

**“Could it really be possible for you to have rich, dark chocolate cups, candy bars and truffles with sweet gooey fillings... That are packed with nutrients, antioxidants and “superfoods”... That will not only satisfy *health conscious eaters*, but even the most hard-core *junk food addicts*?”**

The answer is YES... We at *Coracao Confections* are a new kind of chocolate company that wants to give you guilt-free chocolate indulgence that REALLY satisfies you...

Down to your deep inner core... Not only because our chocolates taste so good, but also because they are so extraordinarily good for you.

### **Personal message from: Daniel & Matthew, founders of Coracao Confections**

Dear **Chocolate Lover**,

Have you or anyone you know ever tried to eat healthier food, but couldn't keep it up because it was so bland, boring, and a **MASSIVE sacrifice of pleasure**? We sure have, and that's what inspired us to create *Coracao Confections*.

We LOVE good food and good chocolate! We became inspired to eat more RAW, MINERAL RICH foods after experiencing the **clarity and energy** it brought us first-hand. But ALL the good intentions in the world couldn't keep us from still craving those “*sinfully satisfying*” junk foods from our past...

After going on long roller-coaster rides of eating healthily, then giving in to the urge and binging on sweet junk food, we finally decided enough is enough and it was time to find a solution once and for all...

### **Here's What We Did...**

After about five years of working in the raw food industry, reading books, taking classes, teaching classes, going to cutting edge, raw “*superfood*” seminars, and TONS of experimenting we finally hit the JACKPOT and developed our line of signature chocolates. Now you couldn't pay us to

eat sugary, junk food chocolates... No more violent cravings for BAD sweets... EVER.

### What's The Secret?

FIRST we use the freshest, highest quality chocolate ingredients available from around the world to make the best tasting, most satisfying chocolates possible: Plump, sun cured Balinese vanilla beans, literally bursting with flavor. Raw cacao from the lush, tropical jungles of South America, with deep tones as complex and abundant as the rain forest ecosystem itself. The purest, most mineral rich salt on earth that has made a 250 million year long journey, and carries with it a whopping 84 different minerals! And of course only the most saintly, wholesome, unprocessed, low glycemic sweeteners in the world. We are the only chocolate company on Earth (that we know of) using coconut sugar... Made from the nectar of the flower bud from the blossoming coconut tree.

We combine these rare, unrivaled, potent, healthy and obscenely flavorful ingredients with our long lost love for junk food, to make "*sinfully satisfying*" chocolates like no other...

### Our Pure Chocolates DO NOT EVER Contain Any of These "common chocolate" Ingredients!

Milk, hydrolysed milk protein, skimmed milk powder, lactose, de-mineralized whey powder, butter, cream, wheat or gluten, hydrogenated fats, corn syrup, soy lecithin, vanillin (artificial vanilla flavoring), refined sugar, sodium chloride (bleached, refined and de-mineralized salt), sulfur dioxide (preservative), Potassium Metabisulphite (preservative), FD&C Yellow no. 6 \*E10, FD&C Yellow no. 5 \*E102, FD&C Red no. 3 \*E127, FD&C Red no. 40 \*E129, FD&C green no. 3 \*E143, FD&C Blue no. 1 \*E133, FD&C Blue no. 2 \*E132 (artificial food colorings), polyglycerol polyricinoleate or PGPR, ammonium phosphatide or YN, mono-diglycerides or sorbitan tri stearates (stabilizers).

### What Makes Our Chocolates So Healthy...?

Our chocolate creations are LOW GLYCEMIC, mostly RAW and are PACKED with the most potent SUPERFOODS in the world! Raw, organic foods contain

enormous amounts of NUTRIENTS that are simply not found in conventional, cooked foods. Our raw, less processed chocolate is brimming with nutrients and Polyphenol **Antioxidants**.

