


# Chocolate Showcase

*Canopy Bridge*



CANOPY  
BRIDGE





**Bean-to-bar chocolatiers are pioneers in their industry, sweetening the taste that bulk-produced chocolate's often-damaging environmental and social practices have left in many mouths. By knowing the sources of their beans and controlling every step in the chocolate-making process, these artisans bring the flavors of their cocoa's origins to life, much like winemakers do with their craft. By valuing the quality and origins of these beans, many bean-to-bar chocolatiers can pay better prices to small producers, and convert cocoa production into a sustainable and fair system for farmers and forests alike.**

**To facilitate your bean-to-bar experience, the Canopy Bridge team presents this virtual chocolate tasting. Get to know our favorite beans, from their unique origins to the divine flavors they produce.**

**Bon appetit!**



**PAKAL**

# Pakal

## *Ecuador*

Pakal is an Ecuadorian company dedicated to bringing cultural traditions to life for the present day chocolate lover. Their commitment to high quality taste has brought them to present both simple and exquisite products that let the chocolate speak for itself, as well as whimsical creations that showcase Ecuador's flavorful heritage, all made with 100% Ecuadorian Arriba cocoa.



### Sustainability

Pakal recognizes the importance of preserving Ecuador's fine aroma cocoa, encouraging producers to preserve this indigenous cocoa by paying fair prices and supporting proper management practices leading to higher yield, and by paying fair prices. Through these efforts many of their producers are now organic certified.



### Organic



## Traditional Bars

### Dark Chocolate

76% cocoa

70% cocoa

61% cocoa

### Milk Chocolate

41% cocoa

38% cocoa

## Enchanted Chocolate Bars

### Dark Chocolate

70% cocoa with ginger, babaco, chamomile and orange

70% cocoa with nibs, tangerine, coconut, stevia and amaranth

61% cocoa with naranjilla, sweet banana, sachá inchi and guayusa

61% cocoa with chile, tamarillo, andean squash seeds, onion and andean lupin

### Milk Chocolate

41% cocoa with golden berry, fig, andean walnut and quinoa

41% cocoa with strawberry, blackberry, pineapple, babaco, and andean blueberry

38% cocoa with mango, lemon and salt

38% cocoa with pitahaya, banana, marigold and macadamia

# Mashpi

*Ecuador*

Mashpi Artisanal Chocolate comes from a family of Ecuadorian “tropicultores,” or “tropical farmers,” whose farm of over 600 species of tropical fruits stands as a vibrant balwark of biodiversity in the region. Their Arriba beans are cultivated using agroforestry practices, allowing you to taste the astounding diversity that leads to each bar.



## Sustainability

Eighty percent of the Mashpi agro-ecological farm is regenerating native forest, while the productive areas include agro-forestry cocoa plots and an artisanal workshop for chocolate production. Their farm is part of the Mashpi-Guaycuyacu & Sahuangal Area for Conservation and Sustainable Use, which aims to promote forest conservation, protection of water basins, increased biodiversity, and economic autonomy and well-being for its inhabitants. Mashpi has become a leader in restoring this sector from damaging agricultural and deforestation practices, earning them recognition in the 2013 Bio-Ideas Competition.



## Organic

USDA Organic, EU Organic





## **Andean Flavors**

65% cocoa with calamondin

65% cocoa with guanabana

50% cocoa with naranjilla, sweet banana, sachá inchi and guayusa

## **Cocoa Nibs and Fillings**

70% cocoa with nibs

100% cocoa with nibs

65% cocoa with cocoa pulp filling

## **Chocolate Bars**

65% cocoa

80% cocoa



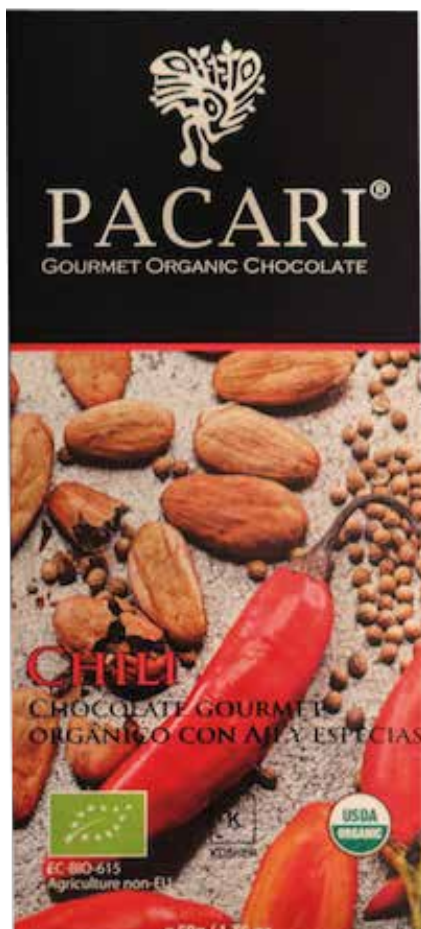


**PACARI®**  
PREMIUM ORGANIC CHOCOLATE  
FROM TREE TO BAR

# Pacari

## Ecuador

Pacari was founded in 2002 by an Ecuadorian family fulfilling their dream to redefine Ecuador as a nation of fine cocoa. “Pacari,” which means “nature” in Quechua, aptly summarizes their devotion to products from and for their native land. Their chocolate selection serves as an homage to the flavors, lands, and people of its origin, and their collections include bars which showcase specific regions, and traditional fruits, herbs, and superfoods, all produced with the aim of preserving the lands and people that make them possible.



### Sustainability

Pacari believes that as a company in a developing country, they have a responsibility to serve as environmental stewards and to combat the growth of non-organic agriculture. Pacari purchases their cocoa only from small, organic-certified producers, not from plantations. They view these small farms as natural seed banks, protecting the genetic wealth of Ecuador’s cocoa. They further invest in a sustainable future by dealing directly with farmers and cutting out middlemen, thus allowing them to negotiate fair prices for their products. Pacari also provides support to projects such as certification training and Project Flashlamp.



### Organic

Demeter Biodynamic, USDA Organic, EU Organic, Kosher PARVE



**PACARI®**  
PREMIUM ORGANIC CHOCOLATE  
FROM TREE TO BAR

### **Andean Flavors**

Hand pulled andean  
caramel

Cuzco pink salt and  
nibs

Chili

Andean rose

Coffee

### **Fruit Harvest**

Passion fruit \*

Andean blueberry

Cranberry

Fig

Golden berry

Cherry

### **Andean Herbs**

Lemongrass

Andean mint

Andean lemon  
verbena

Guayusa runa

### **Regional Bars**

Esmeraldas: 60% cocoa, evoking honey, banana, and floral flavors

Manabí: 65% cocoa with a citrus aroma

Los Ríos: 72% cocoa that stays true to the flavor of its jungle origin

Piura Quemazón: 70% cocoa, an award-winning bar with milky coloring and woody, acidic and still sweet flavor

Montubia: 79% cocoa, tasting of hazelnut, cinnamon and honey

Tangara: 70% cocoa with floral and tropical tones\*

### **Raw Collection**

70% cocoa that tastes of citrus, floral, walnut, and jasmine\*

85% cocoa mixed with pieces of dry fruit, blending the cocoa's coffee tones with the natural acidity of the fruit

100% cocoa with added fruits and spices

70% cocoa with maca root powder

70% cocoa with spirulina

\*Passion fruit: 2014 Americas Bronze winner, International Chocolate Awards

\*Tangara: Winner of the 2014 International Chocolate Awards for the Americas

\*Raw 70%: Winner of the 2013 World Gold at the International Chocolate Awards