EL DULCE ORIGEN

CEREMONIAL GRADE, 100% PURE

Wholesale Ceremonial Cacao

Technical Sheet

Buy bulk ceremonial cacao direct from Ecuador. 100% pure stoneground cacao paste, no additives. Traceable supply for wellness brands, holistic facilitators, and distributors.

- 100% pure cacao, sugar and additive-free
- Stoneground, 500 g blocks or 3.5-4.5 g bites
- Sample from 1kg · limited annual production

TECHNICAL SHEET

VARIETY	Nacional Arriba, Fine Aroma
FERMENTATION	4 to 5 days in wood boxes (gentle fermentation to preserve active bio-compounds).
MOISTURE	Maximum 1.5%, ensuring solid consistency and bacterial prevention.
PHYSICAL FORMAT	500 g blocks in metallized PET bags or 3.5-4.5 g bites in 2.5 kg bags; traditional low-speed stoneground process.
SENSORY PROFILE	Intense raw cacao aroma, wild floral notes, rounded bitterness, and subtle acidity.
SHELF LIFE	24 months when stored in a cool, dry place away from strong external odors.
PACKAGING	20-25 kg cardboard cases with protective food-grade polyethylene inner liners.

RITUAL ORIGIN & SINGLE-FARM TRACEABILITY

Our ceremonial cacao is crafted from selected fine-aroma beans (Nacional Arriba and Balao, from an ancestral genetic line) harvested across our network of allied farms in Manabí, Esmeraldas and Pichincha. We follow a regenerative, family-farming protocol: chacra polyculture systems with high biodiversity, zero agrochemicals, mountain-microorganism bio-ferments, and preserved 'mother trees' that protect soil microbiota — a process that actively includes women from the community. The harvest is received with a brief harmonizing ritual before processing begins. The grinding process is executed on traditional granite stone mills at low speeds so the grinding core stays close to 45°C, with the outer surface of the beans pasteurized beforehand as a food-safety step, protecting the delicate active compounds, enzymes, and antioxidants. Each batch has absolute traceability, establishing a transparent chain of custody. This same standard of traceability and regenerative origin is what already supports our exports to demanding wellness markets like Japan.

B2B VOLUMES & WELLNESS DISTRIBUTION

We cater to wellness distributors, cacao brands, and spiritual centers. Our standard B2B commercial MOQ is 250 kg. For initial product trials or private label evaluation, we provide 1 to 5 kg sample boxes dispatched via express international air freight.

CADMIUM EU COMPLIANCE (EU REG. 2023/915)

Under the European Union Regulation No 2023/915, the maximum cadmium level for chocolate with 50% or more cocoa solids is 0.80 mg/kg, and for pure cocoa mass or powder, it is 0.60 mg/kg. We offer ICP-MS cadmium testing per batch on request, backed by the plant's ongoing Good Manufacturing Practices (GMP) certification, so your compliance documentation is ready before shipment.

Full traceability back to the single-origin farm