

SUSTAINABILITY

Restoring a Cacao Legacy

Among the core principles of Chuao Chocolatier is a fundamental commitment to the concept of social responsibility. This is reflected through our local charitable contributions, ongoing efforts to lessen our impact on the environment and in our Aguasanta Growth Initiative - a program dedicated to the restoration of cacao in Venezuela. As a tribute to their ancestry, the founders of Chuao Chocolatier, Richard and Michael Antonorsi, named this project after their small family farm, Aguasanta - a leading force in the criollo cacao plantation industry

ACTIVE RESPONSIBILITY - Aguasanta Growth Initiative

Through our Aguasanta Growth Initiative, Chuao Chocolatier is contributing time and funds to La Fundación Proyecto Paria, a local Venezuelan NGO (non-governmental organization) devoted to the growers of cacao in the Paria Peninsula (the location of the Aguasanta farm).



Chef Michael drying cacao in Venezuela.

The funds will help finance three programs:

- a) A technical education program that trains growers on better harvesting techniques for their crops.
- b) A local nursery devoted to selecting and classifying the local varieties, then reproduces them to preserve the genetic heritage of the region. The offspring are then supplied to the farmers for their planting and harvesting.
- c) A technical support program in which a "Cacao Specialist" will visit the farm and address the needs and concerns of the farmer with their crops.

"Our Aguasanta Growth Initiative is a small step to help revitalize the industry. The program's initiatives will help preserve the ancestral cacao growing region of Venezuela and improve education for continued success of the farmers."- Richard Antonorsi, CEO and co-founder of Chuao Chocolatier.

THE FUTURE OF PREMIUM VENEZUELAN CACAO

It is important to note that because of these highly prized beans, Venezuelan farmers are already receiving prices above the global trading market. Venezuela cacao beans tend to trade at two to three times the price of cacao sourced from other growing regions. In addition, this region is well known for farmers receiving above market wages and fair treatment. The big challenge for Venezuela now is to redirect focus to preserve genetic lines and restore the priceless beans that have been neglected for many years. To achieve this, tools, education and support are necessary to keep the programs on track.

"With Chuao Chocolatier, you can feel confident with each bite you are enjoying an unequalled chocolate experience while also helping to revitalize one of the world's finest growing cacao regions. We are passionate about honoring our ancestors, our family roots, and preserving the rich heritage and superior flavor of Venezuelan cacao." – Michael Antonorsi, Master Chocolatier and co-founder of Chuao Chocolatier.