### **There Are Cheaper Chocolates Out There, So Why Should You Buy Ours...?**

Our Chocolates are made with 100% nutrient rich ingredients AND **NOT** just cheap, addictive fillers... Which means they TRULY satisfy your body... Instead of triggering blood sugar spikes, leaving you tired, lethargic and with those evil cravings soon after. Most chocolates are nutrient poor, which means your body IS NOT getting properly nourished. When your body is malnourished it can cause intense cravings for more and more food until it is nourished with the proper nutrients it REALLY needs

For example, one ounce of cacao contains over 300% percent of your daily USRDA iron needs!

Our chocolate is 81% raw dark chocolate. That means 81% percent of the ingredients in our chocolate (by weight) are from raw cacao. Compare that to an average milk chocolate bar that's only 15-20% actual chocolate (made with cooked, highly processed and much of the time poor quality, cheap cacao beans).



Coracao Confections chocolates will not only create a **REAL PARTY** for your taste buds, but will truly satisfy your body on a deep physical level. Your satisfaction will rise to new heights!



We strive to make our "healthy" chocolates taste so good, that you will never feel tempted to touch poor quality, generic chocolate EVER again...

If like us, you are someone who wants to live healthier, while still enjoying your life to the max, than Coracao Confections will completely revolutionize your relationship to "sweets". Coracao is also great for vegans, diabetics, and those with wheat and dairy sensitivities.

For all of us who want to get rid of those evil cravings for BAD sweets... Now there is **FINALLY** a truly nutritious chocolate that does **NOT** taste healthy!



The Difference Is In The Ingredients...

We love *sneaking* SUPERFOODS into your chocolate....



**Superfoods** are wonder-foods that contain astronomical amounts of nutrients and have unique properties when compared with "ordinary" foods. These are special, medicinal, natural plant foods coming from around the world that **NOURISH, DETOXYFY, REJUVENATE**, and more! We love to compliment our chocolate with delicious and powerful superfoods.

## Raw Cacao



Cacao is the seed of a tropical fruit, is the source of all chocolate and is one of the most nutritious superfoods in the world. This is the most complex food substance known to man, containing over 2,000 chemical constituents! RAW CACAO offers a wide array of health benefits- including a mega dose of ANTIOXIDANTS (more than red wine, green tea and blueberries), Magnesium, Chromium, B-vitamins, Zinc, Iron and of course all the "happy brain" chemicals that make us feel so good- Including Anandamide ("the bliss chemical") and Phenethylamine or PEA ("the love chemical"). Our chocolate has been minimally processed at ULTRA-LOW temperatures to ensure



that the astounding nutrient spectrum has not been diminished. Regular chocolate uses cacao beans that have been cooked, and highly processed.

Another reason to feel great about eating chocolate is that cacao trees help protect the world's rainforests. How you ask? Cacao trees grow best under rainforest cover, which means buying cacao and chocolate (from sources you TRULY trust, like us- Who buy certified organic cacao beans from farmers that are fairly paid) gives small farmers a sustainable income and incentive to preserve the rainforest. Remember that next time you have a delicious piece of organic dark chocolate slowly melting in your mouth. Helping preserve the rainforest is as easy as eating chocolate.





## Coconut Sugar



Coconut sugar is another amazing gift from the coconut tree, and we are proud to be the first on the chocolate market to use, and promote this sensational ingredient. Made from the flower nectar of the blossoming coconut tree- The sweet nectar that bleeds from the coconut blossom is kettle boiled over an open hearth flame and as it evaporates it transforms into a sweet, thick, buttery paste, which is then ladled into coconut shell molds to cool. The flavor of this sweetener has delicious caramel, toasted coconut, and floral

nuances. Although it is not raw, coconut sugar is minimally processed, contains a surprising amount of nutrients, and is low-glycemic (*even lower than agave nectar*, which is another amazing **low-glycemic** sweetener).



