



Collaboration in Africa

Ingredients for bakery, patisserie & chocolate



Puratos is an international group, which offers a full range of innovative products and raw materials for the bakery, patisserie and chocolate sectors.

BAKERY

PATISSERIE

CHOCOLATE



Since 1919



Family owned

Products in more than **100** countries

8.780 employees in the world



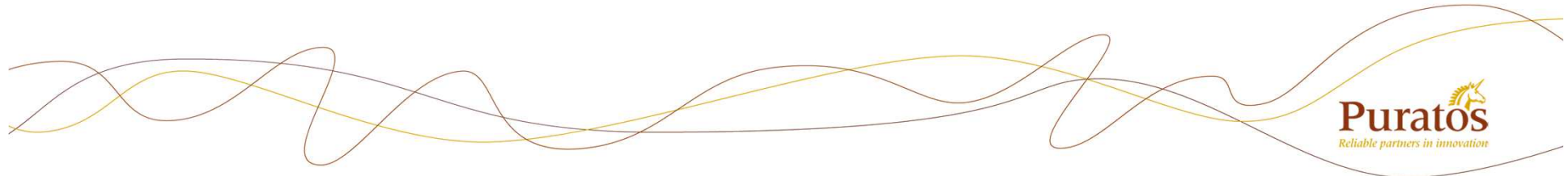


Our story



A UNIQUE COCAO SOURCING
PROGRAMME

to create exceptional tasting chocolate while
improving lives of cocoa farmer communities





About the traditional industry practice...

1. Farmer community training



2. Agroforestry & crop diversification





Where Cacao-Trace makes the difference

1. Farmer community training



2. Agroforestry & crop diversification



3. Improved taste and quality

Exceptional chocolate thanks to expertise in fermentation & post-harvest centers





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4. Together for happy farmers

€ 0,10 | kg of chocolate

Unique Chocolate Bonus, paid back to farmer communities on top of the quality premium



Join an *exceptional* world
of *exceptional* chocolate

CHOCOLATE BONUS

€ 0,10 paid back to our farmer communities per kg of chocolate sold.

CONSUMER

By choosing a Cacao-Trace chocolate application, a consumer **supports a better life** for cocoa farming communities.

CUSTOMER

Our customers have the opportunity to **talk about Cacao-Trace In-store** and show **how they contribute to a better life** for cocoa farming communities.



FARMER COMMUNITIES

Carefully selected farmer communities, in 5 regions.

FERMENTATION

High quality chocolate thanks to a unique fermentation process in post harvest centers, monitored by experts.

CHOCOLATE-MAKING PROCESS

Belcolade, Carat & Chocolanté chocolates, made exclusively with Cacao-Trace segregated beans.

Puratos
Reliable partners in innovation



The future is what you bake of





We believe that the growing Bakery, Patisserie and Chocolate sector will continue to have a lack of well trained and skilled labor in the future.

Vision

We are committed to have an important impact on the life of underprivileged kids by training them to become future Bakers, Patisseries and Chocolatiers

Mission



Our aim



We aim to provide learners with an NQF level 2 industry recognized qualification baking course for a 2 years period of education (theory and Practical)



*Tell me and I forget.
Teach me and I remember.
Involve me and I learn."*
-Benjamin Franklin



Tembisa township



Thank you and please join the community !

WWW.BAKERY SCHOOL FOUNDATION.COM



Interests : To gather knowledge on

African bakery concepts



African ingredients for bakery





Thank you !