

LUKER
Chocolate®

The Master Manual



CURATED BY ifiGOURMET

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Luker Chocolate is a Colombian company known for its high-quality chocolate and cocoa products. Their chocolate flavors are deep, rich, and carry many fruity and acidic notes that are pleasurable to the senses.

Luker Chocolate regards cocoa as a foundation, a source of inspiration and an opportunity to innovate and differentiate itself in the market. They are Cacao Fino de Aroma growers and have been in the industry for over 100 years. They are fortunate because their land in Colombia has given them one of the best cocoas in the world, a product that spans the centuries and that today stands out globally for its exquisite flavor and aroma.

Fino de Aroma Cacao (a classification of the International Cocoa Organization) is used to describe a cocoa of exquisite aroma and flavor. In this case, Luker Chocolate's cacao has fruity, floral, nut, and malt flavors and aromas that differentiates it from other cocoas in the world. Made from selected grains from each region and grower country of Cacao Fino de Aroma, the chocolate flavor reflects not only the variety of cocoa, but the richness of the soil and the cocoa culture of the farmers of the region.

This booklet includes master recipes that have been tested and developed by our Fino de Aroma chocolatiers based on different Luker Chocolate varieties, from 1906 single origin chocolates to our Cacao blends in dark, milk and white. We hope that these recipes will bring greater value to your product portfolio. Open yourselves up to a world of unforgettable, incredible, and unique cocoa flavors.

Welcome to Luker Chocolate.

FOR TECHNICAL QUESTIONS:

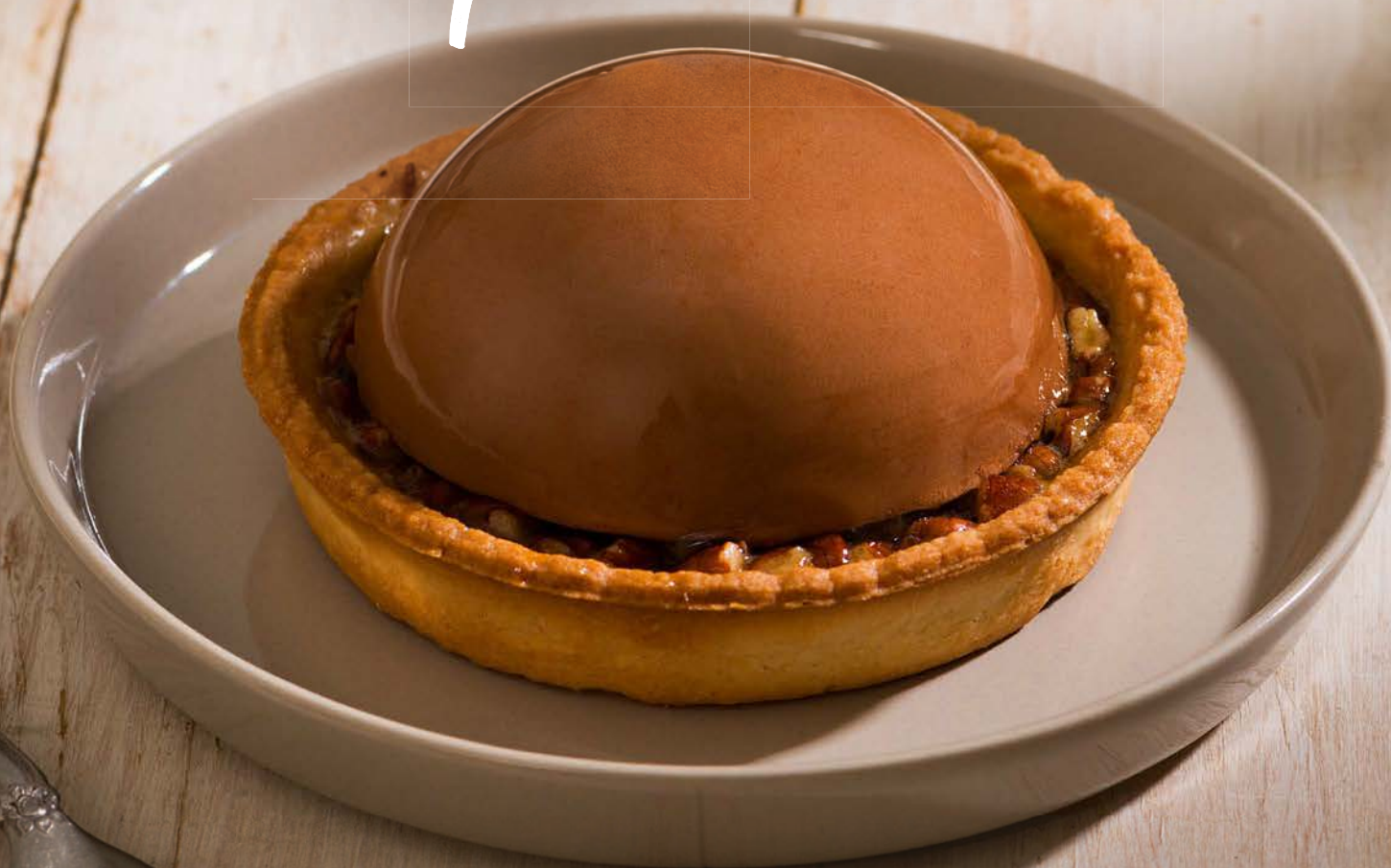
From simple questions to troubleshooting on recipes, our Sales or Customer Service Teams are here to help. Please feel free to contact them with any questions and our dedicated Luker Chocolate Fino de Aroma Chef will be at your service.

847-855-7400 | 847-855-7408 | cs-gurnee@ifigourmet.com | 760 Lakeside Drive, Ste. A, Gurnee, IL

Master Recipes

LUKER
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Master Recipes



Exceptional, delicious, and unbelievably versatile. The following Master Recipes have been professionally tested and may be created using multiple Luker chocolates, in accordance to your preference.

Read, create, indulge.

MASTER RECIPE SERIES

Brownies

METHOD: CREAMING

Master Brownie Recipe

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Notes:

Luker Fino de Aroma chocolates bring unique and nuanced flavor profiles to this American bakery staple. The Perú 72% is an intense brownie bite, while the Perla 64% and Sombra 54% make an excellent base for cakes of many types.

MASTER BROWNIE RECIPE

PREHEAT:
356-374°F

BAKE TIME:
18-22 min

YIELD: 3175g sheet
or 100-2" brownies

INGREDIENTS

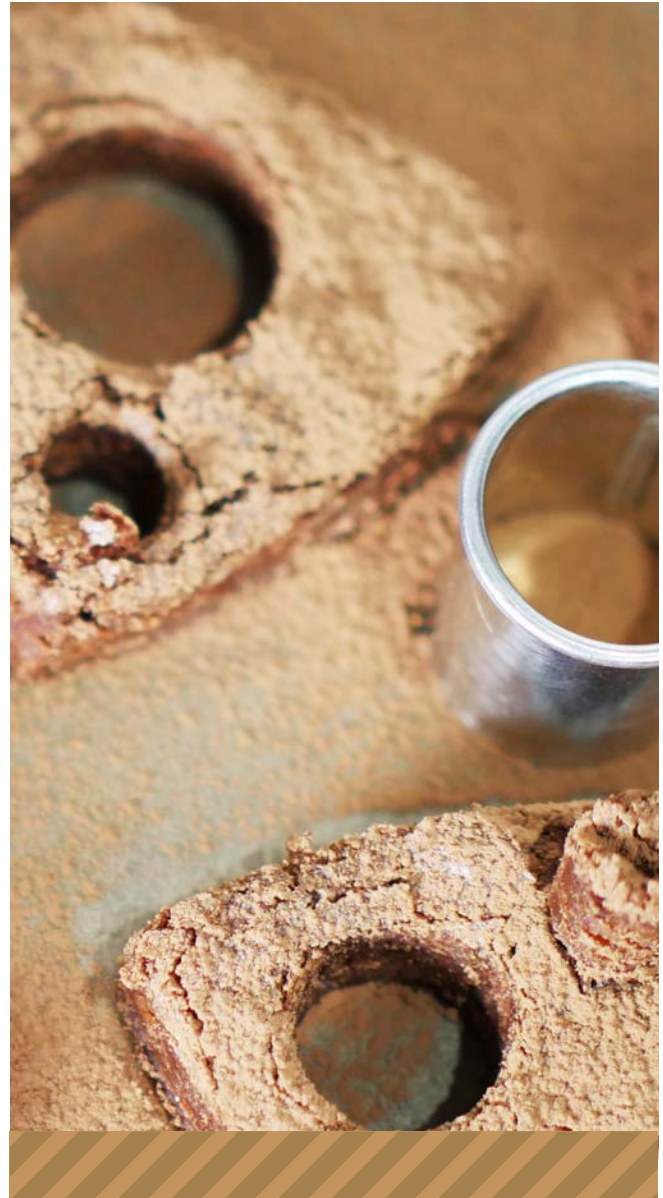
*	Luker Chocolate (see chart below)
330g (11.64 oz)	Butter, soft
700g (24.69 oz)	Sugar
5g (.18 oz)	Vanilla Extract
4g (.14 oz)	Salt
375g (13.23 oz)	Eggs
288g (10.16 oz)	All Purpose Flour

* Fino De Aroma Chocolate Ratios

570g (20.11 oz)	Sombra 54% (Luker Cacao Blend)
580g (20.46 oz)	Misterio 58% (Luker Cacao Blend)
590g (20.81 oz)	Perla 64% (Luker Cacao Blend)
590g (20.81 oz)	Tumaco 65% (Luker 1906 Single Origin)
585g (20.64 oz)	Perú 72% (Luker 1906 Single Origin)

INSTRUCTIONS

- 1 Melt chocolate and butter together in a double boiler.
- 2 Stir together until smooth. Let cool slightly.
- 3 In a stand mixer with paddle attachment, combine sugar, vanilla, and salt on speed 1; scrape well.
- 4 Continue on speed 1, slowly add eggs one at a time; scrape well.
- 5 Add flour and continue mixing until well combined. Pour or pipe batter into prepared pans.
- 6 Bake at 356-374°F in prepared pans for 18-22 minutes or until sponge bounces back when pressed lightly in center of pan.



