

LUKER Chocolate®



Luker Chocolate is 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. Based in Colombia, they work with deep gratitude towards the earth and seek to maintain balance between production, communities and the satisfaction of their customers.

They 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.

The denomination fine flavour cocoa or Cacao Fino de Aroma is a classification of the International Cocoa Organization (ICCO) that describes Luker's cocoa as unique in the world for its exquisite fruity and flowery aromas and flavour with nutty malt notes. Their cocoa of origin will guarantee that your products are top quality and differentiated from other chocolates on the market as they only work with Cacao Fino de Aroma.

ONLY ABOUT 8% OF THE WORLD'S COCOA IS CONSIDERED CACAO FINO DE AROMA, 76% OF CACAO FINO DE AROMA IS PRODUCED IN COLOMBIA, ECUADOR, PERU, AND VENEZUELA.

SUSTAINABILITY



Luker Chocolate is committed to creating greater wellbeing for all the factors of the value chain, from the cocoa growers right through to our clients.

Knowing that determination is the key to transform the cocoa growing regions; in Colombia there are 38 thousand cocoa-producing families that were, in the past, victims of the country's armed conflict and are subject to very low multidimensional poverty indices. As such, Luker focuses their efforts on contributing to change in these regions in order to improve the quality of life of the farmers and their communities.

LUKER CHOCOLATE BELIEVE:

- That the best chocolate in the world is obtained from Cacao Fino de Aroma.
- In fair business practices where everyone can be a winner.
- That their reputation for tradition and experience builds their clients' trust.
- That by integrating the entire cocoa value chain, from the seed to the end product, it helps to maximize the benefits for everyone involved.
- That the key to running a successful sustainable business is to place the same importance on each of their goals, whether they're social, environmental, or economic.
- They work with farmers, not with farms, their chocolate is made by people, not by machines, and their clients are dreamers with a vision, not brands or logos.
- That transparency helps build long-term relationships.

Luker Foundation, from Manizales, will manage project for cocoa farmers



The Luker Foundation, based in Manizales, will be responsible for developing the Cacao Effect, an initiative of the Global Alliance for Development (GDA) that seeks to impact the lives of 950 cocoa producers in Huila, Urabá and Bajo Cauca.

The project was achieved after the call of the United States Agency for International Development, USAID - for its acronym in English, which sought in Colombia alliances with private companies to achieve a project with a long duration.

Although the implementation of Cacao Effect does not benefit any municipality of Caldas, because at the moment it is free of illicit crops and the development of the post-conflict is satisfactory, a "good part" of the resources contributed by the USAID, will be managed from Manizales This was expressed by Pablo Jaramillo Villegas, manager of the Luker Foundation.

In addition, the Luker Foundation will develop educational projects in six schools in Necoclí, Antioquia.

Cacao Effect will last for five years, in which they hope to strengthen 17 cocoa associations in these three zones of the country, so that the project remains in time.

[Find more about the Cacao Effect here.](#)