

KUSICAO

PERUVIAN CHOCOLATE

PRODUCT PORTFOLIO

Artisanal chocolate made with single-origin Peruvian cacao. A premium line created for gifting, sharing, and elegant enjoyment.

From the tree to your senses



KUSICAO ESSENCE

Kusicao is born in the heart of the San Martín region, Tarapoto, where Peruvian Amazonian cacao embodies rich aromas, history, and authentic heritage.

Each product celebrates the essence of Amazonian cacao: its aroma, its texture, and its history. It's family tradition, patience, and technique at every stage.



CACAO WITH IDENTITY



CACAO BORN WITH HISTORY

A proposal that honors the origin, takes care of the process and delivers an authentic experience.



FROM ORIGIN TO EXCELLENCE

Selective harvesting, fermentation, drying, roasting, tempering and final packaging.



A FLAVOR WITH PERUVIAN CHARACTER

Fruity notes, nutty hints and natural intensity of Peruvian Amazonian cocoa.

OUR PORTFOLIO

A portofolio of single-origen Peruvian chocolates and cacao derivatives, crafted with an artisanal approach and premium presentation.



CACAO POWDER



ROASTED CACAO NIBS



CHOCOLATE
60% CACAO



CHOCOLATE
70% CACAO



CHOCOLATE
100% CACAO

Cacao Origin: San Martín, Peru

CACAO POWDER

Origin

San Martín, Peru.

Ingredients

100% Pure cacao powder.

Description

Intense dark chocolate flavor, deep color. Ideal for baking, gourmet hot chocolate, and artisanal confectionery.

Sanitary Registration

G9601321N/UIGASC



ROASTED CACAO NIBS

Origin

San Martín, Peru.

Ingredients

Roasted cacao nibs.

Description

Pure chocolate flavor with fruity notes and a delicious crunch. Perfect for adding to yogurts, granolas, desserts, or as an energy snack.

Sanitary Registration

G9404318N/UEGASA



60% CACAO CHOCOLATE

Origin

San Martín, Peru.

Ingredients

Cocoa paste, cocoa butter, sugar.

Description

A smooth, balanced flavor with prominent fruity and nutty undertones, perfect for those who enjoy a subtle, refined sweetness.

Sanitary Registration

G0005618N/UEGASA



70% CACAO CHOCOLATE

Origin

San Martín, Peru.

Ingredients

Cacao mass, cacao butter, cane sugar.

Description

The perfect equilibrium between intense cacao bitterness and delicate sweetness, revealing rich notes of dried fruits and local terroir.

Sanitary Registration

G0005718N/UEGASA



100% CACAO CHOCOLATE

Origin

San Martín, Peru.

Ingredients

100% pure cacao mass.

Description

Intense dark chocolate with low acidity, deep color, and a smooth texture. Ideal for baking, hot beverages, desserts, and decorative finishes.

Sanitary Registration

G0005818N/UEGASA



FROM CACAO FRUIT TO BEAN

A crafted process that preserves the aroma, quality and essence of Peruvian cacao.



01

Drying

The fermented cacao beans are sun-dried for 3 to 5 days until they reach the ideal moisture level.



02

Resting

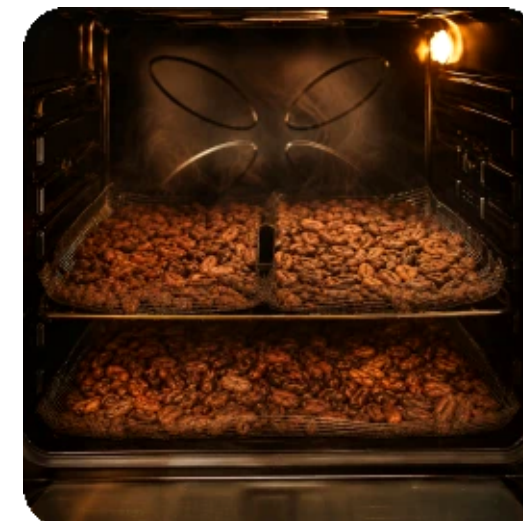
The beans are then stored in sacks, allowing their aromas and flavors to develop before moving to the next stage.



03

Selection

The finest beans are carefully cleaned and selected to ensure superior-quality raw material.



04

Roasting

The cacao beans are roasted between 120°C and 140°C to enhance their flavor profile and prepare them for chocolate making.

FROM BEAN TO CHOCOLATE BAR

Each stage transforms the cacao bean into a chocolate bar with its own shine, texture, and character.



05

Cracking & Winnowing

The cacao beans are cracked and the husks are separated from the nibs, revealing the pure essence of the chocolate base.



06

Grinding & Mixing

The cacao nibs are ground and combined with cacao butter, panela, or sugar until a smooth and homogeneous paste is achieved.



07

Tempering

The chocolate mass is carefully tempered at controlled temperatures to achieve its signature gloss, snap, and stability.



08

Molding

The chocolate is poured into molds, cooled, unmolded, and carefully packaged.



ONE ROOT, ENDLESS MEANINGS

Kusicao elevates a Peruvian treasure of exceptional potential, meticulously crafted with reverence, traceability, and a contemporary vision of quality.

Our bars, pure paste, nibs, and cacao powder reflect a purposeful journey: preserving the raw essence of the bean to inspire consumers, chefs, and buyers who command authenticity.

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