCOLATE

NOT NAUGHTY / JUST NICE



NOT NAUGHTY / JUST NICE



LUCOCOA CHOCOLATE

NOT NAUGHTY / JUST NICE



.....
LUCOCOA CHOCOLATE
.....
— NOT NAUGHTY / JUST NICE —



'Credit: Uncommon Cacao'

NOT NAUGHTY / JUST NICE



'Credit: Uncommon Cacao'

ABOUT OUR APPROACH

Bean-to-bar means we know exactly where all the ingredients for our chocolate comes from. The only way we could ensure our product was the best it could be was to source the beans ourselves.

We searched all over to find the finest quality, best tasting beans with the fairest farming practices in place.

Our chocolate is made in small batches over the course of three to four days in our Bermondsey factory and packaged by our small and dedicated team. We are one of a very small group of bean to bar, craft chocolate makers in the UK.

We are dedicated to starting chocolate revolution.

- **FACT CHECK**
- Mass producers of chocolate burn their bulk-grown beans to standardise flavour, sparking the myth that dark chocolate is bitter, milk is very sweet and white chocolate isn't chocolate at all. This isn't true! Rediscover real chocolate with Lucocoa...



.....
LUCOCOA CHOCOLATE
.....

— NOT NAUGHTY / JUST NICE —

ABOUT OUR PRINCIPLES

WE ARE NOT FAIRTRADE, WE'RE EVEN BETTER

Lucocoa are not Fairtrade because we pay our farmers up to 50% more than the Fairtrade scheme recommends. We believe that what we pay is the equivalent to a living wage and therefore better for the long term sustainability of the farmers and their families. Every year we receive a report from our farms which tells us how much of the community has benefited from us buying their cacao.



'Credit: Uncommon Cacao'

FACT CHECK: Time for Change

In 2001, some of the world's biggest chocolate producers promised to eliminate child labour from their supply chains. In 2020, there are still an estimated 2.2million children involved in cacao harvesting. This is why we never compromise on knowing exactly where our beans come from.

NOT NAUGHTY / JUST NICE



FACT CHECK: Cacao vs Cocoa

There is no set definition but cacao comes from the Spanish while cocoa is English. Today, people define a pre-roasted bean as cacao and a roasted bean as cocoa.

LUCOCOA CHOCOLATE

— NOT NAUGHTY / JUST NICE —

ABOUT THE NOT-SO SECRET INGREDIENTS

We never use refined sugar, additives or preservatives in our chocolate. We only use cocoa beans, cocoa butter, unrefined coconut sugar and Lucuma and milk in our milk chocolate, matcha and Natural Blonde (white chocolate) bars.



FACT CHECK: Give me some sugar

Our coconut sugar comes from Central Java, Indonesia. It is unrefined and known for its low glycemic index meaning you won't get those sugar highs and crashes like with white refined sugars



Lucuma is a Peruvian superfood, when blended with the coconut sugar it gives a uniquely rich and warm flavour – it also gave us our name!

FACT CHECK: Raw or Real?

Raw chocolate doesn't exist. For something to be raw it must be made under temperatures of 42°C and the fermentation process in the country of origin and our machines in London requires temperatures well over 42°C. Our chocolate is REAL

Lucuma is nicknamed 'the Gold of the Incas' by Peruvian people. It has a caramel taste and contains vitamins B1, 2, 3 and 5, fibre, beta-carotene, iron, potassium, calcium and phosphorus. A superfood indeed!



LUCOCOA CHOCOLATE

— NOT NAUGHTY / JUST NICE —



.....
LUCOCOA CHOCOLATE
.....

— NOT NAUGHTY / JUST NICE —

ABOUT OUR BARS

Founded in 2010, Maya Mountain Cacao (MMC) put Belize on the craft chocolate map as a pioneer in the centrally-fermented cacao social enterprise model, and was the first in the country to produce high-quality exports of this type for the U.S. craft chocolate market. MMC works with 420 certified organic smallholder cacao farming families. The majority belong to indigenous Q'eqchi' and Mopan Maya who have been producing cacao for generations
Belize, Toledo and South Stann Creek districts



NOT NAUGHTY / JUST NICE

.....
LUCOCOA CHOCOLATE
.....

— NOT NAUGHTY / JUST NICE —

ABOUT OUR BARS

PISA is committed to changing cacao processing and exportation from Haiti. In 2013 PISA launched a revolutionary change in Haiti's cacao production system by building the first centralized processing facility in the country. PISA currently provides smallholder farmers access to the specialty cacao market by purchasing wet cacao directly from them, centrally fermenting it, and selling it at a higher price for its higher quality. PISA intends to bring affordable organic beans to the craft chocolate market with a distinct flavour profile.

Haiti, L'Acul du Nord district



NOT NAUGHTY | JUST NICE

.....
LUCOCOA CHOCOLATE
.....

— NOT NAUGHTY / JUST NICE —



@Lucocoa



@LucocoaChocolate



@LucocoaChoc

Amarachi Clarke – Founder Lucocoa
Chocolate

Ama@lucocoachocolate.com

07825333600



www.linkedin.com/in/amarachi-clarke-frsa



.....
LUCOCOA CHOCOLATE
.....

— NOT NAUGHTY / JUST NICE —