Like what you see?

Follow the recipe on this page using Perla 64%. Simply mix, bake, cool, and cut your brownies into whimsical shapes. For a final touch, dust your brownies with Luker Cocoa Powder for double the rich, cocoa flavor.

MASTER RECIPE SERIES

Chocolate Galleta

METHOD: CREAMING

Master Galleta Recipe

LUKER CHOCOLATE | THE MASTER MANUAL



Notes:

The Luker Natural 22/24 Cocoa Powder has great color and the malty flavor of Fino de Aroma, which gives this cookie fantastic character. This recipe makes an excellent sandwich cookie filled with any of the Luker Chocolate Icings, and also makes an exceptional crust for cheesecake, tarts and other baked goods.

MASTER CHOCOALTE GALLETAS (COOKIE) RECIPE

PREHEAT:
325°F

BAKE TIME:
7-8 min

YIELD:
20 cookies

INGREDIENTS

145g (5.11 oz)	Luker 22/24 Cocoa Powder
281g (9.91 oz)	Butter, soft
344g (12.13 oz)	Sugar
5g (.18 oz)	Salt
52g (1.83 oz)	Eggs
62g (2.19 oz)	Milk
4g (.14 oz)	Vanilla Extract
201g (7.09 oz)	All Purpose Flour
16g (.56 oz)	Baking Powder

INSTRUCTIONS

- 1 Cream butter and sugar in a small stand mixer with paddle attachment.
- 2 Combine eggs, milk and vanilla. Add to the mixer slowly. Scrape bowl.
- 3 Combine flour, cocoa powder, baking powder and salt. Add to mixer.
- 4 Mix on speed 1 until dough just forms. Do not over mix.
- 5 Chill on prepared sheet pans under refrigeration.
- 6 Temper in room before rolling out.
- 7 Roll out galleta dough to ¼" and cut 20 with a 2" round cookie cutter.
- 8 Place on parchment lined cookie pan and bake in a 325°F oven for 7-8 minutes or until edges start to brown. Cool completely at room temperature before filling.



Dark chocolate beauties

Follow the recipe on this page to create a moist cookie made with intense cocoa powder, filled with a smooth Nevado 35% white chocolate icing. Flip a few pages to find the Master Chocolate Icing Recipe!

MASTER RECIPE SERIES

Crème Brûlée

METHOD: CUSTARD

Master Crème Brûlée Recipe

LUKER CHOCOLATE | THE MASTER MANUAL



Notes:

These crème brûlée ratios allow you to create very different flavor profiles with five outstanding Luker couvertures. Start with our personal favorite, Noche 40%, or divide the base five ways and create several different crème brûlées for dessert flights or buffets.

MASTER CRÈME BRÛLÉE RECIPE

PREHEAT:
220°F

BAKE TIME:
40-65 min

YIELD: 12-6 oz
oval brûlée dishes

INGREDIENTS

*	Luker Chocolate (see chart below)
928g (32.73 oz)	35% Heavy Cream
240g (8.47 oz)	Egg Yolks
170g (6 oz)	Sugar
1 ea	Vanilla Bean

* Fino De Aroma Chocolate Ratios

430g (15.17 oz)	Nevado 35% (Luker Cacao Blend)
420g (14.82 oz)	Noche 40% (Luker Cacao Blend)
370g (13.05 oz)	Sombra 54% (Luker Cacao Blend)
360g (12.70 oz)	Perla 64% (Luker Cacao Blend)
365g (12.88 oz)	Perú 72% (Luker 1906 Single Origin)

INSTRUCTIONS

- 1 In a small pot bring heavy cream and vanilla to a boil. Turn off heat.
- 2 Meanwhile, in a small bowl whisk together egg yolks and sugar.
- 3 Temper sugar mixture into heavy cream by adding a small amount of hot cream by ladel to eggs while whisking together to liquify.
- 4 Combine both mixtures in the pot (off heat) and whisk well. Strain using chinois or fine mesh strainer.
- 5 Pour over chocolate pre-melted to 35°C (95°F).
- 6 Cool with ice wand or over ice bath, stirring occasionally. Store at refrigerated temperature until ready to bake or bake immediately.
- 7 Bake at 220°F for 40-65 minutes.



Is it hot in here?

Torch a layer of granulated sugar over top of the room temperature custard for a final touch. The satisfaction of shattering through that sugar crust won't come close to how much you'll enjoy the complex flavors of a Luker Chocolate Crème Brûlée.

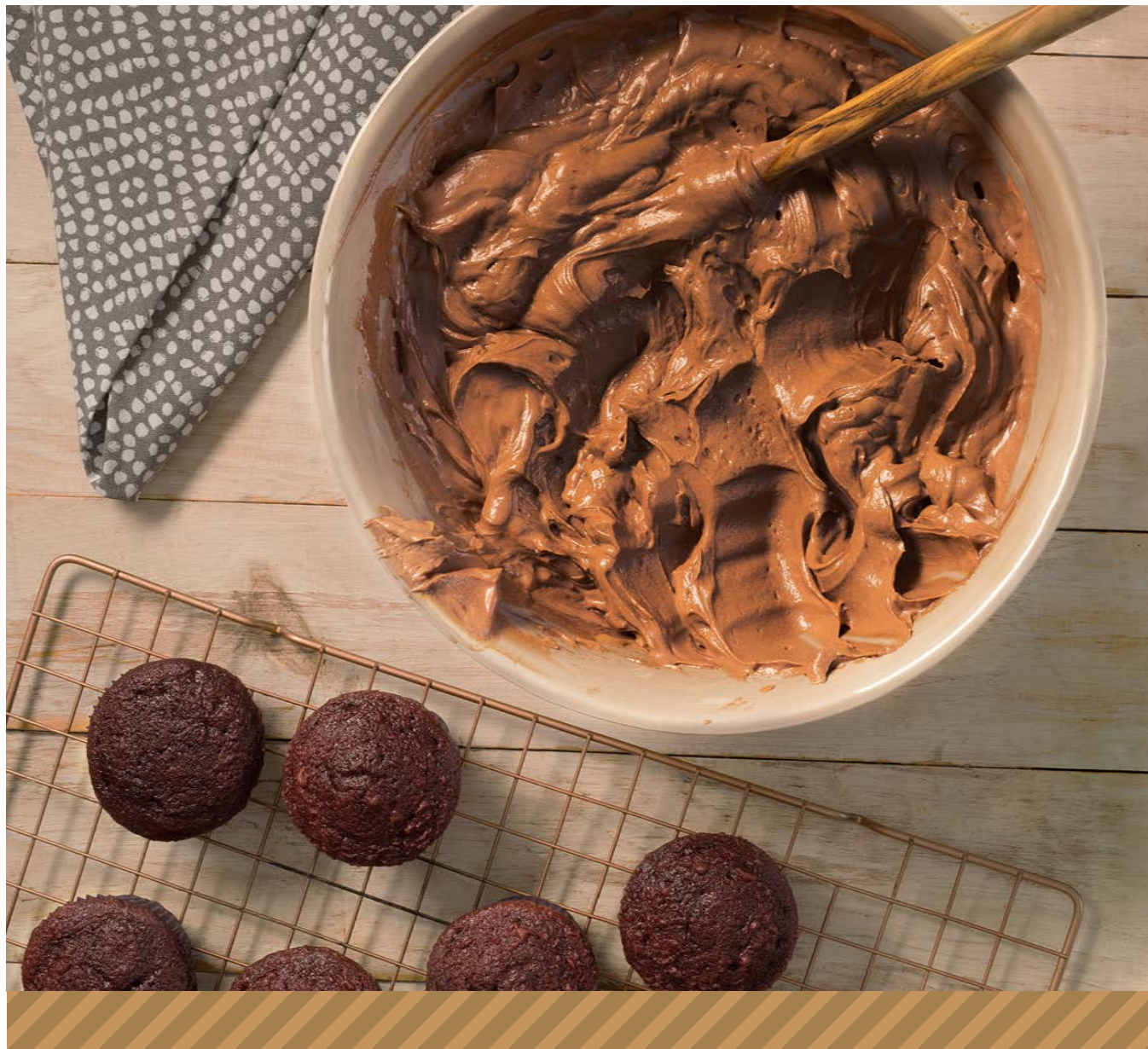
MASTER RECIPE SERIES

Chocolate Icing

METHOD: ITALIAN MERINGUE

Master Chocolate Icing Recipe

LUKER CHOCOLATE | THE MASTER MANUAL



Notes:

Each of these icings are delicious in their own right and have many applications. Use the Nevado 35% icing to fill sugar cookies, the Noche 40% to top Luker Brownies and the Perla 64% icing to finish a layered cake. These are versatile and tasty icings with an impressive mouth feel.

