

CACAO AND CHOCOLATE ROUTE 2019

Date	Time	Activity	Description
Saturday 14th	Evening	Arrival to Tarapoto	Pick up of Delegation at the Airport and transfer to hotel
Monday 15th July	07.00 am - 08:00 a.m.	Transfer from Tarapoto to Chazuta	GROUP 1: Aromas & Flavors of San Martín CHAZUTA
	08:00 - 9.00 a.m.	Allima Cacao: In search for excellence in quality	Carlos Ángulo, general manager of Allima Cacao, will present the cooperative: scope of action, partners, main clients, and certifications. Emphasis will be placed on the cooperative's history and track record towards excellence in its harvest and post-harvest protocols: exports, investment in technology and machinery. Also, we will become more familiar with the post-harvest protocols, specialized in fine and aromatic cocoa, the sliding drying trays, and the grain quality laboratory.
	9:15 - 9:45 a.m.	Norma Sangama: the journey to the seed Place: Pasiwiki	Norma Sangama, cocoa technology agent and leading partner of Allima Cacao, will present her fine and aromatic cocoa plot. We will learn about her life history with cocoa and how it has positively influenced the people of Chazuta. She will tell us about her experience in managing a cocoa plot, her drive to join other women and get her cooperative off the ground. In addition, we will learn about the new challenges posed as a farmer to achieve a better standard of living for herself and her family. We will participate in a day of harvesting, breaking the cob and pulping fresh cocoa. A chance to taste this fruit right in the field.

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Monday 15th July	10:00 - 11:15 a.m.	The magic of Nina Chocolate	We will visit the facilities of Casa Qoya and Nina Chocolate, a family business based in Chazuta run by Oliver Eggers and Luz Jungbluth. We will get to see their cocoa post-harvest plant (fermentation, drying, and storage), the protocol, and investment made in fine aromatic cocoa and the quality laboratory where Nina Chocolate formulas are prepared. In addition, we will have the opportunity to participate in a session of liquor and cocoa nibs tasting in their plant facilities, while we learn about their experience in national and international competitions and fairs.
	11.15 - 11:45 a.m.	Music and flavor: Mishky Cacao	Mishky Cacao will welcome us with one of its traditional songs and its director, Rosario Tuanama, will present her organization, tell the story and her bet on a change of life in women and Chazuta families through cocoa and handcrafted chocolate. We will visit the refurbished factory of artisanal chocolates, where they have included local supplies such as the majambo, and thus learn about their production process. In addition, we taste its flagship products.
	12.00 - 12:40 p.m.	Museum Optional	Cultural visit to the Wasichay Artisanal Ceramics Museum and Joicy Bartra Cultural Center Museum, to learn a bit about the iconography and history of Chazuta. Coffee and drinks will be served at Bartra Center
	12:40 - 2:00 p.m.	Return to Tarapoto	
	2:00- 3:30 p.m.	Lunch	Chalet Venecia Restaurant
	3:30 – 5:30 p.m.	Break	5:30 p.m. Transfer to La Patarashca restaurant
	6:00 – 7:00 p.m.	Chocolate tasting session	Zara Saavedra, ACP quality manager, will lead a sensory tasting session of cocoa liquor samples and regional chocolates. A tasting of chocolates from the Peruvian Amazon has been organized: A Chocolate Showroom.
	7:00 – 9:00 p.m.	Cultural evening	Amazon chocolate and cocoa storytelling. Networking.

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Date	Time	Activity	Description
Tuesday 16th July	07:30 - 8.15 a.m.	Transfer to Lamas	Group 1 and 2 together
	8:15 - 10:00 a.m.	Oro Verde, quality and tradition	<p>A visit will be made to the collection center and main warehouse of the Oro Verde cooperative, located in Lamas. The most important aspect of this visit is to know in detail the post-harvest protocols that follow the grain collected from Sisa, Lamas and Barranquita (fermentation, pre-drying, drying, and storage).</p> <p>In addition, information about investing in technology will be shared so that we know how to achieve the desired quality based on the origins identified by the cooperative: Sisa, Barranquita and Lamas. In the laboratory, there will be a grain liqueur tasting guided by Susan Guerra, the cooperative's commercial manager.</p> <p>ORO VERDE will have samples of 250 and 500 gr as well as technical data sheets for interested clients and export volumes and microbatch capacity of local cocoa.</p>
	10:15 - 11:00 a.m.	Native community of Lamas	Visit to Wayku town to know the Lamas native community and learn about the different local artistic expressions.
	11.00 - 11:30 a.m.	Departure	Return to Tarapoto
	11:45 - 12:30 p.m.	Instituto de Cultivos Tropicales	Amazon crop research center. Information about the progress of researches related to cocoa and fine cocoa will be shared.
	12:45 - 2:00 p.m.	Lunch	La Kollpa Restaurant
	3:30- 4:45 p.m.	Break	
	3:30 – 4:30 p.m.	Chocolates Orquídea	Premium chocolate shop that uses fine, organic cocoa from the San Martín region. It has been in operation for more than 15 years. It has a mini cocoa route.



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	5:00 – 6:15 p.m.	Amazon Treasure: From St. Martin to the World	<p>Michele Leoni opens the doors of his chocolate factory to show us the investment in machinery, work with cocoa from different areas, and agro-industrial processing of chocolate, butter, and cocoa nibs.</p> <p>The factory has been designed based on a processing protocol focused on quality and safety of food production. For San Martín, it means a high-quality service provider committed to the development of the region.</p> <p>Finally, we can taste its wide variety of chocolate bars produced and sold in Peru and around the world.</p>
	6:30 p.m.	Transfer to airport	Flight: 8:00 p.m.