







Deep in the heart of the Amazon, land that is now called Colombia, the first cacao trees emerged. These small trees produced a fruit so unique that it was long considered a sacred medicine, a gift from the Gods, and these fruits were shared all over the world. Used in ceremony, traded as currency, revered by nobles, and eventually to become what we now know as chocolate.

We at Origen Cacao believe that Colombia grows some of the finest cacao in the world. Sourced directly from farmers, indigenous tribes, and small co-ops throughout the many regions of Colombia, our chocolates are hand crafted in small batches in our factory on a beautiful EcoResort in Barbosa, just 45 minutes from Medellin.

We hope you enjoy the unique flavors and stories each region brings.





CACAO IS MORE THAN JUST CHOCOLATE.

CHECK OUT OUR PRODUCTS:

- Single Origin and filled chocolate bars
- Ceremonial Cacao
- Cacao snacks and food products
- Wholesale ingredients
- 100% natural beauty products
- Colombian Crafts and Indigenous items

SINGLE ORIGIN BARS

TUMACO
SANTANDER
ANTIOQUIA
SIERRA NEVADA

Each bean has been carefully selected for its unique flavors.

We purchase direct from farmers, above fair trade pricing. Our beans are organic, though not certified.



Learn about the different regions of Colombia with our custom designed educational boxes. Our boxes are made from sugarcane paper, a byproduct of the sugar industry. They are compostable and fully biodegradable.





SINGLE ORIGEN CHOCOLATE BARS





CHOCOLATE BARKS

Flavors vary but may include:

- Tropical Fruit Mix
- Coffee + Almond + Coco
- Triple Chocolate Mint
- Banana & Brazil Nuts
- Strawberry
- Mango + Chilli
- Almond + Sea Salt





FILLED CHOCOLATE BARS



Made by hand with our
55% single origin
Tumaco chocolate.

Our bars are filled with
your favorite flavors,
Form the heart of
Colombia.





BAGGED CACAO

FOOD & SNACK PRODUCTS

- Nibs
- Caramelized Nibs
- Raw Cocoa Powder
- Ceremonial Cacao
- Cacao Rum (Ron Medellin)
- Brazil Nut Clusters
- Chocolate Candied Ginger
- Raw Cocoa Butter
- Cacao Salad Dressing



CLUSTERS



NIBS



SUGAR FREE CHOCOLATE

NATURAL SWEETNESS

We use a new product called Allulose to craft delicious sugar free bars without chemicals or side effects.

Allulose is considered a sugar, a rare sugar, but it only has a 10th of the calories of sugar. It also has no glycemic impact, meaning it has no affect on your blood sugar or insulin levels. It is a little less sweet than normal sugar so we add a touch of Stevia.

Allulose has also been shown in studies to lower the glycemic impact of other foods you eat, and raise leptin levels naturally reducing hunger.

For more information visit allulose.org





CEREMONIAL CACAO

Cacao has been used in ceremony for centuries. It is known as the powerful heart opener, opening not only the flow of blood throughout your body, but helping to facilitate a deep emotional connection. This connection is to those around you, your intimate relationship and your own personal connection with your emotions and feelings.

The increased blood flow will increase your focus and your connection with yoga and meditation practice.





HOW TO USE OUR CEREMONIAL CACAO

Our ceremonial cacao is sold in convenient one pound or one kilo bars, or granulated. To prepare the drink, mix one ounce of cacao with 4 ounces of water. You can increase this as you become more accustomed to the effects.

Folks with pre-existing heart conditions should take it very slowly to start. Start with a quarter ounce cacao to 4 oz water.

We receive our ceremonial cacao from the Arhuaca Tribe of Sierra Nevada.

This cacao is grown alongside other sacred plants and grown with pure spiritual intentions. The tribe believes that they can share the teachings of their ancestors through their crops. When you drink this cacao in meditation you can connect to the ancient Arahua, their land, and all their knowledge.

Your connection to the cacao medicine can help bring deep self-love and transformation through your heart chakra.



100% Natural

BEAUTY PRODUCTS

with a base of raw cocoa butter



BEAUTY PRODUCTS

Our beauty products are made with love by hand here at Origen EcoResort. We use only 100% pure and natural ingredients in thoughtful and beautiful reusable packaging.

- Cacao Body Butter
- Salted Chocolate Body Scrub
- Cacao & Coffee Anti-Cellulite Scrub with Natural Bristle Brush
- Cacao Lip Balm
- Cacao Massage Oil
- Edible Chocolate Massage Oil
- Cacao and Argan Oil Anti-Wrinkle Eye Cream
- Cocoa Butter Soap
- Cacao Dry Shampoo





Tribu Arhuaca

INDIGENOUS PRODUCTS

HANDCRAFTED WITH PURE INTENTIONS

Deep in the heart of the Sierra Nevada mountains, the Tribu Arhuca continue the traditions of their ancestors. It is their spiritual duty to care for and protect the land for everyone. They believe they can share the teachings of the elders through their crops- coffee, cacao and coca.