## Hempseeds

Hemp has been harvested for the last 12,000 years. Contrary to the mainstream belief that all the marijuana plant does is make *hippies, stoners*, and teenagers high, hungry and underproductive- Hemp is a different variety of cannabis with only trace



amounts of THC (under 1%) and is actually an astoundingly useful plant.



The hempseed is about 80% essential fatty acids by weight, and is one of the most complete sources of seed based protein in the world. It can also be used for lots of other cool things like fabric for eco friendly tie-dye shirts, rope, fuel, natural weed control (seriously- look it up on wikipedia), and could be used as a super fast growing alternative for paper products, inks, bio fuels and a plethora of other industrial uses. Popular Mechanics estimated that 25,000 environmentally

friendly products could be made from hemp. So join your 12,000 years of ancestors and jump on the hemp bandwagon. You'll be happy you did.



### Himalayan Crystal Salt



Himalayan crystal salt is generally considered to be the best salt in the world. It has been pressure compressed and crystallized over 250 million years in the foothills of the Himalayan mountains. It contains ALL 84+



minerals in perfect ionic colloidal form and in PERFECT BALANCE. Aside from being one of the most nutritious salts on the planet, it just makes everything *taste* better.



### Real Vanilla Bean



Whole vanilla bean is the only kind of vanilla to use when you want the most profound flavor. Vanilla beans come from a type of orchid called *vanilla planifolia*, which is the only orchid that produces an edible fruit. This “vanilla orchid” can grow on cacao trees! Vanilla truly has an APHRODISIAC type of magic with chocolate. You are getting the most plump, flavorful, fresh scraped vanilla beans available in every item we make. No alcohol extracts or flavorings.





## Goji Berries



These sweet, chewy, raisin sized berries are the #1 medicinal food in Chinese medicine. Fortunately they taste like berries and NOT medicine. According to master nutritionist and raw chocolatier David

Wolfe, goji berries are the only known food to naturally stimulate Human Growth Hormone (HGH)- Possibly making them one of the world's most powerful anti-aging foods. They contain 2-4 times more antioxidants than blueberries and are a complete protein. Did we mention they also taste phenomenal?



## Blue Agave Nectar



This magnificent blue agave plant produces a honeyed, ambrosial nectar that's especially famous for being fermented and turned into tequila. Agave syrup is low glycemic and is one of the most versatile and best tasting sweeteners we've ever experienced. To harvest the agave nectar the cactus like leaves are removed until only the nectar filled "pina", or heart of plant is left. These are then crushed, and the sweet, sweet syrup is collected and filtered. The color of agave nectar ranges from clear to dark brown. Agave contains varying amounts of Iron, Calcium, Potassium and Magnesium, which along with how, and for how long the syrup is processed is believed to result in the

palette of agave syrup colors. Light or dark this inulin rich nectar is one of the sweetest gifts from mother nature on the planet.



## Acai Berries



Acai is a superfood berry from the Amazon rainforest that's becoming increasingly popular for its potent antioxidants. It's slightly sour, has a deep purple color and is about the size of a blueberry. We aren't able to get fresh acai berries in the US because they spoil quickly after being picked. This is why freeze dried powder and frozen pulp are some of the best options available. It's extremely popular in Brazil, and Brazilians are known to be some of the best looking, most attractive people on Earth... Coincidence? We don't know, but we don't like to leave these sorts of things to chance, which is why we make a chocolate cup jam-packed full of it. We haven't seen scientific studies on this, but there are a plethora of testimonials from people passionately praising acai for helping them lose weight. A recent study at the University of Florida found acai berry extract to kill 86% percent of leukemia cancer cells in a culture cell model. An underreported, but massively important benefit of having acai in your diet is that it also helps protect the Amazon rainforest. By giving locals a sustainable income from acai, it reduces deforestation from logging and cattle farming. Preserving the rainforest tastes pretty good doesn't it?

