





We are cacao growers. Starting from the very pods, we ferment and dry our fruits into highly distinctive beans and semi-finished cacao products. We have been providing beans to the best chocolate makers in the world since 1906, and making our own chocolate since 2007.

We offer the unique capacity to tailor-make cacao bean recipes for and with our clients. All of our individual flavors are available in the preferred processing stage.

INGREDIENTS



cacao
beans



cacao
mass



cacao
nibs



cacao
powder



cacao
butter



CHARACTERISTICS

- Single origin
- Direct distribution
- No minimum order quantity
- Fermentation and drying at our post-harvest facility
- Certified, traceable cacao beans



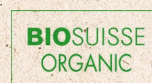
DENOMINATIONS OF ORIGIN

A denomination of origin is the causal relationship between the geographical area and the quality or characteristics of the product: it is the link between the designation of origin, product and territory.

We have two established official Denominations of Origin: **Los Bejucos** and **El Ramonal**, where a limited number of highly trained farmers produce distinctive beans.



CERTIFICATIONS





CENTER FOR THE INTEGRAL TRANSFORMATION OF CACAO

- A unique facility conceived by Rizek to produce the best, distinctive cacao beans
- The first fully integrated post-harvest cacao processing center
- Exclusive methods and equipment for fermentation and drying, microbiological controls, highly qualified professionals and sensorial panel
- Physical and chemical parameters quality control for all batches

(CE.T.I.CO)

Precisely targeted, scientifically grounded fermentation and drying bring out a palette of nuanced flavors and aromas. This will point to a brighter future for fine Dominican cacao.



— FUPAROCA FOUNDATION —

FOUNDATION FOR SOCIAL ASSISTANCE, REHABILITATION
AND ORGANIC HANDLING OF CACAO PLANTATIONS,
INCORPORATED. FUPAROCA, INC.

FUPAROCA, INC. is an independently managed non-profit organization, founded and supported by Rizek Cacao S.A.S., that provides technical assistance to its 2.5k affiliated farmers.

Corporate Social Responsibility

The FUPAROCA Foundation is committed to its members by developing a set of tasks and programs, such as:

- Integrated handling of soil, pests and waste
- Conservation of natural resources
- Occupational health and safety
- Community training and social provisions

These programs support the development of cacao communities by improving their quality of life, preserving natural resources and biodiversity.

For more information visit fuparoca.org

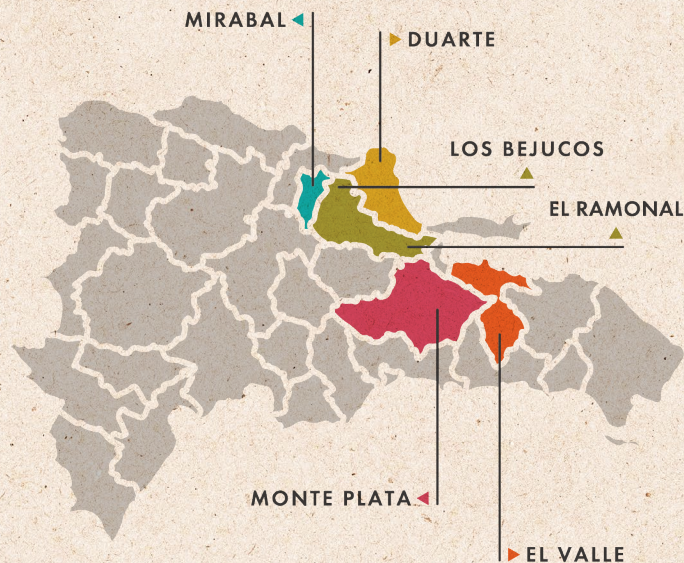
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CACAO IN THE DOMINICAN REPUBLIC

Cacao was introduced to the Dominican Republic by the Spaniards at the beginning of the XVII century. Several decades later, the French had taken over the island and planted new varieties from other Latin American colonies.

One cacao bean does not represent an entire country, where there can be thousands of varieties from one country.



SINGLE ORIGIN FLAVORS

A selection of highly distinctive beans, each one grown in a different cacao producing region. Individual flavors that can be as far apart from each other as a Sauternes from a Médoc.