MASTER CHOCOLATE ICING RECIPE

YIELD:

1356-1569 g (47.83-55.34 oz)

INGREDIENTS

*	Luker Chocolate (see chart below)
300g (10.58 oz)	Sugar
180 ml	Water
180g (6.35 oz)	Egg Whites
342g (12.06 oz)	Butter, soft
6g (.21 oz)	Vanilla Extract
6g (.21 oz)	Salt

* Fino De Aroma Chocolate Ratios

555g (19.58 oz)	Nevado 35% (Luker Cacao Blend)
510g (17.99 oz)	Noche 40% (Luker Cacao Blend)
342g (12.06 oz)	Perla 64% (Luker Cacao Blend)
365g (12.86 oz)	Perú 72% (Luker 1906 Single Origin)

INSTRUCTIONS

- 1 Pre-melt chocolate to 35°C (95°F); reserve in warming cabinet.
- 2 In bowl of a stand mixer, put the egg whites and salt in the bowl, then set aside with 1/2 of the sugar (scaled separately).
- 3 Place the remaining sugar and water in a small saucepan and set over high heat.
- 4 Once the sugar mixture has reached 110°C (230°F), begin to whip the egg white mixture on high speed until foamy. Gradually add in the reserved sugar and continue to whip until medium peaks form.
- 5 Continue to cook the syrup until reaching between 115°C (239°F) and 118°C (244.4°F).

- 6 Remove syrup from heat immediately and with the mixer still running on medium/high speed, stream the hot syrup into the egg whites in a thin, steady stream. Try to avoid getting the syrup on the sides of the bowl.
- 7 Beat until the egg white mixture triples in volume, turns super white and glossy, hold stiff peaks and the bottom of the bowl has cooled.
- 8 With the mixer running on high speed, add the butter one piece at a time. Continue whipping until the icing comes together and is thick and fluffy.
- 9 Pour the melted chocolate over the icing and fold it in with a rubber spatula. Return the bowl to the mixer and beat until smooth and uniform in color; 1 to 2 minutes.
- 10 Keep covered at room temperature for 1 day, refrigerated in an airtight container for up to 1 week, or in the freezer for up to 3 months.
- 11 Bring the icing to room temperature before using. Soften with paddle attachment.



The perfect topper

This versatile icing can be made with any of Luker's Fino de Aroma chocolates and always turns out delightful. Top off cakes, fill cookies, or frost brownies for a rich, creamy, cocoa taste.

MASTER RECIPE SERIES

Chocolate Cake

METHOD: SPONGE

Master Chocolate Cake Recipe

LUKER CHOCOLATE | THE MASTER MANUAL



Notes:

This recipe delivers the rich Fino de Aroma flavors of the Luker Chocolates in this moist, dense cake. Use the sponge for cake layers, an entremet base or serve warm out of the oven with chocolate sauce and vanilla gelato.

MASTER CHOCOLATE CAKE RECIPE

PREHEAT:
356-374°F

BAKE TIME:
12-15 min

YIELD: 1-8" layer
or 12-3" ramekins

INGREDIENTS

*	Luker Chocolate (see chart below)
220g (7.76 oz)	Butter, soft
200g (7.05 oz)	Egg Yolks
400g (14.11 oz)	Egg Whites
220g (7.76 oz)	Sugar
70g (2.47 oz)	All Purpose Flour

* Fino De Aroma Chocolate Ratios

480g (16.93 oz)	Sombra 54% (Luker Cacao Blend)
470g (16.58 oz)	Misterio 58% (Luker Cacao Blend)
460g (16.23 oz)	Maranta 61% (Luker Cacao Blend)
470g (16.58 oz)	Perla 64% (Luker Cacao Blend)
450g (15.87 oz)	Perú 72% (Luker 1906 Single Origin)

INSTRUCTIONS

- 1 Melt the chocolate with the butter to 35-45°C (95-113°F).
- 2 At the same time, whip the egg whites with the sugar.
- 3 Add the egg yolks to the first mixture heated to 50-55°C (122-131°F), then add a small amount of the whipped whites to soften, and then add the rest, stirring with a rubber spatula or a scraper.
- 4 Add the sifted flour a little at a time, mixing until just combined.
- 5 Bake at 356-374°F in prepared pans for 12-15 minutes or until sponge bounces back when pressed lightly in center of pan.



Classic dessert, intense flavor

You've never tried a chocolate cake like this before:
Luker's Master Chocolate Recipe is simple, but will
create a taste bud explosion.

MASTER RECIPE SERIES

Mousse #1

METHOD: ANGLAISE



Master Mousse #1 Recipe

LUKER CHOCOLATE | THE MASTER MANUAL



Notes:

This anglaise based mousse is formulated for molding, freezing and thawing and is extremely versatile for all bakery applications. It makes an excellent filling to accompany our Luker Chocolate Cake topped with Chocolate Glaze.

MASTER MOUSSE (ANGLAISE) RECIPE

YIELD:

1920-2008 g (67.73 - 70.83 oz)

CUSTARD BASE INGREDIENTS

250g (8.82 oz) 35% Heavy Cream
260g (9.17 oz) Milk, whole
100g (3.53 oz) Egg Yolks
55g (1.94 oz) Sugar, fine granulated

CUSTARD BASE INSTRUCTIONS

- 1 Bring the cream and milk to boil in a small pot. Whisk together eggs and sugar in a separate bowl.
- 2 Off heat, slowly temper the boiling liquid into the eggs to make an anglaise.
- 3 Cook the mixture at 82-84°C (179.6-183.2°F) until it coats the back of a spoon. Stir constantly to prevent scorching.
- 4 Strain anglaise through a fine mesh strainer and use immediately, or cool and reserve in a refrigerator.
- 5 If working with chilled custard, warm to 45-50°C (113-122°F) before adding melted chocolate.

CHOCOLATE MOUSSE INGREDIENTS

- * Luker Chocolate (see chart below)
600g (21.16 oz) Custard Base (recipe to the left)
450g (15.87 oz) Heavy Cream 35%
** Silver Gelatin Sheets (white & milk couvertures only)

* Fino De Aroma Chocolate Ratios

285g (10.05 oz) + 8g Gelatin (.28 oz)**	Nevado 35% (Luker Cacao Blend)
260g (9.17 oz) + 6g Gelatin (.21oz)**	Noche 40% (Luker Cacao Blend)
250g (8.82 oz)	Sombra 54% (Luker Cacao Blend)
220g (7.76 oz)	Misterio 58% (Luker Cacao Blend)
205g (7.23 oz)	Tumaco 65% (Luker 1906 Single Origin)

CHOCOLATE MOUSSE INSTRUCTIONS

- 1 If using white or milk chocolate, bloom and melt gelatin and stir into warm (45-55°C or 113-131°F) custard base. See chart above for gelatin ratios.**
- 2 Make an emulsion with the melted chocolate and the custard.
- 3 Cool the mixture to 30°C (86°F).
- 4 Whip the heavy cream to medium soft peaks.
- 5 Whisk 10% of the whipped cream into the chocolate mixture, then fold in the rest with a rubber spatula.

More on this recipe

Create a creamy Nevado 35% mousse cake and use sponge cake or brownie crumbles to add an element of texture on top. Drizzle dark chocolate glaze on top to finish off the presentation.

MASTER RECIPE SERIES

Mousse #2

METHOD: PÂTÉ À BOMBE



Master Mousse #2 Recipe

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Notes:

Use this classic pâté à bombe mousse for deep but mellow flavor and silky smooth texture. Superior results can be experienced with the Noche 40% mousse, although each of the chocolates achieve unique results.

MASTER MOUSSE (PÂTÉ À BOMBE) RECIPE

YIELD:
652-774 g (22-27.3 oz)

BASIC BOMBE MIXTURE RATIO INGREDIENTS

60g (2.12 oz)	Egg Yolks
25g (.88 oz)	Whole Eggs
45g (1.59 oz)	Sugar
30g (1.06 oz)	Water

BASIC BOMBE MIXTURE INSTRUCTIONS

- 1 Combine the egg yolks, whole eggs, sugar and water together well and heat to 85°C (185°F) in a metal bain-marie in a water bath.
- 2 In the bowl of a stand mixer, beat at medium high speed with a whip attachment until 3X volume (ribbon stage).
- 3 Mixture should be 65-75°C (149-167°F). Use immediately.
- 4 Mixture can be kept chilled until ready to use, making this a speedy preparation when needed. Bring reserved bombe mix to 65°C (149°F) before preparing mousse.

