



Gary Teh <garyjob@agroverse.shop>

Details for Soha ceremonial cacao

1 message

Gary Teh <garyjob@agroverse.shop>
To: admin@soha.center

Fri, Aug 1, 2025 at 2:24 PM

Hey David and Molly,

This is Gary.

Attached is some more information about the how the white labelling would look like for Amazon rainforest ceremonial cacao.



The left was created using artwork provided by our community artist using artwork she created that was showcased during Art Basel in Switzerland earlier this year.



Add a comment

This is a video of how the whole reforestation works end to end

<https://www.instagram.com/p/DJqW8TRtJK3/>

What we need to start is piece of artwork that is Soha themed to replace the existing artwork and create a kraft pouch package design that is Soha specific

**Insert and replace
artwork with one that is
Soha themed.**



This is how the back looks like fulfils the following two

1. FDA compliance
2. More information about the community that is supporting our Amazon rainforest restoration efforts

Nutrition Facts

10 servings per container	
Serving Size	(20g)
Amount Per Serving	
Calories	133.33
%Daily Value*	
Total Fat 10g	13.57%
Saturated Fat 6.08g	30.4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrates 7g	2.33%
Dietary Fibre 3.81g	13.6%
Total Sugar 0g	
Includes 0g Added Sugars	0%
Protein 3g	
Not a significant source of vitamin D, calcium, iron and potassium	

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrient advice

**Saving Our Amazon,
One Cacao at a Time**

The Amazon rainforest faces increasing threats from deforestation as farmers, receiving only 6% payment from middlemen, are forced to adopt environmentally damaging practices such as soybean cultivation and cattle ranching. Our ceremonial cacao offers a sustainable alternative that empowers farmers and boosts local economies.

By providing a minimum fair payment of 34%, we encourage the use of regenerative farming methods on formerly degraded lands, helping to preserve the rainforest and its diverse ecosystem. When you choose our ceremonial cacao, you not only indulge in a rejuvenating experience but also contribute to safeguarding our planet's vital resources and supporting the livelihood of local farmers working to restore the balance in the Amazon.

Preparation Instructions:

- Gently heat 150ml water.
- Add 20g cacao, mix well, then add 150ml oat milk.
- Stir in 3 tea spoon of honey.
- Heat the mixture while gently stirring until it foams, then remove from heat.
- Pour, set intentions, and enjoy.

Discover Cacao Circles near you:



Ingredients: Organic Ceremonial Cacao
 Manufactured by TrueTech INC
 8 THE GREEN DOVER, DE 19904
 Product of Brazil



8 60010 66023 2

All our efforts are volunteer based.

This is more information specific to our Amazon rainforest restoration
<https://agroverse.shop>

This is the website of the community that runs the project
<https://truesight.me>

And this is the constitution on how the community is ran
<https://truesight.me/whitepaper>

Regarding becoming a farm that is qualified for our SunMint Tree planting program, we will need you to register your farm with us via this form

https://dapp.truesight.me/register_farm.html

And to authenticate each planted tree and financed via our SunMint program, we will need the farmer to make a submission using this form below

https://dapp.truesight.me/report_tree_planting.html

This is more information about our SunMint program to finance the planting of trees to reforest the Amazon rainforest.

<https://www.truesight.me/sunmint>

To start we just need an artwork that is 4 inch width by 6 inch height.

Warm regards
 Gary

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