



jco
chocolate that feeds

FEED THE FARMER.

FEED YOUR NEIGHBOR.

FEED YOURSELF.

FEED THE FARMER.

We believe the future of chocolate depends on the choices we make now. That's why we source our chocolate from Peru, the ancestral home of cacao, where farmers hand-harvest the high-altitude, fine aroma beans used in jcoco bars. Working directly with a small, local Peruvian chocolate-maker ensures full traceability and sustainable farming practices – and the best flavor profile possible. To preserve these practices for many years to come, we pay our farmers substantially above the industry average for fine cacao.

Jean examining cacao pods on location in Peru.



Cacao trees originated in the Amazon rainforest, which stretches across much of modern-day Peru.

Through genetic testing, 9 different varieties of cacao have been identified in the world...so far.



Sustainability in practice: Jean (Chef and Manufacturer), Cesar (the Farmer), and Samir (Peruvian Chocolate Maker), together at origin.

FEED YOUR NEIGHBOR.

Since its first bar sold, jcoco has harnessed the power of chocolate to feed our hungry neighbors in need. With every purchase of jcoco, 10% of net profits go to Americans affected by food insecurity through incredible food bank partners like Northwest Harvest, Food Bank for New York City, and San Francisco Marin Food Bank.

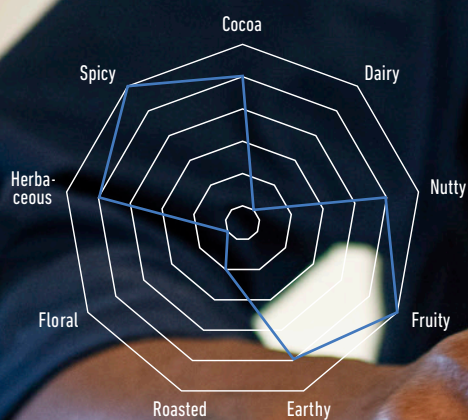
Jean volunteering at Northwest Harvest Food Bank in Seattle.



FEED YOURSELF.

High-quality cacao can transcend our expectations of chocolate. We think of artisanal chocolate as its own food group, and we serve jocolo as dessert, in tasting flights and food and wine pairings, and alongside—or in place of—sweet and savory courses. Our signature Toz. mini bars are just the right size for experiencing the bright, bold, complex, and nuanced flavors of jocolo.

TASTING NOTES



Some people break bread at the table; we believe in breaking chocolate.

