

CACAO AND CHOCOLATE ROUTE 2019

Date	Time	Activity	Description
Sunday 14th	Evening	Arrival to Tarapoto	Pick up of Delegation and the Airport and transfer to hotel
Monday 15th July	06.00 am - 08:00 a.m.	Transfer from Tarapoto to Juanjui	GROUP 2: Assured quality, differentiated cocoa MARISCAL CÁCERES
	08:00 - 8.45 a.m.	Welcome breakfast and introduction to the ACOPAGRO team.	Guests welcomed by the ACOPAGRO team in the QUALITY CENTER. Brief presentation about Acopagro in its auditorium: its history, certifications, and sustainable business model.
	8:45 - 9:45 a.m.	Tasting of local cocoa and cocoa liqueurs	Guests will go to the tasting room, on the 2 nd floor of Acopagro's quality center, where they will taste cocoa locally produced in the areas managed by the cooperative (Alto el sol, Pucacaca, San Rafael and La Libertad).
	10:00 - 10:45 a.m.	Transfer	San Rafael Community/ La Libertad
	10.45 - 11:15 a.m.	San Rafael	Visit to the local cocoa production and collection center. Visit Mr. Juan Daniel Córdova's plot to see samples of fine aromatic cocoa, break cocoa pods, and local chocolate bars.
	11.15 - 11:45 p.m.	Transfer	From Pucaca to Picota
	11:45 - 12:15 p.m.	Pucaca Post-Harvest Center	Visit to the Acopagro collection center. Local cocoa. Traceability, technical data, and volumes to be marketed will be shown.
	12:30- 1:45 p.m.	Lunch	Continental Restaurant
	3:30 - 5:30 p.m.	Break	5:30 p.m. <i>Transfer to La Patarashca restaurant</i>



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	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	Groups 1 and 2 together
	8:15 - 10:00 a.m.	Oro Verde, quality and tradition	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). 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. 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.
	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.