CHOCOLATE MOUSSE RATIO INGREDIENTS

*	Luker Chocolate (see chart below)
160 g (5.64 oz)	Basic Bombe Mixture
200 g (7.05 oz)	Heavy Cream 35%
**	Silver Gelatin Sheets (white & milk couvertures only)

* Fino De Aroma Chocolate Ratios

250g (8.82 oz) + 4g Gelatin (.14 oz)**	Nevado 35% (Luker Cacao Blend)
130g (4.59 oz) + 2g Gelatin (.07 oz)**	Noche 40% (Luker Cacao Blend)
200g (7.05 oz)	Misterio 58% (Luker Cacao Blend)
150g (5.29 oz)	Palenque 70% (Luker Cacao Blend)
165g (5.82 oz)	Huila 65% (Luker 1906 Single Origin)

CHOCOLATE MOUSSE INSTRUCTIONS

- 1 If using white or milk chocolate, bloom and melt gelatin and stir into warm (65-75°C or 149-167°F) bombe mixture. See chart above for gelatin ratios.**
- 2 Melt the chocolate at approximately 45-50°C (113-122°F) for dark couvertures or 45°C (113°F) maximum for white and milk chocolate.
- 3 Whisk to combine bombe mixture and melted chocolate.
- 4 Whip the heavy cream to medium soft peaks.
- 5 Whisk 10% of the whipped cream into the chocolate mixture, then fold in the rest using a rubber spatula.

More on this recipe

Create a Noche 40% mousse, top it with a dollop of whipped cream, and sprinkle on some chocolate shavings for texture and double the chocolate heaven.

MASTER RECIPE SERIES

Chocolate Glaze

METHOD: EMULSION

Master Chocolate Glaze Recipe

LUKER CHOCOLATE | THE MASTER MANUAL



Notes:

An extremely versatile, freeze-thaw stable glaze with a high shine for all bakery applications, including white, milk, and dark chocolate finishings of cakes and other desserts. These recipes are formulated without gelatin, so the heavy cream can be substituted with nut milk for vegan desserts.

MASTER CHOCOLATE GLAZE RECIPE

YIELD:
2000-2050 g (70.55- 72.31 oz)

INGREDIENTS

- * **Luker Chocolate (see chart below)**
- 450 (15.87 oz) Heavy Cream
- 1000g (35.27 oz) **Jelfix Mirror Glaze (24977)**

* Fino De Aroma Chocolate Ratios

600g (21.16 oz)	Nevado 35% (Luker Cacao Blend)
600g (21.16 oz)	Noche 40% (Luker Cacao Blend)
550g (19.4 oz)	Perla 64% (Luker Cacao Blend)

INSTRUCTIONS

- 1 Heat heavy cream to 80°C (176°F).
- 2 Pre-melt chocolate to 35°C (95°F).
- 3 Combine by blending together with hand blender.
- 4 Heat mirror glaze to 60°C (140°F).
- 5 Blend together with chocolate and cream mixture using a hand blender. Do not strain.
- 6 Portion into containers and refrigerate.
- 7 Reheat slowly to 45-50°C (113-122°F) in water bath or microwave.
- 8 For best results, pour over frozen or chilled product and set below 46°C (114.8°F).



A finishing touch

This chocolate glaze recipe is simple, but revolutionary. Not only does it provide intense flavor, but it creates a smooth, glossy finish to amplify your dessert presentation. One of our favorites? Pour a Perla 64% chocolate glaze over a rich Tumaco 65% chocolate mousse cake.

MASTER RECIPE SERIES

Ganache

Master Ganache Recipe

Nevado 35% (Luker Cacao Blend)

Cream	110g (3.88 oz)	22%
Chocolate	330g (11.64 oz)	66%
Invert	25g (.88 oz)	5%
Butter	35g (1.23 oz)	7%
Total	500g (17.64 oz)	100%

Claro de Luna 37% (Luker Cacao Blend)

Cream	175g (6.17 oz)	24%
Chocolate	300g (10.58 oz)	60%
Invert	30g (1.06 oz)	6%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%

Noche 40% (Luker Cacao Blend)

Cream	120g (4.23 oz)	24%
Chocolate	300g (10.58 oz)	60%
Invert	30g (1.06 oz)	6%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%

Sombra 54% (Luker Cacao Blend)

Cream	160g (5.64 oz)	32%
Chocolate	250g (8.82 oz)	50%
Invert	40g (1.41 oz)	8%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%

Misterio 58% (Luker Cacao Blend)

Cream	160g (5.64 oz)	32%
Chocolate	250g (8.82 oz)	50%
Invert	40g (1.41 oz)	8%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%

Macondo 60% (Luker Cacao Blend)

Cream	165g (5.82 oz)	33%
Chocolate	250g (8.82 oz)	50%
Invert	35g (1.23 oz)	7%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%

Maranta 61% (Luker Cacao Blend)

Cream	180g (6.35 oz)	36%
Chocolate	235g (8.29 oz)	47%
Invert	35g (1.23 oz)	7%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%

Perla 64% (Luker Cacao Blend)

Cream	165g (5.82 oz)	33%
Chocolate	250g (8.82 oz)	50%
Invert	35g (1.23 oz)	7%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%

Huila 65% (Luker 1906 Single Origin)

Cream	160g (5.64 oz)	32%
Chocolate	245g (8.64 oz)	49%
Invert	40g (1.41 oz)	8%
Butter	55g (1.94 oz)	11%
Total	500g (17.64 oz)	100%

MASTER GANACHE RATIOS

SEE NEXT PAGE FOR RECIPE INSTRUCTIONS

Master Ganache Recipe

LUKER CHOCOLATE | THE MASTER MANUAL

Santander 65% (Luker 1906 Single Origin)		
Cream	160g (5.64 oz)	32%
Chocolate	245g (8.64 oz)	49%
Invert	45g (1.59 oz)	9%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%

Tumaco 65% (Luker 1906 Single Origin)		
Cream	165g (5.82 oz)	33%
Chocolate	250g (8.82 oz)	50%
Invert	35g (1.23 oz)	7%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%

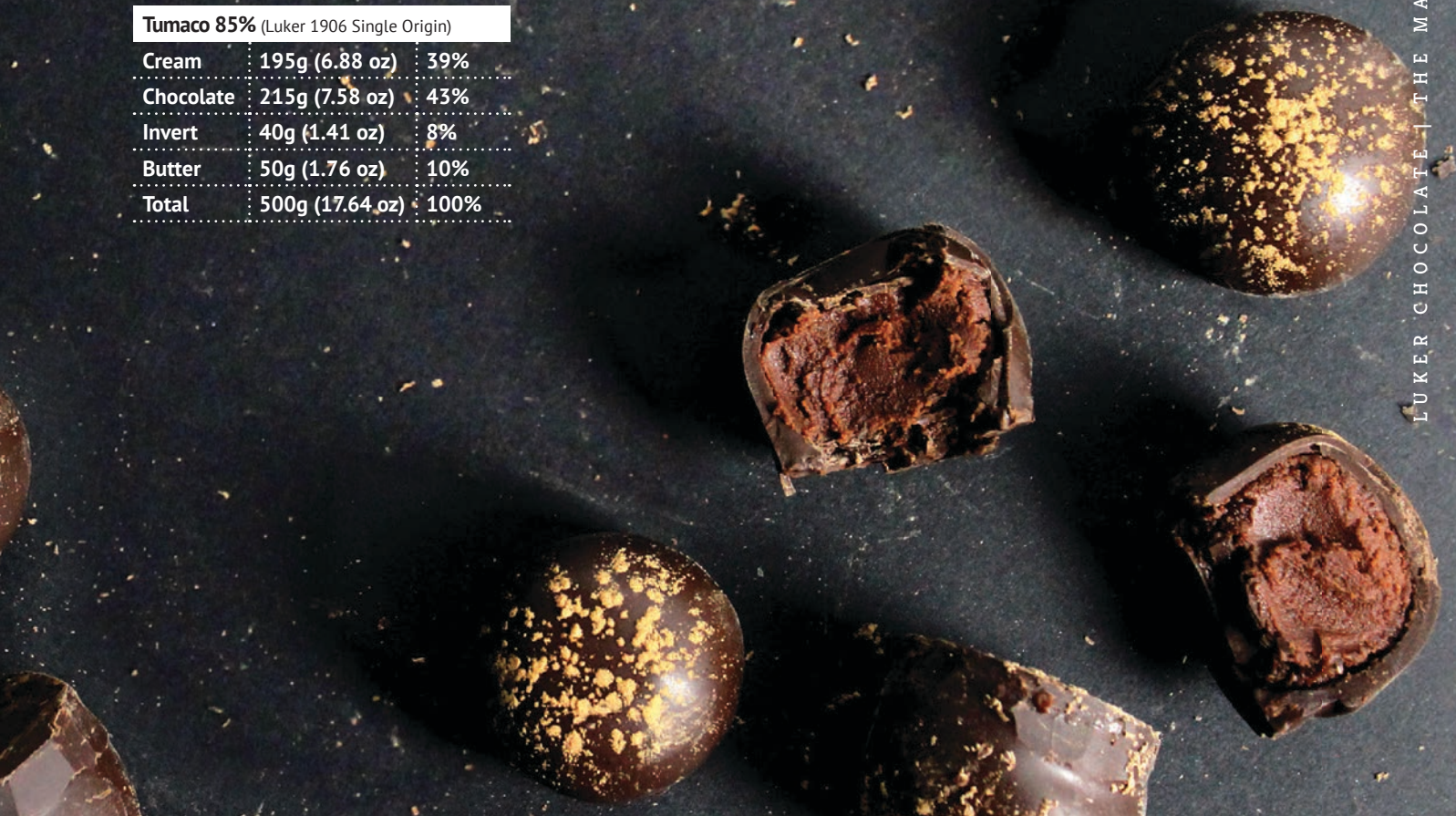
Palenque 70% (Luker Cacao Blend)		
Cream	175g (6.17 oz)	35%
Chocolate	230g (8.11 oz)	46%
Invert	40g (1.41 oz)	8%
Butter	55g (1.94 oz)	11%
Total	500g (17.64 oz)	100%