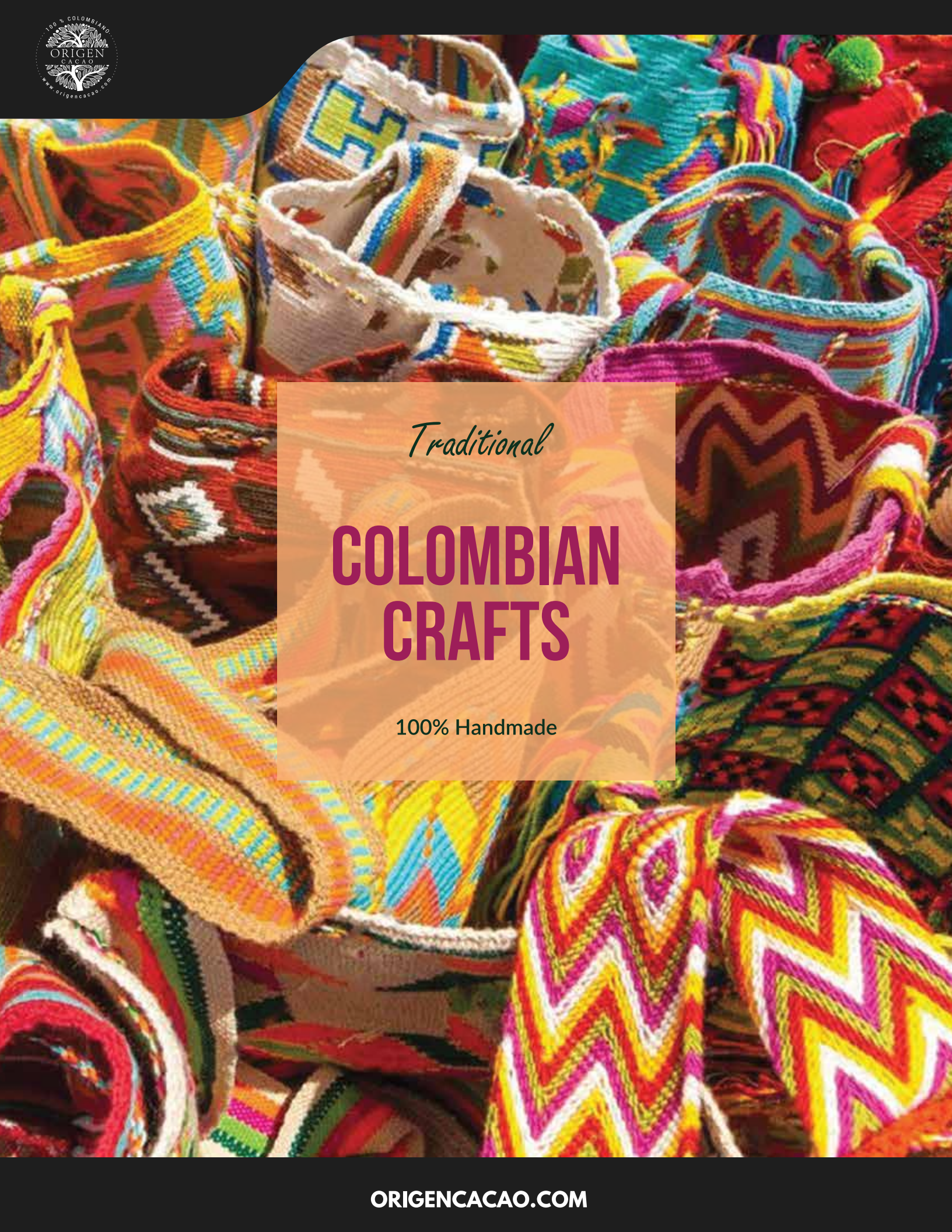
Mochillas are made in the ancient way, and the designs and symbols within reflect their beliefs and daily life. Sheep are raised and combed by hand, the hairs are collected and woven into thread and the thread is then woven into bags.



INDIGENOUS PRODUCTS

- Handmade Bags
- Coca Leaves
- Coffee
- Tea





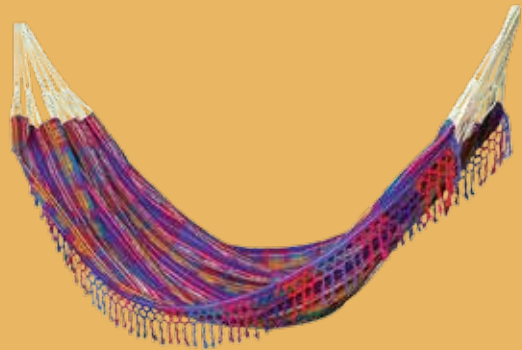
Traditional

COLOMBIAN CRAFTS

100% Handmade

HAND CRAFTED ITEMS

- Jewellery
- Hammocks
- Wayuu Bags
- Beaded items
- Traditional Clothing
- Palo Santo
- Fine Art & Carvings
- Musical Instruments





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