“Today, 40 % of the forests consist of cacao; and most of our rivers originate in the forested highlands. In short, cacao is one of the national treasures, and it is our duty to protect it”

Héctor José Rizek in an interview given to *First Magazine*®



MONTE PLATA



EL VALLE



MIRABAL



DUARTE



EL RAMONAL

Denomination of origin since 2012



LOS BEJUCOS

Denomination of origin since 2012



MONTE PLATA

Chocolate core with bittersweet grapefruit, walnuts, wood and olive complexity, balanced with the vegetable tartness of physalis (goldenberry), and blackberry.



TERROIR

Annual Average Temperature: 25.9°C

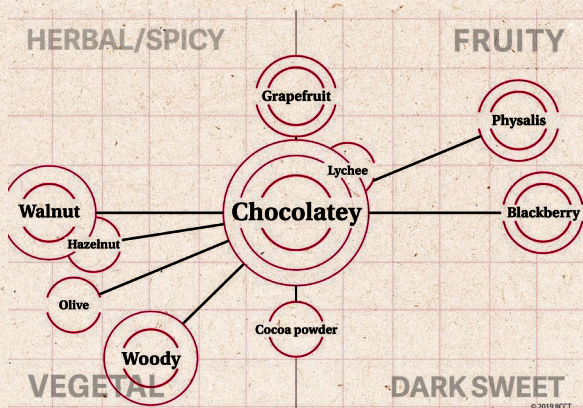
Rainfall: 2,033 mm / year

Elevation: 8 - 426 meters

SOIL & GEOGRAPHICAL FEATURES

Sub-tropical rainforest, argillaceous soil, Sierra de Yamasá (Yamasá Mountain Range) and Ozama and Yabacao Rivers.

As in other parts of the Monte Plata province that contribute cacao to the Rizek Essentials origin collection, it seems as if cacao has been there for centuries along with the farms in the municipalities of Yamasá, Peralvillo, and Bayaguana that account for the bulk of cacao production. But the history of the region is far more complex than meets the eye.



EL VALLE

Dominated by lychee/rhubarb and complex acidity, with tropical fruits and delicate black tea astringency plus chocolate, milk and grassy hints.



There is great promise for quality cacao in this region, as well as a potential for cacao agro-tourism because of the beauty of its farms and proximity to the coast, the town of Sabana del Mar and the historic Sánchez port from which cacao was traditionally exported on Samaná Peninsula, one of the great touristic attractions of the region. There is a close relationship and trust between local buyers and farmers in this region.

TERROIR

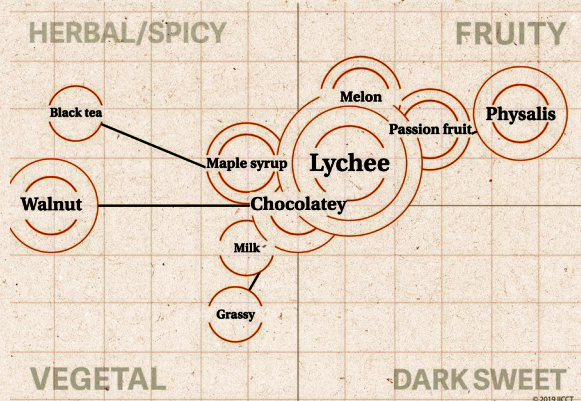
Annual Average Temperature: 26°C

Rainfall: 1,600 mm / year

Elevation: 200 - 325 meters

SOIL & GEOGRAPHICAL FEATURES

Tropical coastal Plains of Sabana de la Mar, Pie de Monte, Sierra El Seibo and Los Haitises.



MIRABAL

Chocolatey citrus with walnuts and wood, grassy undertones and hints of strawberry, almond and geranium.