Perú 72% (Luker 1906 Single Origin)		
Cream	180g (6.35 oz)	36%
Chocolate	225g (7.94 oz)	45%
Invert	45g (1.59 oz)	9%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%

Huila 85% (Luker 1906 Single Origin)		
Cream	200g (7.05 oz)	40%
Chocolate	215g (7.58 oz)	43%
Invert	45g (1.59 oz)	9%
Butter	40g (1.41 oz)	8%
Total	500g (17.64 oz)	100%

Santander 85% (Luker 1906 Single Origin)		
Cream	195g (6.88 oz)	39%
Chocolate	215g (7.58 oz)	43%
Invert	45g (1.59 oz)	9%
Butter	45g (1.59 oz)	9%
Total	500g (17.64 oz)	100%

Tumaco 85% (Luker 1906 Single Origin)		
Cream	195g (6.88 oz)	39%
Chocolate	215g (7.58 oz)	43%
Invert	40g (1.41 oz)	8%
Butter	50g (1.76 oz)	10%
Total	500g (17.64 oz)	100%



MASTER GANACHE RECIPE

YIELD:
500 g (17.64 oz)

INGREDIENTS

- * **Luker Chocolate**
 - * Heavy Cream with 35% butterfat
 - * Invert Sugar
 - * Dry Butter with 82% butterfat, soft
- * See previous 2 pages for ingredient ratios by chocolate variety.

INSTRUCTIONS

- 1 Soften butter to room temperature.
- 2 Combine cream and invert sugar in a sauce pan.
- 3 Warm chocolate over bain-marie or microwave until melted (between 35°C & 45°C (95-113°F)).
- 4 Transfer chocolate to a plastic, upright container.
- 5 Warm cream and invert sugar to 40-45°C (104-113°F).
- 6 By hand, using a rubber spatula, pour 1/4 of the warmed cream/invert mixture into the chocolate and stir from the center out to emulsify. Repeat with the rest of the cream in 3 more additions.
- 7 After adding all of the cream, emulsify the ganache with an immersion blender until glossy and smooth (about 30 seconds). Avoid incorporating air into the mixture.
- 8 Add the warm butter and emulsify again until glossy smooth (about 30 seconds). When adding the butter, the ganache should be between 38-40°C (100.4-104°F).
- 9 Immediately transfer ganache to a frame. The ganache should be between 36- 40°C (96.8-104°F).
- 10 Crystallize at 15°C (59°F) for 48 hours.
- 11 Bottom ganache slab with couverture and cut to size on a guitar.
- 12 Ensure that ganache pieces have come to room temperature before enrobing.



One bite isn't enough

Create truffles with a ganache so irresistible, one bite won't be enough. For example we used a mixture of Tumaco 65% and Noche 40% ganache layered over a mango passion pâte de fruit.

Product Information

PRODUCT INFORMATION



CODE: LUK D105

Huila 65%

LUKER 1906 SINGLE ORIGIN CHOCOLATE



DESCRIPTION :

A chocolate with a sweet aroma and citric notes and a floral flavor, where the acidity combines with the cocoa flavor for a simply delicious result.

Single Origin chocolates have a unique flavor given by the pureness of their origins. Made from selected beans from the different Fino de Aroma cocoa growing regions, their flavor does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.

Huila variety is a typical cocoa from the southwest region's deep valleys of Colombia. This is an exotic type of chocolate with a mild aroma and fruity flavor. It has the strength of an extra-dark chocolate and the mildness of a semi-sweet cocoa, resulting in a sensorial balance that evokes the essence of this warm region.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓	✓	✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



Very Fluid
Very Viscous

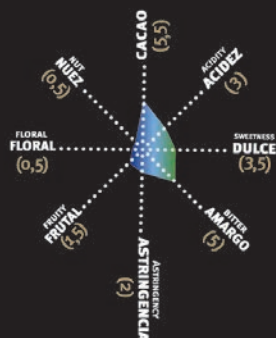
PACKAGING
4/5.5 lb Bags



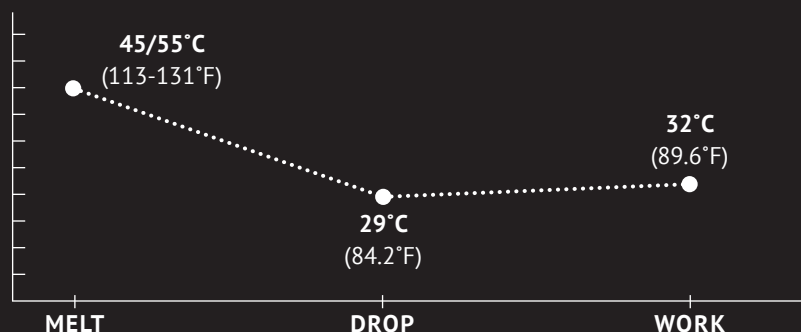
TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS
 KOSHER
Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D106

Huila 85%

LUKER 1906 SINGLE ORIGIN CHOCOLATE



DESCRIPTION :

Huila 85% is characterized by its floral aroma with acid notes that blend deliciously with the fruity flavor and delicate cocoa notes.

Single Origin chocolates have a unique flavor given by the pureness of their origins. Made from selected beans from the different Fino de Aroma cocoa growing regions, their flavor does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.

Huila variety is a typical cocoa from the southwest region's deep valleys of Colombia. This is an exotic type of chocolate with a mild aroma and fruity flavor. It has the strength of an extra-dark chocolate and the mildness of a semi-sweet cocoa, resulting in a sensorial balance that evokes the essence of this warm region.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓		✓	✓	✓	

SHELF LIFE
24 months

FLUIDITY



Very Fluid
Very Viscous

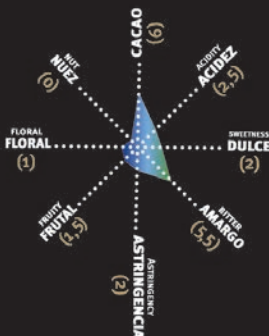
PACKAGING
4/5.5 lb Bags



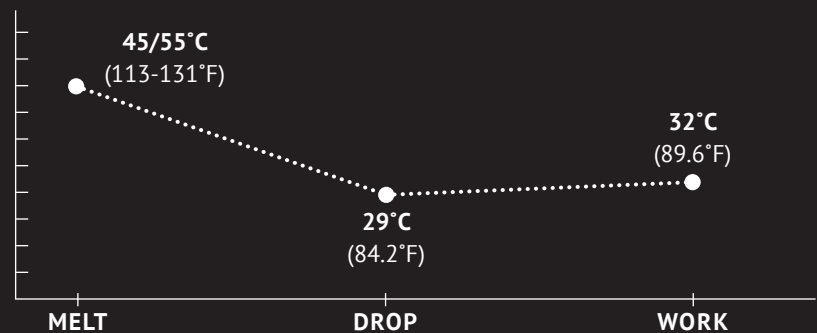
TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS
 KOSHER
Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D122

San Martin 72%

LUKER 1906 SINGLE ORIGIN CHOCOLATE



DESCRIPTION :

This chocolate embodies a strong cocoa flavor, a perfect balance of bitter notes and a subtle sweet tone. Fruity notes, slight acidity and citric flavors attribute to the unmistakable character of this dark chocolate as it melts easily in the mouth, fostering an exquisite creamy mild sensation. A pleasure for the senses.

Single Origin chocolates have a unique flavor given by the pureness of their origins. Made from selected beans from the different Fino de Aroma cocoa growing regions, their flavor does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.

San Martin cocoa is cultivated near the rainforest of Pomabamba in Peru. This award-winning cocoa growing region produces chocolate with fruity notes, subtle acid and citric flavors that contribute to its unique personality.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓	✓	✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



Very Fluid
Very Viscous

PACKAGING
4/5.5 lb Bags



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

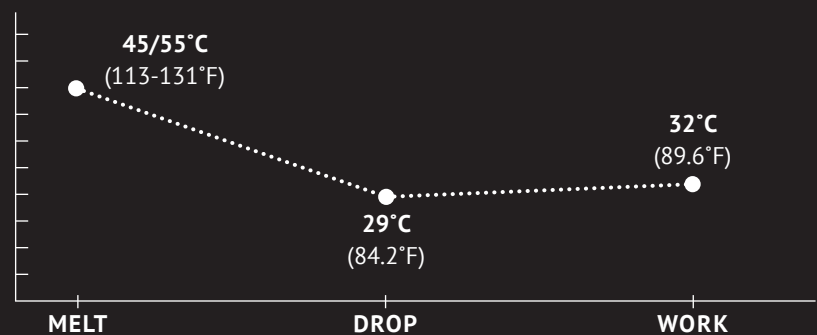


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D108

Santander 65%
LUKER 1906 SINGLE ORIGIN CHOCOLATE



DESCRIPTION :

Santander 65% is a fruity flavored chocolate with a good bitter-sweet balance and spicy, woody notes.

Single Origin chocolates have a unique flavor given by the pureness of their origins. Made from selected beans from the different Fino de Aroma cocoa growing regions, their flavor does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.

