

INGREDIENTS
P O R T F O L I O



LUKER
Chocolate®



WHO *are* WE?

We are a family company with over 110 years of tradition built on a dream, where chocolate is the source of inspiration and the opportunity to transform communities. We work with deep gratitude towards the earth and we seek to maintain balance between production, communities and the satisfaction of our customers.

We ensure a superior flavour when using Cacao Fino de Aroma and guarantee sustainability, transparency, supply and traceability in our processes to integrate the entire value chain; from the first seed, to the final product.

Our — PURPOSE —

To make the world a better place by helping other companies create purpose-driven products, using our chocolate as a tool for change.



OUR CHOCOLATE — *is* — EXCLUSIVE

All our ingredients are made with Cacao Fino de Aroma, which provides a unique sensorial profile.

**Take the plunge and get the best chocolate
in the world for your products.
What are you waiting for?**

THE LAND of CACAO FINO DE AROMA



CONVENTIONS

- Luker Chocolate Offices
- Manufacturing facilities
- Cocoa growing regions
- Ports
- Cities
- The Chocolate Dream regions

Where are we in the world?



CACAO FINO DE AROMA

We work exclusively with Cacao Fino de Aroma, a special type of cocoa classified by the International Cocoa Organization (ICCO) for its fruity, flowery and nutty malt notes.

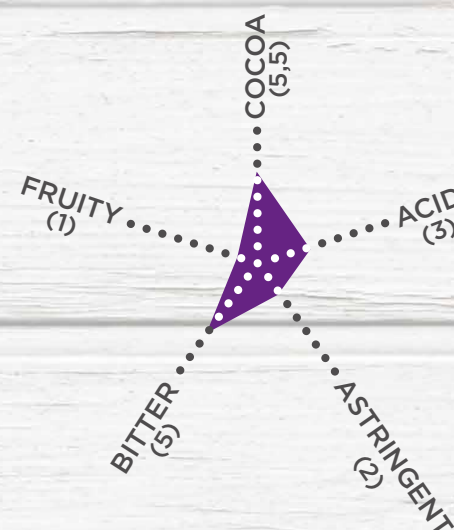
“Only 8% of the cocoa produced in the world is Cacao Fino de Aroma, 76% of which is produced in Colombia, Peru, Ecuador and Venezuela”.



TUMACO



SANTANDER



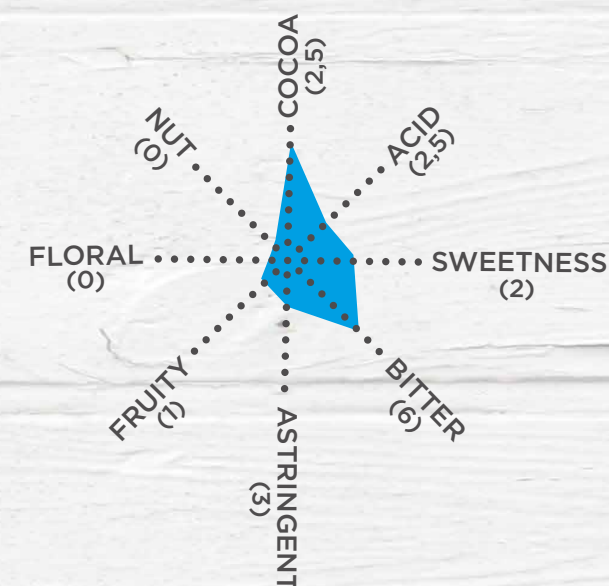
HUILA



ARAUCA



SAN MARTÍN





SINGLE ORIGIN

CHOCOLATES

CasaLuker 1906, Single Origin Chocolates, have a unique flavour that is given by the pureness of their origins. Made from selected beans from the different Fino de Aroma Cocoa growing regions where we work, their flavour does not only reflect the cocoa variety, but also the richness of the soil. CasaLuker 1906, a treat for the senses.

