

## Raw Cacao

The fruit of the Cacao tree is scientifically known as Theobroma Cacao and means food of the gods. Interestingly the name bears Greek origins. In reality, the Cacao bean, the primary, basic ingredient of chocolate, was a worshiped idol in Mayan Indian religion dating back to 2,000 years ago. The Aztecs used cacao beans to make a drink enjoyed by their emperors.

When the Spanish brought the cocoa bean into Europe, the resulting sweetened hot chocolate drink was enjoyed strictly by nobility.

Eventually the cocoa bean journeyed its way to the modern day chocolate with its fine, smooth texture. Unfortunately, over processing caused it to lose the nutrients that had made it a priceless treasure of the Aztecs. Current research of the antioxidant properties of the cacao bean and it's more than 300 other nutrients brought raw chocolate into the limelight.



Chocolate was never meant to be a commercial sugary bi-product of empty calories and fleeting pleasures teeming with guilt.

We promote raw chocolate (cacao) as most commercial chocolate loses its beneficial compounds due to processing.

Cocoa is one of the most complex substances containing over 300 nutritional compounds with immeasurable benefits. It is rich in nutrients, enzymes, feeling good minerals and stress bursting antioxidants. We use it raw. This means that it is heated below 47 Celsius, the temperature over which compound structures break and nutrients lose their full benefits.

Raw chocolate is a named food of the ancient Latin American gods. Raw hot cocoa is a named after dinner drink enjoyed by the kings of the ancient Indian tribes. Current scientific research rediscovers the endless benefits of raw chocolate. Technology turns it into a velvety pleasure filled with nature's bountiful goodness.