Santander cocoa is cultivated in the Andes mountain range and the cocoa that's developed in this region has a delicate aroma, with sweet and acidic notes. It is known for its exotic combination of fruity, herbal and spicy flavors that complement the intensity of the cocoa.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓	✓	✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



PACKAGING
4/5.5 lb Bags



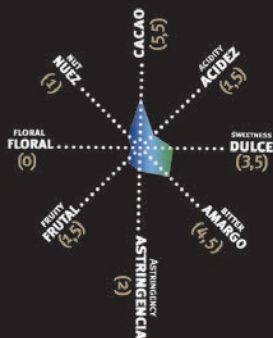
TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

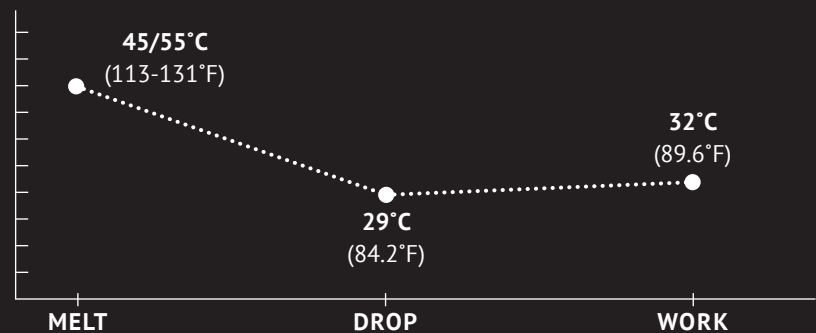


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D109

Santander 85%
LUKER 1906 SINGLE ORIGIN CHOCOLATE



DESCRIPTION :

Santander 85% is chocolate with a defined Colombian Fino de Aroma cocoa aroma with a predominant mild cocoa flavor, fruit notes and a mild level of acidity as a perfect accompaniment for the chocolate flavor.

Single Origin chocolates have a unique flavor given by the pureness of their origins. Made from selected beans from the different Fino de Aroma cocoa growing regions, their flavor does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.

Santander cocoa is cultivated in the Andes mountain range and the cocoa that's developed in this region has a delicate aroma, with sweet and acidic notes. It is known for its exotic combination of fruity, herbal and spicy flavors that complement the intensity of the cocoa.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓		✓	✓	✓	

SHELF LIFE
24 months

FLUIDITY



Very Fluid
Very Viscous

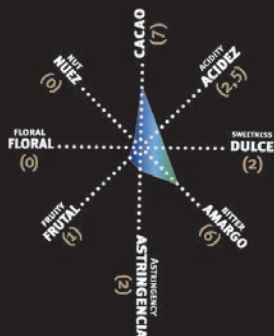
PACKAGING
4/5.5 lb Bags



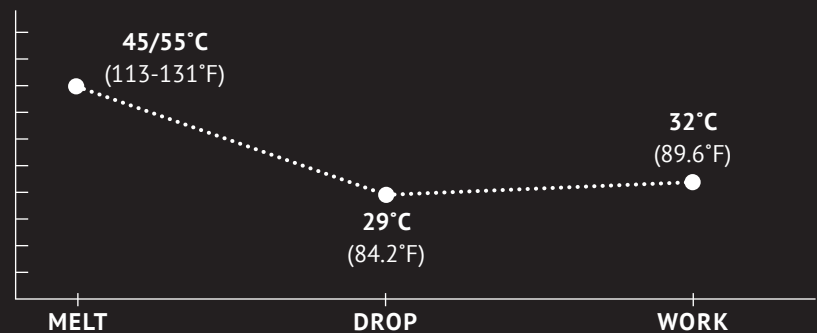
TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS
 KOSHER
Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D102

Tumaco 65%
LUKER 1906 SINGLE ORIGIN CHOCOLATE



DESCRIPTION :

Tumaco 65% has a delightfully balanced bittersweet flavor with defined cocoa notes, ideal for those who seek a balance of flavor and aroma in their chocolate.

Single Origin chocolates have a unique flavor given by the pureness of their origins. Made from selected beans from the different Fino de Aroma cocoa growing regions, their flavor does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.

Tumaco, in the tropical forests of the Pacific Coast, is known for its delightfully balanced flavor with subtle fruity and floral notes, defined cocoa notes, and a hint of acidity. Experts define Tumaco's chocolate as a product with exquisite character with a defined aroma and taste, typical of Colombian cocoa, that gives the ultimate expression in Extra Dark Chocolates.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓	✓	✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



●●●●● Very Fluid
●●●●● Very Viscous

PACKAGING
4/5.5 lb Bags

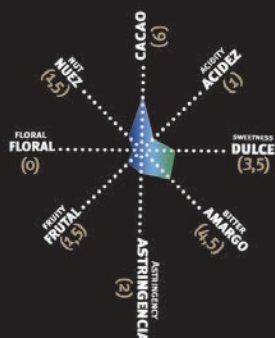


TEMPERING
Requires tempering.
See crystallization chart below.

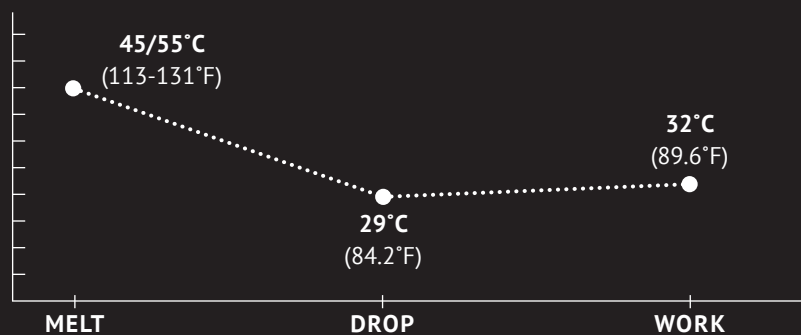
DIETARY TAGS

Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D103

Tumaco 85%

LUKER 1906 SINGLE ORIGIN CHOCOLATE



DESCRIPTION :

Tumaco 85% is a chocolate of exquisite character with a defined aroma, typical of Colombian cocoa. A vigorous bitter flavor and a subtle sweetness combined with floral and fruity notes to give the ultimate expression in extra dark chocolates.

Single Origin chocolates have a unique flavor given by the pureness of their origins. Made from selected beans from the different Fino de Aroma cocoa growing regions, their flavor does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.

Tumaco, in the tropical forests of the Pacific Coast, is known for its delightfully balanced flavor with subtle fruity and floral notes, defined cocoa notes, and a hint of acidity. Experts define Tumaco's chocolate as a product with exquisite character with a defined aroma and taste, typical of Colombian cocoa, that gives the ultimate expression in Extra Dark Chocolates.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓		✓	✓	✓	

SHELF LIFE
24 months

FLUIDITY



Very Fluid
Very Viscous

PACKAGING
4/5.5 lb Bags



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

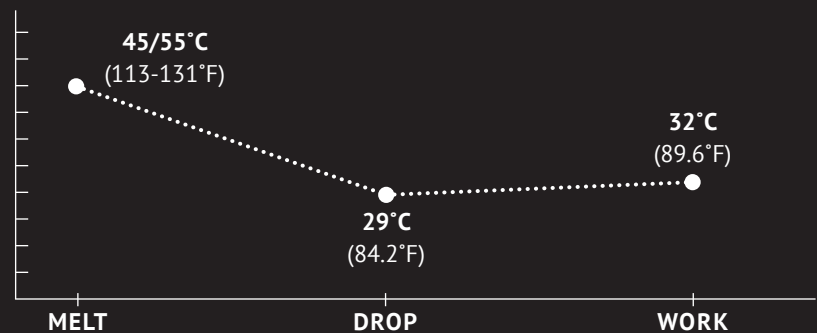


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK W207

Nevado 36.5%

CASALUKER CACAO BLEND



DESCRIPTION :

Nevado 35% embodies the exotic color and exquisite flavor of chocolate made with 100% natural cocoa butter. Marked milky notes and mild cocoa notes typical of natural cocoa butter. It stands out for its high fluidity and its melt-in-the-mouth quality.

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
		✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



PACKAGING
1/22 lb Box



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

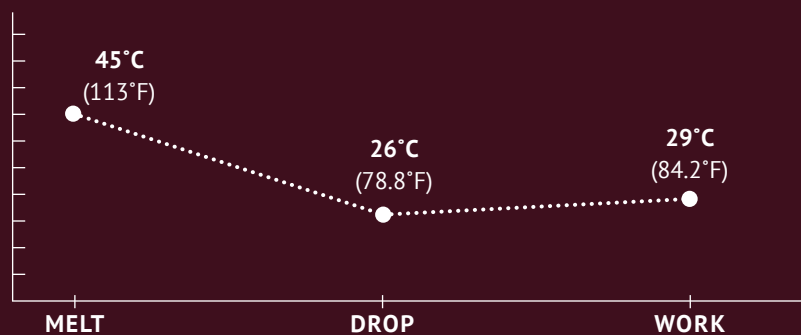


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK M206

Claro de Luna 37%

CASALUKER CACAO BLEND



DESCRIPTION :

Recognized for its typical light color and milky vanilla aroma, Claro de Luna 37% has a mild cocoa flavor with sweet notes and a touch of vanilla. Its smooth texture melts in the mouth easily.

