Impactful chocolate

noname
just natural taste and
purpose

no name

In the late 1980s, **sustainable development** was a new concept and the possibility of connecting business and economic development with environmental sustainability attracted the attention of two young idealistic students originally from Argentina and Colombia.

Almost 30 years later, the opportunity to build a cocoa business in South America following these principles came up. They set up a **'prosperity driven'** cocoa supply chain, working with almost 2000 farmers in Colombia to improve quality of processes, increase productivity and enhance incomes.

2000 farmers

Then Hacienda La Tentación was established in 2013 in Caldas, Colombia. The cocoa farm was started and grown together with the people from the community of Isaza in an area where peace had been recently restored and where people, especially women, had very few local employment opportunities

And in 2018 no name was born as a chocolate just natural taste and purpose.

Its goal is simple: to connect the natural beauty of the cocoa growing farms and the amazing people who work them with people who love good chocolate and like to go further. Enjoying our exceptional chocolate will give consumers a chance to support the development of communities and the potential of the environment.

no name flavor

no name's flavor is the result of the amazing and loving work of the men and women of Hacienda La Tentación. We believe that products made with love and enjoyment taste better!

This chocolate is a high quality, specialty product made by Colombian hands with exceptional raw material so that our **no name** endures and lingers on not because of its name, but because of its great and powerful flavor and singular mouthfeel.

no name flavor
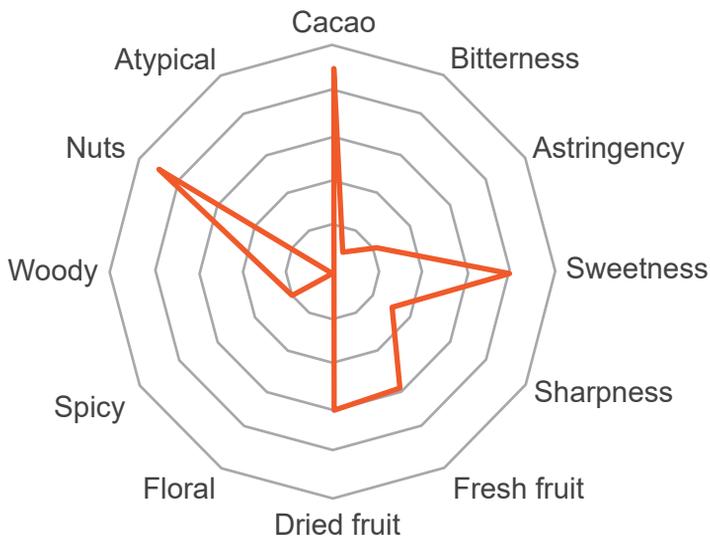
70% cacao chocolate that is characterized by an intense note of cocoa and roasted grains, along with the aroma of vanilla and yellow fruit as pineapple and peach. Its sensory profile is characterized by a brilliant fruity acidity with notes of grapes and plums. This chocolate has a persistent aftertaste that is characterized by a subtle tannin and a note of caramelized hazelnuts.

This sensorial analysis was provided by El Colaboratorio located in Bogotá, Colombia.

no name impact projects

10% of the price of every **no name** product goes directly to the project chosen by the consumer.
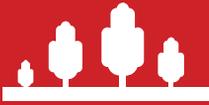
1 tree
To promote reforestation of the Colombian river basins

1 cocoa plant
To be donated to a family of Colombian cocoa farmers
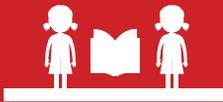
1 book
Entitled "Mujeres latinas que se atreven"
(Latin American Women Who Dare)
to be donated to a girl from a local community

Follow-up on projects

In order to connect consumers with each of the impact projects, we create a QR code that allows us to follow up on progress of the project selected by the consumer.

Through geolocation technology, **no name** consumers can track growth of their tree or of the cocoa plant on the family farm, or the location where of each book that has been donated.

Consumers receive an update on their impact project twice a year for two years, ensuring traceability over time and that each tree planted is maintained and replanted once in the event of death.

SCAN QR CODE	SELECT THE IMPACT	PROJECT UPDATE TWICE A YEAR FOR TWO YEARS

SCAN

Reforestation

Economic Development

Education

IMPACT
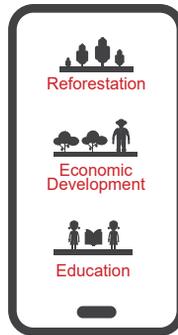
Our products

Chocolate bars:

57% **cacao** Dark milk chocolate

70% **cacao** Chocolate

Cacao nibs

100% **cacao** Made with Colombian premium quality specialty cocoa beans

Hot chocolate blocks:

100% **cacao** Ten 16-gram double pieces

100% **cacao** Chocolate de mesa sin azúcar
32 Pastillas

Hot chocolate grated:

100% **cacao** Flakes to make hot chocolate

CONTACT US

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To get closer to the origin of our chocolate, **visit our website** to showcasing the amazing work of the producers who make this business possible, our history and the essence of no name.

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no_name_chocolate

nonamechocolate.com