

N-LUVI

Epicurean Cocoa & Chocolate

Gourmet food is any food of high quality and/or rarity, crafted to deliver exquisite taste and presented in a pleasing fashion



Fine Flavour Trinitario Cacao

In the global cocoa market, cocoa beans fall into two general categories; "bulk" or "ordinary" and "fine or flavour" cocoa beans. While bulk (or ordinary) cocoa beans come from Forastero trees and accounts for about 88% of the world cocoa market, fine or flavour cocoa

beans are produced from Criollo or Trinitario cocoa varieties and accounts for 12% of the world cocoa market, according to the International Cocoa Organization

(<https://www.icco.org/fine-or-flavor-cocoa/>)

There are only eight exclusive producers of fine or flavour cocoa in the world, Trinidad & Tobago being one of them.

Fine flavoured cocoa such as the Trinitario cocoa has very unique characteristics based on where they are grown, and over time they would have developed and attained certain notes, such as fruit, herbal, floral, nut and caramel along with good balanced chocolate bases. The Trinitario cocoa grown

in Trinidad & Tobago is described as fruity and includes pleasant ancillary flavours such as molasses, liquorice, caramel and raisin, as well as a full cocoa flavour. As a result of its distinct flavour fine (or flavour) cocoa is used to produce high-end, premium dark chocolate products.

The N-Luvi brand offers high quality cocoa and chocolate products made with fine flavoured Trinitario cocoa that can sell into gourmet and specialty food market segments. For the discerning palates of chocolate lovers and connoisseurs, consumers of chocolate are everywhere, of all ages and from all walks of life; no wonder it is a multi-billion dollar industry in the USA.

Trinitario Cocoa Originated From Trinidad & Tobago

It is a little known fact that the Trinitario cacao has its origins in Trinidad & Tobago sometime in the late 18th century. A highly comprehensive account on how the Trinitario cocoa variety came into existence was made by Frances Bekele of the University of the West Indies' Cocoa Research Centre in Trinidad & Tobago, on April 2019 and can be found online at

[https://www.researchgate.net/publication/332353558 Trinidad and Tobago the Birthplace of the world-famous Trinitario cocoa](https://www.researchgate.net/publication/332353558_Trinidad_and_Tobago_the_Birthplace_of_the_world-famous_Trinitario_cocoa)

The University of the West Indies' Cocoa Research Centre (CRC) in Trinidad & Tobago (<https://sta.uwi.edu/cru/>) is the oldest cocoa research center in the world and has over 2,000 varieties of cocoa germplasm; the largest public collection of cocoa types in the world. N-Luvi's range of cocoa and chocolate products benefit from the research and monitoring of the CRC, thus ensuring we obtain the highest quality beans for our production whilst adhering to international standards of quality, leading to improved value as a brand.



COCOA OF EXCELLENCE, ROME, ITALY, On Thursday 16th December 2021 during a virtual ceremony broadcast to more than 70 countries, the 2021 Cocoa of Excellence winners were announced. In the category of Central America and the Caribbean, 2 cocoa producers from Trinidad and Tobago won Silver Awards and 1 producer won a Bronze award, thereby reinforcing this country's place as the most awarded cocoa producing country in the history of the Cocoa of Excellence Programme. This year, to start the second decade of the Programme, the Cocoa of Excellence Programme made a significant change, by replacing the International Cocoa Awards with the first Cocoa of Excellence, Gold, Silver and Bronze Awards.

Trinidad and Tobago has won eight (8) International Cocoa Awards since the inception of the competition and now has 3 Cocoa of Excellence Awards to add to that tally.

Cocoa of Excellence is led by the Alliance of Bioversity International and the International Center for Tropical Agriculture (CIAT). Cocoa of Excellence recognizes quality, flavour and diversity of cocoas from origins around the world, to improve farmers' livelihoods and drive sustainability of the cocoa supply chain, since 2009.

Trinidad and Tobago is one of eight (8) countries that exclusively produce, 100% fine or flavour cocoa. The general flavours of Trinidad & Tobago have remained unique and distinct because of the climate, soil, flora & fauna, and processing.

According to a February 14th, 2022 report, the United States Department of Agriculture (USDA) indicated that imports of cocoa and chocolate products into the USA is valued at over \$5 billion annually

<https://www.ers.usda.gov/data-products/chart-gallery/gallery/chart-detail/?chartId=103222U.S>

CHOCOLATE SPREADS

A delectable combination of fruit pulp and our finest quality chocolate is perfect for a dip or spread. Unlike similar products our "not too sweet" are made with generous amounts of chocolate and fruit pulp, with as little sugar as needed to enhance the flavour of the fruit. Great as a spread on breads and toasts or similar grain items such as waffles, pancakes, muffins, and pitas.