REGION	DESCRIPTION	CODE	COCOA CONTENT	VISCOSITY	APPLICATIONS					
					ENROBING	DECORATIVE FIGURES	MOULDING	FILLINGS & GANACHES	DECORATING	DESSERTS
TUMACO (Colombian Region)	Dark Tumaco	D102	65%	☐☐☐	✓	✓	✓	✓	✓	✓
	Extra Dark Tumaco	D103	85%	☐☐☐☐	✓		✓		✓	
HUILA (Colombian Region)	Dark Huila	D105	65%	☐☐☐	✓	✓	✓	✓	✓	✓
	Dark Huila	D123	70%	☐☐☐☐	✓		✓	✓	✓	✓
SANTANDER (Colombian Region)	Dark Santander	D108	65%	☐☐☐	✓	✓	✓	✓	✓	✓
SAN MARTÍN (Peruvian Region)	Dark San Martín	D122	72%	☐☐☐☐	✓	✓	✓	✓	✓	✓
ARAUCA (Colombian Region)	Milk Arauca	M124	55%	☐☐☐☐☐	✓		✓	✓	✓	✓

PACKAGING	SHELF LIFE (MONTHS)	WORKING TEMPERATURE			>> ALL OUR COUVERTURES REQUIRE TEMPERING
2,5 Kg Bag	24 Dark, 14 Milk and White	Dark: 30-31°C	☐☐☐☐☐	VERY FLUID	
20 Kg Box		Milk: 29-30°C	☐☐☐☐☐☐	VERY VISCOUS	
		White: 28-29°C	☐☐☐☐☐☐☐		

*These origins are subject to availability.



FINO DE AROMA BLENDS

Our meticulous selection of ingredients is essential to obtaining the unique sensorial profile, typical of our chocolate. We select the best Fino de Aroma cocoa beans in Colombia and Peru, and we use 100% natural cocoa butter and vanilla in our couvertures with their exquisite and particular flavour, ideal for all kinds of chocolate products.

DESCRIPTION	CODE	COCOA CONTENT	MILK CONTENT	VISCOSITY	APPLICATIONS					
					ENROBING	DECORATIVE FIGURES	MOULDING	FILLINGS & GANACHES	DECORATING	DESSERTS
Valle**	D224	50%	-	☐☐☐	✓	✓	✓	✓	✓	✓
Sombra*	D223	54%	-	☐☐☐	✓	✓	✓	✓	✓	✓
Misterio	D201	58%	-	☐☐☐		✓	✓	✓	✓	✓
Cumbre (Sugar free)	D225	58%	-	☐☐☐		✓	✓	✓	✓	✓
Macondo	D203	60%	-	☐☐☐		✓	✓	✓	✓	✓
Maranta	D212	61%	-	☐☐☐☐	✓		✓		✓	✓
Perla**	D209	64%	-	☐☐		✓	✓	✓	✓	✓
Palenque*	D217	70%	-	☐☐☐☐	✓		✓	✓	✓	✓
Mapalé	D234	80%	-	☐☐☐☐	✓		✓		✓	✓
Atlántico	M216	33,5%	28%	☐☐☐		✓	✓	✓	✓	✓
Mulata (Without added sugar)	M227	37%	23%	☐☐☐	✓	✓	✓	✓	✓	✓
Claro de Luna	M206	37%	10%	☐☐☐		✓	✓	✓	✓	✓
Noche	M204	40%	13%	☐☐☐☐	✓	✓	✓	✓	✓	✓
Heliconia	M210	41%	19%	☐☐☐☐	✓	✓	✓	✓	✓	✓
Caribe	M232	45%	20%	☐☐☐☐	✓	✓	✓	✓	✓	✓

**These chocolates are available at a minimum order of 4 TONS.

DESCRIPTION	CODE	COCOA CONTENT	MILK CONTENT	VISCOSITY	APPLICATIONS					
					ENROBING	DECORATIVE FIGURES	MOULDING	FILLINGS & GANACHES	DECORATING	DESSERTS
Nevado	W207	35%	18%	☐☐☐		✓	✓	✓	✓	✓
Glaciar	W226	35%	24%	☐☐☐	✓	✓	✓	✓	✓	✓
Sierra	W211	45%	16%	☐☐☐☐			✓		✓	

PACKAGING	SHELF LIFE (MONTHS)	WORKING TEMPERATURE	VISCOSITY	
2,5 Kg Bag	24 Dark, 14 Milk and White	30-32°C Dark, 28-30°C Milk and White	☐☐☐☐	VERY FLUID
20 Kg Box	24 Dark, 12 Milk and White		☐	VERY VISCOUS

>> ALL OUR COUVERTURES REQUIRE TEMPERING

☐ DARK ☐ MILK ☐ WHITE



COCOA DERIVATIVE PRODUCTS

We make the best Cacao Fino de Aroma semi-finished products: cocoa mass, cocoa butter, cocoa powder, and cocoa beans.