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
	✓	✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



PACKAGING
1/22 lb Box



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

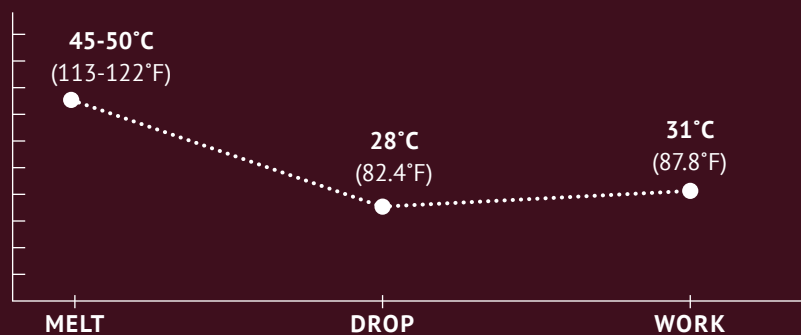


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK M204

Noche 40%

CASALUKER CACAO BLEND



DESCRIPTION :

Pleasant milky notes, dark in color and with a defined chocolate flavor. The acidity of the chocolate and the creamy-milk notes in Noche 40% complement each other perfectly, making it smooth and balanced.

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
	✓	✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



●●●●● Very Fluid
●●●●● Very Viscous

PACKAGING
1/22 lb Box



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

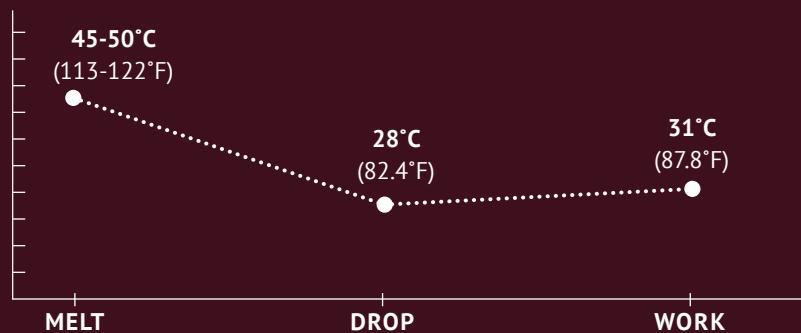


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D223

Sombra 54%

CASALUKER CACAO BLEND



DESCRIPTION :

Sombra 54% is a mild chocolate with delicious fruity and chocolate notes. Its sweet flavor is accompanied by a delicate but defined cocoa, fruit, citric and sweet notes. These come together with its creamy mild texture to create an explosion of sensations that delight and awaken the senses.

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓	✓	✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



●●●●● Very Fluid
●●●●● Very Viscous

PACKAGING
1/22 lb Box



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

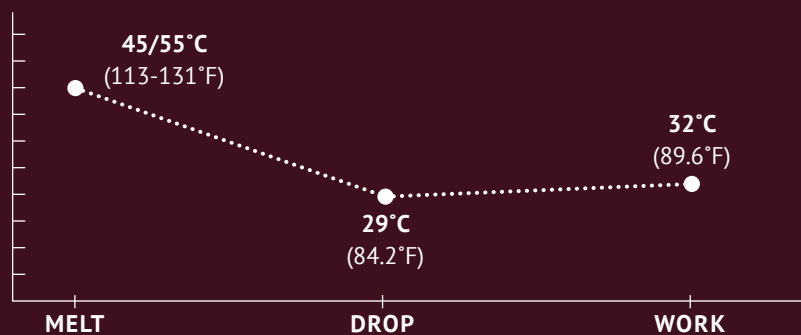


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D201

Misterio 58%

CASALUKER CACAO BLEND



DESCRIPTION :

Misterio 58% has a pronounced chocolate flavor with delightful sweet floral tones. Smooth in texture and melts in the mouth quickly.

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
	✓	✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



PACKAGING
1/22 lb Box



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

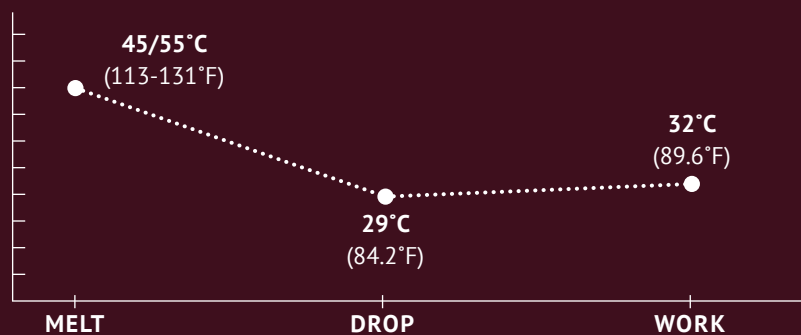


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D203

Macondo 60%

CASALUKER CACAO BLEND



DESCRIPTION :

Macondo 60% is a chocolate that seduces with its exotic flavor and soft acidic tones that complement the cocoa's fruitiness. Delicate flavor with a fluid texture, it has a good balance between the typical bitterness of cocoa and sweet tones.

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
	✓	✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



PACKAGING
1/22 lb Box



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

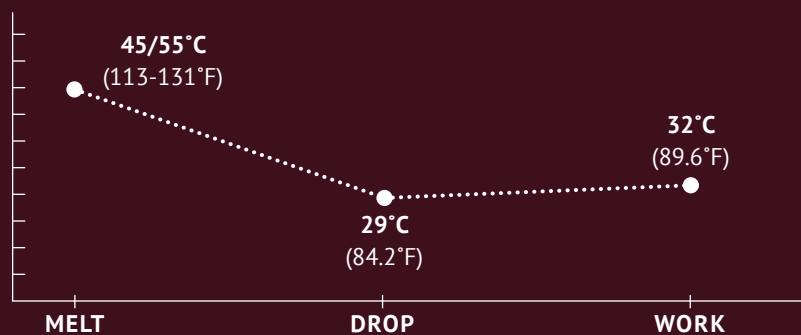


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D212

Maranta 61%

CASALUKER CACAO BLEND



DESCRIPTION :

Maranta 61% is a chocolate with the seductive flavor of citric fruits and spices, with herbal notes and light acid tones that give it a good balance between sweet notes and typical chocolate flavors. A mild, creamy, delicate texture.

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓		✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



●●●●● Very Fluid
●●●●● Very Viscous

PACKAGING
1/22 lb Box



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

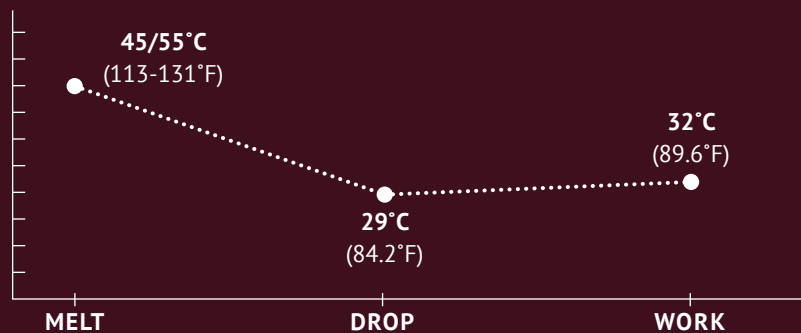


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D209

Perla 64%

CASALUKER CACAO BLEND



DESCRIPTION :

Perla 64% is a Fino de Aroma chocolate with a delicate balanced flavor and characteristic mild texture. Its floral, sweet, roasted notes are accompanied by a mild acidity that give it the typical Fino de Aroma flavor.

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
	✓	✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



PACKAGING
1/22 lb Box



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

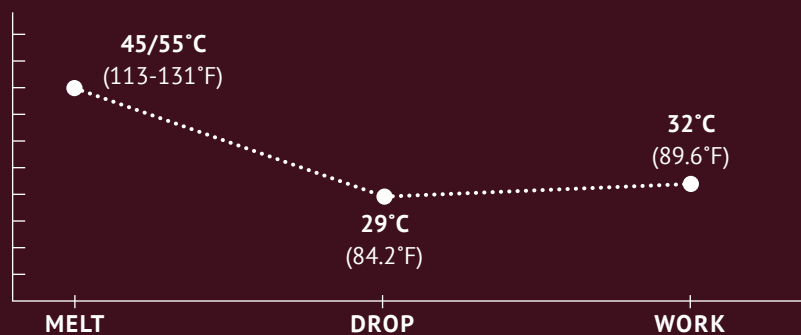


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :





CODE: LUK D217

Palenque 70%
CASALUKER CACAO BLEND



DESCRIPTION :

Palenque 70% is a chocolate that is full of contrasts and that fills the palate with a mix of flavors. The cocoa tones flood the senses with their aroma, strengthened by bitter-roasted notes that last and give it the typical robustness of cacaos from the north of the country. Special coffee notes, its unctuousity and fruity acidity give this great chocolate its final touches.

The meticulous selection of ingredients is definitive in achieving the unique sensorial experience characteristic to the chocolate of Luker Cacao. Luker selects the best Cacao Fino de Aroma beans from Colombia and Ecuador and uses 100% cocoa butter and natural vanilla in their couvertures.

APPLICATIONS :

ENROBING	DECORATIVE FIGURES	MOLDING	FILLINGS & GANACHES	DECORATING	DESSERTS
✓		✓	✓	✓	✓

SHELF LIFE
24 months

FLUIDITY



●●●●● Very Fluid
●●●●● Very Viscous

PACKAGING
1/22 lb Box



TEMPERING
Requires tempering.
See crystallization chart below.

