



CONVENCIONES / CONVENTIONS

-  Oficinas CasaLuker / CasaLuker Offices
-  Plantas procesadoras / Manufacturing facilities
-  Regiones productoras de cacao / Cocoa growing regions
-  Puertos / Ports
-  Ciudades / Cities



LA TIERRA DEL CACAO FINO DE AROMA

El Cacao Fino de Aroma proviene de cacao Criollos y trinitarios y es un cacao especial, de aroma y sabor diferentes a los del cacao común que proviene de cacao de tipo forastero. Este cacao se caracteriza por su delicioso sabor, que se diferencia por sus aromas y sabores frutales, florales, de nueces y de malta.

El Cacao Fino de Aroma representa alrededor del 8% de la producción mundial, del cual el 76% es producido en Colombia, Ecuador, Venezuela y Perú.

THE LAND OF FINE FLAVOUR COCOA

Cacao Fino de Aroma comes from Criollo and Trinitarian varieties, which are different in terms of aroma and flavour from common cocoas which derive from Forastero varieties. This type of cocoa is characterised by its delicious flavour, distinguished for its aromas and its fruity and flowery flavours with nutty malt notes.

Around 8% of the cocoa produced in the world is Cacao Fino de Aroma, 76% of which is produced in Colombia, Ecuador, Peru and Venezuela.



Casa Luker

Since 1906

CASA
LUKER
FOOD INGREDIENTS

Selecting the top quality Fino de Aroma beans from the different regions and using the best ingredients to achieve the unique sensorial profile characteristic of our chocolates.

TASTE PROFILE BY REGION

HUILA



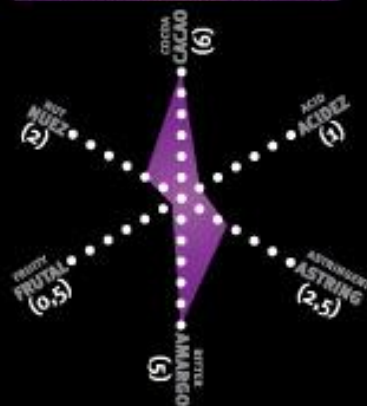
TUMACO



ARAUCA



SANTANDER



CASA
LUKER
CACAO
FINO DE AROMA



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