DESCRIPTION	CODE	PACKAGING	SHELF LIFE
Cocoa Mass (Drops)	CM010	1 Kg bag / 15 Kg box	24 Months
Cocoa Butter	CB002	1 Kg bag / 10 Kg box	
Cocoa Powder 22 - 24 %	CP002	1 Kg bag / 10 Kg box	
Roasted Cocoa Nibs		1 Kg bag / 10 Kg box	
Powdered Panela		1 Kg bag / 10 Kg box	12 Months

BAKING PRODUCTS

Is a portfolio for use in “*pain au chocolat*”, chocolate chips cookies, muffins, brownies, tarts, cakes, decorations, ice creams, among others.

DESCRIPTION	CODE	SIZE	COCOA CONTENT	PACKAGING
Dark Chocolate Chips	B402	1 K (0,5 g) / 4K (0,125 g)	46%	10 Kg Box
Dark Chocolate Chips	B403	4 K (0,125 g)	58%	10 Kg Box (4 x 2,5 Kg Bag) / 20 Kg Box
Dark Chocolate Sticks	B404	8 mm	58%	18 Kg (12 x 1,5 Kg Display)
Dark Chocolate Sticks	B405	8 mm	46%	18 Kg (12 x 1,5 Kg Display)
Dark Chocolate Chunks		1 - 10 cm	46%	10 Kg Box

CHOCOLATES FOR FOUNTAINS*

DESCRIPTION	CODE	TOTAL COCOA CONTENT	COCOA BUTTER	COCOA SOLIDS	MILK CONTENT	MILK FAT	SHELF LIFE
Dark	D218	65%	49,4%	16,1%	0%	0%	24 Months
Milk	M219	47%	41,5%	5,5%	16%	4,2%	18 Months
White	W221	45%	45%	0%	16%	4,2%	14 Months

WORKING TEMPERATURE: 45°C

PACKAGING: 20 KG BOX



*These chocolates are available at a minimum order of 4 TONS.





CHOCOLATE DRAGEES

CasaLuker Maracas, Tropical Dragees, are ideal for decorating desserts and cakes, to include in preparations, as toppings for ice-cream or simply to give that special touch to your recipes. They are also a good accompaniment for coffee and other hot drinks; they can be mixed in with cereals and dried fruit to prepare delicious, healthy snacks.

PRODUCT	NAME	DESCRIPTION	PACKAGING+ FORMAT	SHELF LIFE (MONTHS)
	G501 Dark Chocolate Covered Nibs Cluster	Small chunks of roasted Fino de Aroma cocoa covered in dark chocolate making for a delicious crunchy chocolatey snack. Ideal as a snack and for including in recipes.	1 Kg Bag 15 Kg Box	24
	G502 Dark Chocolate Covered Nibs	Small chunks of the best Fino de Aroma cocoa, roasted and covered in dark chocolate. Ideal for decorating cakes and desserts or on its own as a snack.	1 Kg Bag 10 Kg Box	24
	G503 Dark Chocolate Covered Espresso Beans	The perfect combination. The best Colombian coffee beans, covered in generous layers of Fino de Aroma chocolate. Their shine and oval shape makes them different to other brands of chocolate-covered coffee beans. Ideal to go with coffee, as a snack, to include in your recipes or for decoration.	1 Kg Bag 15 Kg Box	24
	G504 Dark Chocolate Covered Instant Coffee	The explosive flavour of coffee produces the perfect balance in this dragee. This unique flavour will differentiate your products and surprise whoever tries them. Ideal for decorating cakes, desserts and ice-cream.	1 Kg Bag 10 Kg Box	24
	G505 Dark Chocolate Covered Physalis	This tropical fruit is covered in dark chocolate creating the ideal balance between the fruit's acidic flavour and the chocolate's fruit and floral notes. ideal for decorating cakes and desserts or on its own as a snack.	1 Kg Bag 20 Kg Box	12





LUKER
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