TERROIR

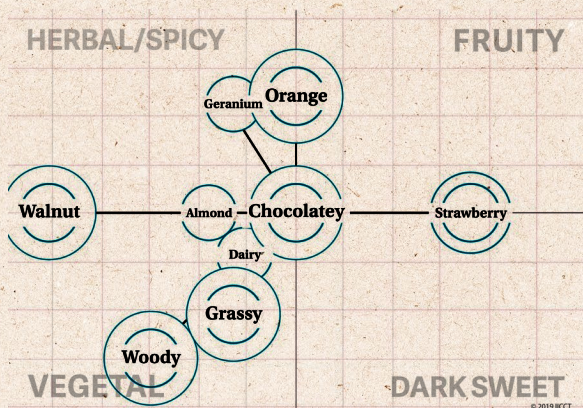
Annual Average Temperature: 25.81°C

Rainfall: 1,345 mm / year

Elevation: 107 - 800 meters

SOIL & GEOGRAPHICAL FEATURES

Tropical Rainforest, clay loam soil, coarse-grained calcareous conglomerates and limestone, Cordillera Septentrional (a mountain chain running parallel to the north coast of the Dominican Republic) and Cenoví River.



In 2007 the province of Salcedo was officially renamed Hermanas Mirabal in honor of the three Mirabal sisters, who heroically defied the dictator Rafael Leonidas Trujillo and were assassinated by Trujillo's minions in 1960.

To this day, neighboring cacao farmers treasure a special link with the Mirabal family, who also grew cacao. The farmers' commitment to biodiversity through the organic farming program developed by the Rizek Group's FUPAROCA agency preserves one side of the Mirabal sisters' legacy: respect for all forms of life.



DUARTE

A strong chocolate center with dark sugar and wood notes, light acidity and floral notes, underpinned by a pleasant walnut astringency.

TERROIR

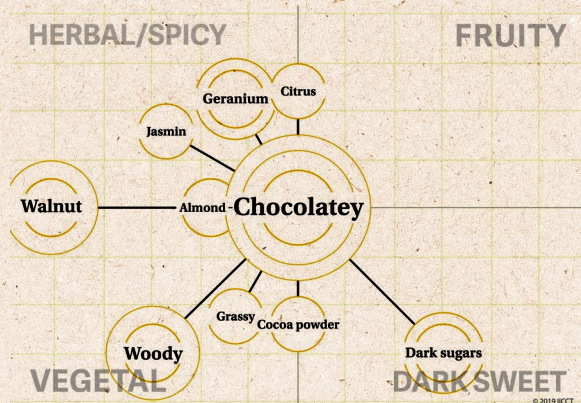
Annual Average Temperature: 25.9°C

Rainfall: 1,850 mm / year

Elevation: 17-985 meters

SOIL & GEOGRAPHICAL FEATURES

Tropical Rainforest. Clay loam soil. Eastern end of Cordillera Septentrional (mountain chain running parallel to the north coast of the Dominican Republic).



Most of the cacao farms in the Duarte cluster are located very close to San Francisco de Macorís, the province's capital. This was the birthplace of Héctor José Rizek Llabaly, the company's patriarch, who still lives there. It is where his company has created CETICO, the world's largest cacao processing plant.

Wet organic cacao (cacao en baba, with the seeds still embedded in the fresh pulp) from all over the country is fermented and dried here according to more than 40 recipes tailored to specific clients and projects like Rizek Essentials. The cluster is home to three of the origins in the Rizek Essentials collection, Los Bejuocos and El Ramonal with their own Denomination of Origin since 2012, and Duarte.



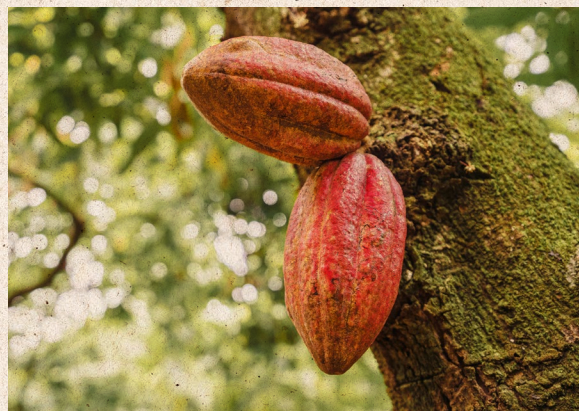
EL RAMONAL

DENOMINATION OF ORIGIN SINCE 2012



One of the most distinctive origins in Duarte province, El Ramonal is a gorgeous object lesson in what a steep, hilly topography can bring forth when farmed by dedicated organic growers under the systematic supervision of Rizek's FUPAROCA program. Carefully protected from soil erosion by strategic planting of useful ground covers and towering shade trees, it supports a wealth of small intercropped organic cacao farms that can look like intimate tropical paradises or inexhaustible home gardens.