PASSION-FRUIT
TAMARIND
GUAVA
SORREL
COCONUT

INGREDIENTS:-

Coconut-Chocolate Spread
Chocolate, Coconut Butter, Coconut Oil.

Guava-Chocolate Spread
Chocolate, Guava Pulp, Organic Sugar.

Passion Fruit-Chocolate Spread
Chocolate, Passion Fruit Pulp, Organic Sugar

Chocolate-Sorrel Spread
Chocolate, Sorrel Pulp, Organic Sugar.

Chocolate-Tamarind Spread
Chocolate, Tamarind Pulp, Organic Sugar.

Item	Product Code	Case Pack	Case Dimension	Case Weight	Case Cube	Cases Per Pallet
N-Luvi Coconut-Chocolate Spread	523552-773	8oz x 12	L 12" x W 9" x H 4"	9 lbs	0.25 cu ft	255
N-Luvi Guava-Chocolate Spread	523552-229	8oz x 12	L 12" x W 9" x H 4"	9 lbs	0.25 cu ft	255
N-Luvi Passion Fruit-Chocolate Spread	523552-636	8oz x 12	L 12" x W 9" x H 4"	9 lbs	0.25 cu ft	255
N-Luvi Sorrel-Chocolate Spread	523552-236	8oz x 12	L 12" x W 9" x H 4"	9 lbs	0.25 cu ft	255
N-Luvi Tamarind-Chocolate Spread	523552-243	8oz x 12	L 12" x W 9" x H 4"	9 lbs	0.25 cu ft	255

Cocoa & Chocolate Syrups

Delicious cocoa & chocolate syrups; perfect for use wherever a burst of super rich cocoa flavour is needed and retains all the health benefits of cocoa as well.

Used as a pancake topping or dessert sauce for various desserts, such as ice cream, or mixed with milk to make delicious chocolate milk or blended with milk and ice cream to make a chocolate milkshake.



Cocoa Syrup (original)
Code: 539552-590

INGREDIENTS

Water,
Cocoa Extract,
Demerara Sugar.



Cocoa Syrup (lime)
Code: 539552-593

INGREDIENTS

Water,
Cocoa Extract,
Demerara Sugar,
Lime



Chocolate Syrup (original)
Code: 539552-550

INGREDIENTS

Aqueous extract of Cocoa
(water, cocoa extract),
Sugar,
Cocoa Powder.

Item	Product Code	Case Pack	Case Dimension	Case Weight	Case Cube	Case Per Pallet
N-Luvi Cocoa Syrup Original	539552-590	14oz x 12	L 11 1/2" x W 7 3/4" x H 7 1/4"	13 1/4 lbs	0.37 cu ft	168
N-Luvi Cocoa Syrup Lime	539552-593	14oz x 12	L 11 1/2" x W 7 3/4" x H 7 1/4"	13 1/4 lbs	0.37 cu ft	168
N-Luvi Chocolate Syrup Original	539552-550	14oz x 12	L 11 1/2" x W 7 3/4" x H 7 1/4"	13 1/4 lbs	0.37 cu ft	168



Date: 22nd February 2022

Wholesale Pricelist: Epicurean Cocoa & Chocolate

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- Prices Quoted in United States Dollars
- F.o.B. Trinidad & Tobago.

Item	Product Code	Case Pack	Price Per Case	Cost per Unit
N-Luvi Coconut-Chocolate Spread	523552-773	8oz x 12	\$99.99	\$8.33
N-Luvi Guava-Chocolate Spread	523552-229	8oz x 12	\$99.99	\$8.33
N-Luvi Passion Fruit-Chocolate Spread	523552-636	8oz x 12	\$99.99	\$8.33
N-Luvi Sorrel-Chocolate Spread	523552-236	8oz x 12	\$99.99	\$8.33
N-Luvi Tamarind-Chocolate Spread	523552-243	8oz x 12	\$99.99	\$8.33
N-Luvi Cocoa Syrup Original	539552-590	14oz x 12	\$65.49	\$5.46
N-Luvi Cocoa Syrup Lime	539552-593	14oz x 12	\$65.49	\$5.46
N-Luvi Chocolate Syrup Original	539552-550	14oz x 12	\$98.99	\$8.25

GET IN TOUCH



World Trade Center Orlando



John R. West



9800 International Dr, Orlando,
FL 32819, USA



770-880-1918



johnw@worldtradecenterorlando.org



www.worldtradecenterorlando.org