DIETARY TAGS

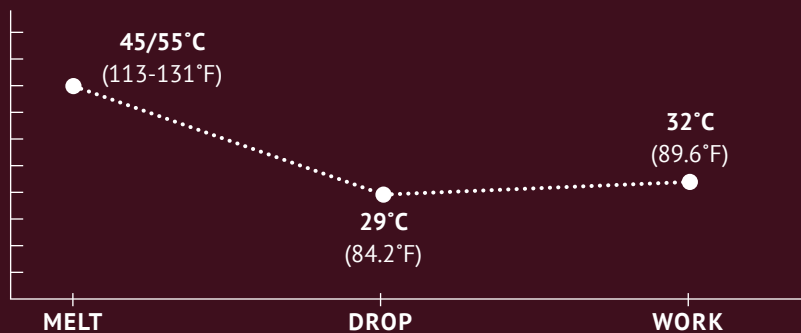


Natural, Kosher

FLAVOR PROFILE :



CRYSTALLIZATION CURVE :

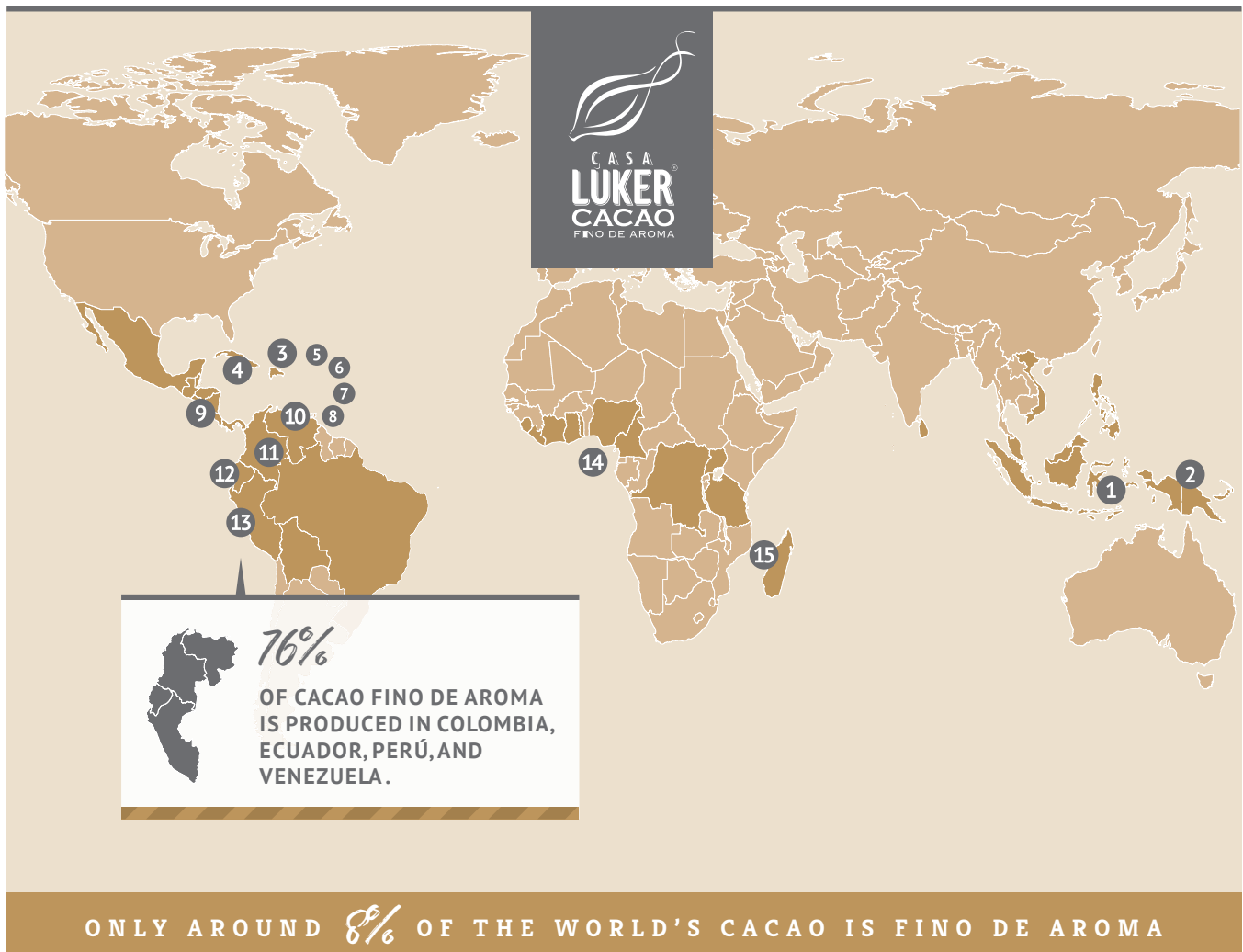


Notes and More

WHERE TO FIND

Cacao Fino de Aroma

LUKER CHOCOLATE WORKS EXCLUSIVELY WITH CACAO FINO DE AROMA (FINE FLAVOR CACAO), A SPECIAL TYPE OF COCOA CLASSIFIED BY THE INTERNATIONAL COCOA ORGANIZATION (ICCO) FOR ITS FRUITY, FLOWERY, AND NUTTY MALT NOTES



MAIN "FINO DE AROMA" PRODUCING COUNTRIES

- | | | |
|----------------------|-----------------------|-------------------------|
| ① Indonesia | ⑥ Saint Lucia | ⑪ Colombia |
| ② Papua New Guinea | ⑦ Grenada | ⑫ Ecuador |
| ③ Dominican Republic | ⑧ Trinidad and Tobago | ⑬ Perú |
| ④ Jamaica | ⑨ Costa Rica | ⑭ Sao Tomé and Principe |
| ⑤ Dominica | ⑩ Venezuela | ⑮ Madagascar |

Types of Cocoa Trees



FORESTERIO

A very common typical African cacao tree with an acidic and astringent flavor.



TRINITARIO

A hybrid between Foresterio and Criollo. Fine flavor cacao mainly grown in Colombia, Perú, Venezuela, and Ecuador.



CRIOLO

Very rare cocoa tree variety. Fine flavor cocoa with a mild, aromatic flavor.

THE DIFFERENCE

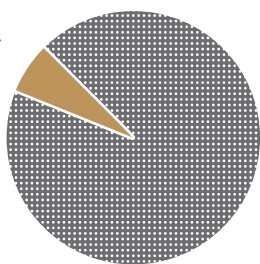
Bulk Vs. Fino de Aroma Cacao

World Cocoa Production

FINE FLAVOR CACAO

Criollo and Trinitario are considered Fino de Aroma and represent 8% of world cocoa production

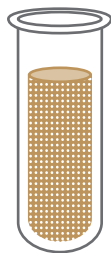
8%



92%

BULK CACAO

Forestero is found mostly in Africa, Asia, and Brazil and represents 92% of world cocoa production.



Chemical

COMPOSITION

Theobromine, caffeine and aroma compound chemical analysis can indicate the cacao type. Forestero cacao is less rich in caffeine.

Genetic

CACAO ORIGIN

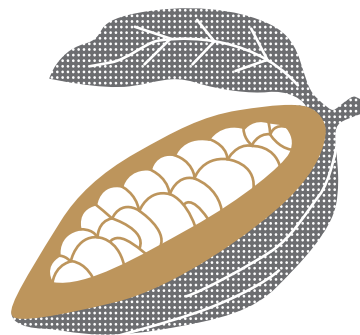
Fine flavor cacao is produced from Criollo or Trinitario cacao tree varieties while Bulk Cacao comes from the Forestero tree variety.



Appearance & Taste

FLAVOR

Floral, fruity, nutty, caramel and malt notes distinguish Cacao Fino de Aroma from bulk cacao varieties.



EXTERNAL & PHYSICAL TRAITS

The shape of the pod and bean as well as the size and color of the beans can indicate the type of cacao.

MORE PROFITABLE CULTIVATION

Agroforestry Model



Sustainable Business

AGROFORESTRY

AFTER MORE THAN 50 YEARS OF RESEARCH, LUKER CHOCOLATE HAS EVOLVED THE COCOA-FARMING MODEL, MAKING IT SIX TIMES MORE PROFITABLE FOR THE FARMER VS. A TRADITIONAL MODEL.

Our agroforestry system is a mixed plantation model including wood, plantain or other fruit trees, and the main product, cocoa. Within this model, we promote a support system where every plantation receives benefits from the others and the cocoa growing families are provided with short, mid and long term income.

OUR ADAPTIVE RESEARCH INCLUDES:

- Tree evaluation according to their genetic and agronomical characteristics, and ecological adaptability.
- Grafting procedures.

- Planting designs with controlled shade, distances between trees and planting densities.
- Pruning.
- Cultural methodology for diseases and pest control in both cocoa and plantain trees.
- Aged plantation rehabilitation.

THE HIGHEST STANDARDS

Luker Chocolate products are manufactured using the latest generation equipment to guarantee the highest standards in protecting the aroma and flavor of the cocoa. They are HACCP, ISO, BASC (business alliance secure commerce) and Kosher certified.





LUKER
Chocolate[®]

