



Dear Hugh,

Thank you for your time and attention on our project to help restore our Amazonian rainforest.

Here is a sample bag of Amazonian regenerative cacao nibs from one of the farms we are supporting. The farm is on formerly barren land which the family has been gradually restoring to become a cabruca forest over the past 5 years.

The cacao almonds are gourmet grade. After being harvested, they were then fermented in coconut leaves for 7 days, thereafter sun dried for another 7 days before being processed into this bag of cacao nibs at the community facility at the local university.



Harvesting from the cacao trees



Fermenting for 7 days under the coconut leaves to enhance and bring the cacao almonds to an aromatic finish



Natural sundrying for 7 days where the cacao almonds are rotated every 3 hours to ensure evenness during the drying process



The cacao almonds are then packed and transported to the community facility in the local university



Members at the community facility in the local university where the cacao almonds are processed into cacao nibs



Preparing of the packaging materials for packing



The cacao nibs are now available in the bookstore of Green Gulch Zen Monastery to community members visiting during Sundays.



The cacao nibs are made available during monthly community gatherings at Edge and Node, a tech hub nearby to the location of your store. Community members frequently ask where they could purchase more of these outside of our gatherings.

Trisha, who manages Edge and Node, mentions that a lot of our community members visit your store for their grocery needs and suggests that we reach out to you.

Looking forward to receiving your support as well as making these Amazonian regenerative cacao nibs available in your store.

Warm regards
Gary