El Ramonal is a hilly region in the eastern part of Duarte Province known for splendid views, lush vegetation, and small cacao farms built on steep slopes. Privately-owned farms of less than 7 ha abound, and using mules to transport cacao uphill is a necessity during the peak of the harvest between April and June.



LOS BEJUCOS

DENOMINATION OF ORIGIN SINCE 2012

Distinctive olive, nuts and wood, with a chocolatey center leaning towards prune and raisin, plus light acidity, strawberry and hint of jasmine.



TERROIR

Annual Average Temperature: 24.7°C

Rainfall: 1,575.9 mm / year

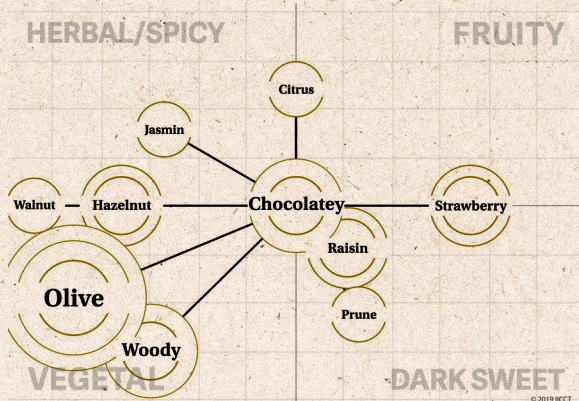
Elevation: 120 - 400 meters

SOIL & GEOGRAPHICAL FEATURES

Humid subtropical. Clay loam soil. Northern Mountain Range, Canete, Nona and Nonaita Rivers.

Warmer than the hilly Ramonal, the entire area is irrigated by three underground rivers, and there is perfect soil drainage even in the flat lower region. The 86 cacao farms certified organic and comprising about 10,927 tareas (690 ha) in Los Bejucos share special attributes that contribute to this origin's distinct personality. Already blessed with natural advantages, farms are undergoing revitalization adding improved clones to their older stock.

Everywhere one goes in Los Bejucos there are sliding roof dryers in various stages of conservation. There is something seductive about the flavor profile of this origin: a powerful yet round blend of satisfying cacao, rich dried fruits like prunes, walnuts, a hint of black olives, and fresh berry notes.



KAH KOW

THE ART OF DOMINICAN CACAO

Since 1905, Rizek has been known for its passion in cacao production. Our farms, located in the heart of the Dominican Republic, are distinguished by the excellence of their genetic material and their extraordinary post-harvest treatment.



Kahkow introduced distinctive recipes in the gourmet chocolate industry by being the first in the world to produce certified organic chocolate at the place of origin.

OUR CLASSIC RECIPES

A choice for every palate.

**40%
CACAO**

With almond flour & coconut milk.
An intense flavor of cacao with a hint of candied dates and honey, ending in notes of toasted cereals.



**55%
CACAO**

An initial slight hint of acidulous Caribbean fruits, followed by an array of sweetness, ending in a note of licorice and dried figs.



**62%
CACAO**

At first, flavors of Caribbean fruits are perceived, followed by aromas of caramel and toasted almonds, ending with a pleasant taste of herbs and wood.



**70%
CACAO**

Initial notes of red fruits and prunes, followed by intense flavors of roasted coffee and cacao; culminating with an elegant yet subtle bitterness and long-lasting licorice taste.



**82%
CACAO**

Flavorful scents of roasted nuts, which slowly give place to the smell of green moss. The typical note of cacao rises vigorously in the palate, then wood and licorice, finishing off with an elegant, dry bitter note.



MILK ALTERNATIVE

DARK CHOCOLATE

500g

50g

7g



OUR LOCATIONS >

FROM THE DOMINICAN REPUBLIC...

The place where our passion for cacao and chocolate began.

- Farms
- Post-harvest center
- Stores
- Experiences

TO THE REST OF THE WORLD.

We're eager to expand our century long know-how to new horizons, providing the variety and richness of our cacao for the finest creations imagined.

UNITED STATES

A concept store, a workshop. A space to showcase the best in the farm-to-bar industry.

EUROPE

Coming soon!





For more information,
click on the links below.

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    [@kahkow_usa](https://www.instagram.com/kahkow_usa)