



Discover the secrets
and benefits of the
“Food of the Gods”

NOTHING BETTER

TALK TO US

Phone: 347-367-3845

Website: <https://www.nbchocolate.com>

Social Media: @nb_than_chocolate

Email: info@nbchocolate.com

Ecommerce platforms:

[Amazon](#)

[Perlanitno](#)

[Ebay](#)



WHATS IS CACAO?

Cacao refers to the seeds (often called beans) of the cacao tree (*Theobroma cacao*), which is native to the tropical regions of Central and South America. These seeds are the primary ingredient used to make chocolate and cocoa products. The process of turning cacao beans into chocolate involves several steps, including fermentation, drying, roasting, and grinding.

Cacao can also refer to the raw, unprocessed form of the beans, which is different from cocoa, the more processed version. Raw cacao is often touted for its health benefits, as it is rich in antioxidants, magnesium, and other nutrients. It can be used in various forms such as cacao nibs, cacao powder, and cacao butter.



OUR COMPANY

WELCOME TO CACAO AND BEYOND

At Cacao and Beyond, the warmth of family, the richness of tradition, and the goodness of organic Dominican cacao come together to create extraordinary culinary experiences. Founded by sisters Jetzel and Noelia De La Rosa, our family-owned business is committed to quality and sustainability, offering the finest organic cacao powder and nibs from the heart of the Dominican Republic.

OUR INSPIRATION AND MISSION

Our journey began with our father, Isidoro De La Rosa founder and President of the Confederation of Dominican Cacao Farmers (CONACADO), a visionary deeply involved in the Dominican Republic's organic community. Growing up amidst the lush landscapes and vibrant culture of the Caribbean, we developed a profound appreciation for the land and its bounty. Our father's dedication to organic farming and community empowerment laid the foundation for our mission at Cacao and Beyond LLP.



Join Us

Whether you're a discerning chef, a health-conscious consumer, or a devoted chocolate enthusiast, we invite you to join us on this journey of flavor and discovery. Experience the magic of organic Dominican cacao with Nothing Better, where every bite tells a story of family, tradition, and the sustainable beauty of the Caribbean.

Try one of our Brand products Nothing Better at amazon or Perlatino.

Thank you for choosing Nothing Better. We're delighted to share our passion for chocolate with you.

Jetzel and Noelia De La Rosa,
Founders

HISTORY

The history of cacao dates back centuries, starting with the Maya and Aztecs who revered it as divine. The Aztecs used cacao as currency, while the Spanish introduced it to Europe. Chocolate evolved over time, becoming popular in Europe by the 17th century. Today, cacao is globally produced, with a focus on sustainable practices in the chocolate industry.

Origins and Early Use

The Maya civilization, which thrived from around 2000 BCE to 1500 CE, were among the first to domesticate the cacao tree. They called it "kakaw" and believed it was a gift from their gods. Cacao beans were used to make a frothy, bitter beverage known as "xocolatl," often flavored with spices, vanilla, and chili peppers. This drink was consumed during religious ceremonies and was believed to possess mystical properties, providing energy and spiritual insight.

Cacao as Currency

The Aztecs, who rose to power in the 14th century, also held cacao in high esteem. They used cacao beans as a form of currency, trading them for goods and services. The Aztec emperor Montezuma II was famously said to have consumed vast quantities of cacao beverages to enhance his vitality and virility.



From our brand Nothing Better

Natural cacao powder 8 oz.
Cacao nibs 8 oz
Natural cacao butter 4 oz, 8 oz

Bulk/professional size

Natural cacao powder 25 kg
(55 pounds)
Alkaline cacao powder 25 kg
(55 pounds)
Natural cacao butter 25 kg
(55 pounds)
cacao paste/mass 30 kg
(66 pounds)
Cacao nibs 15 kg
(33 pounds)

For bulk/wholesale inquiries or other cacao products, please contact info@nbchocolate/347-367-3845.



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NATURAL CACAO OFFERS SEVERAL HEALTH BENEFITS:

NUTRITIONAL BENEFITS

Antioxidants: Protects against free radicals and reduces inflammation.
Magnesium: Supports muscle and nerve function.
Iron: Essential for red blood cell production.
Fiber: Aids digestion and promotes regularity.

HEALTH BENEFITS

Mood Enhancement: Contains compounds that improve mood and well-being.
Brain Function: Improves blood flow to the brain, enhancing cognitive function.
Heart Health: Lowers blood pressure, improves blood flow, and reduces cholesterol.
Weight Management: Fiber promotes fullness, aiding in weight control.
Skin Health: Antioxidants protect and improve skin.

ADDITIONAL BENEFITS

Energy Boost: Provides natural energy.
Metabolic Support: Regulates metabolism and improves insulin sensitivity.

For maximum benefits, consume cacao in its least processed form with minimal added sugars.