



100% PREMIUM VENEZUELAN CACAO

Carenero Superior is a regional Trinitario type of cacao that grows east of Caracas. Since the colonial period Carenero Superior has been renowned for its complex flavor notes of fruit, flower, nut, spice and intense chocolate taste.

Bean Characteristics	
Region	Miranda, Venezuela
Variety	Carenero (Trinitario)
Quality	First Rate Cocoa(F1)
Mold(% max.)	1
Fermented(% min.)	82.33
Violet (% max.)	13.66
Defect (% max.)	3
Moisture (% max.)	6.83
Weight (gr) of 100 beans.	105



We are proud importers of single origin cacao fermented and dried with the highest possible scrutiny.



Our agronomists are scattered throughout Venezuela, they live in remote areas amongst the cocoa producing communities. At Lantana we see our cacao growers as much more than suppliers—we see them as partners.



Lantana offers fairly traded cacao beans direct from small and large-scale growers in Venezuela

2001 Kirby Drive, Suite 909, Houston, Texas 77019

Telephone 979-308-9199

lantanacorporation@gmail.com

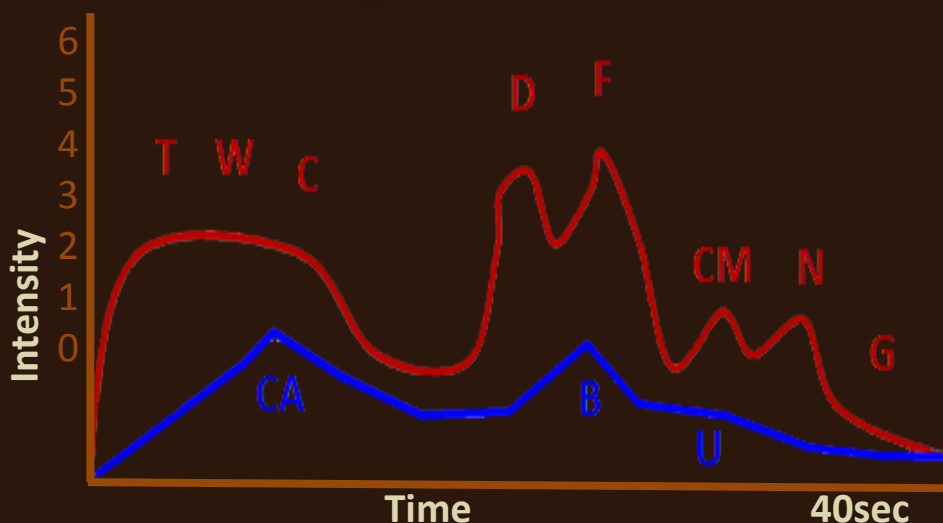


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Sustainability: Our Agronomists assist and teach growers with methods to manage the soil in a sustainable system promoting natural cycles without chemicals or fertilizers and how to properly ferment and dry the cacao to achieve maximum flavors, aromas, and antioxidants.

Cacao Sensory Profile

Flavors	U	Umami
	B	Bitter
	CA	Critic Acid
Aromas	G	Green Grass
	N	Nutmeg
	CM	Cinnamon
	F	Flowers
	D	Dry Fruits
	C	Cacao
	W	Wood
	T	Tabaco



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True Chocolate Flavor Originates On The Farm

Carenero Superior Pricing

Quantity	Weight	Price / lbs.
1 to 5 Bags	132 to 660 lbs.	\$ 2.99
6 to 50 Bags	792 to 6,600 lbs.	\$ 2.49
51+ Bags	6,732 lbs.+	\$ 1.99

NOTE: FOB Lone Star Integrated Distribution
8500 Market St., Houston, Texas 77029

* Minimum order of 1 bag

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