## Maca

Maca is one of the most powerful superfoods we've ever tried. Legend has it that Incan warriors used to eat maca root before going into battle for enhanced strength and endurance. Though after vanquishing their enemies they were forbidden from eating maca so as not to ravish the local women. We think that where maca grows is a sterling indication of the strength and endurance it awards those who eat it. Maca thrives in the cold, severe, and harsh climate of the Andes Mountains at elevations of 14,000 feet. This is no delicate flower, but rather a tough, feisty and tenacious plant that gives us one of the most invigorating superfoods in the world. Maca is especially rich in Selenium, Calcium, Magnesium, Iron and has 19 essential amino acids!



## Yacon



Like maca, yacon is another wondrous plant that grows in the Peruvian Andes Mountain range. Once processed into a smooth, molasses like syrup yacon transforms into one of the most unique sweeteners in the world. Yacon syrup is mostly made up of a special form of fructose sugar called fructooligosaccharides or FOS. Our bodies don't absorb this kind of sugar so it doesn't cause blood sugar

spikes. Wait, it gets even better... As the unabsorbed sugar peacefully passes through the body it acts as a prebiotic, meaning that it actually feeds the beneficial flora in our intestines which can strengthen digestion and the



immune system. Who knew there was a sugar out there that can actually make you healthier? Forget artificial sweeteners, this is THE REAL THING.



**\*\*Feel free to ask us for extended information on all of the amazing ingredients we use (there's a lot). We want you to be as informed as possible.**

### **OUR CHOCOLATE LINEUP...**



### ALMOND COCONUT "JOY"



One of our most popular items! Our take on the classic "Almond Joy". A dreamy coconut filling topped with crunchy, live almonds and dipped in dark chocolate. Also available with macadamia nuts.

**\*Nut Free Option Available**

**WARNING:** Side effects include sudden disinterest in junk foods. Human trials have shown product to cause severe emotional mood swings including, but not limited to delight, joy, exhilaration, rapture, and ecstasy.

### VANILLA-HEMP SEED CUP

We use the nutritious hemp seed to make a delicious butter for this unique and creamy filling. Densely speckled with a ridiculous amount of vanilla bean, this cup really showcases the synergistic flavors of vanilla, hemp seed, and chocolate. Soft and floral, yet hardy and robust, this is candy like you've never had. We know what you're thinking and the answer is YES... This cup WILL get you high (but not from hemp)...



**\*Nut Free**

**WARNING:** This product contains high levels of protein and essential fatty acids. This item may be banned in certain retail locations due to being absurdly healthy.

### CARAMEL CUP



A sure crowd pleaser, our sumptuous cashew and yacon based caramel defies logical explanation. Buttery, thick, and sweet, with the perfect caramel consistency and without the guilt or toothaches!

**WARNING:** Product may cause severe confusion. Studies

have shown this cup may induce some individuals to feel like they are eating actual caramel.

### GOJI HEARTS

Simple and Delicious- These chocolate hearts really show off our amazing raw dark chocolate in a harmonious blend with ambrosial goji berries (also referred to as the Tibetan youth berry).

**\*Nut Free**

**WARNING:** This food may be suitable for gods, gurus, royalty and others with supremely high standards and evolved palates.



### MACA-MALT CUP

A nutty, malt-like filling made with exotic Brazil nuts and Maca, which is the Peruvian **superfood** of the Andes. Maca is a plant that grows in the highland mountains of the region, and is prized for its nutritious root. Legend has it that Incan warriors used to eat maca root before going into battle for enhanced strength and endurance. Though after vanquishing their enemies they were forbidden from eating maca so as not to ravish the local women. Aside from being an energy enhancer, maca is a hormone balancer, and an especially potent libido booster for men.



**WARNING:** Side effects may include increased strength, energy, endurance, stamina and intense feelings of sweet satisfaction.

### Butterscotch Chocolate Chip Cup



This absurdly creamy filling is made from Lucuma, a tasty fruit grown in the coastal valleys of Peru. Many Peruvians prefer Lucuma ice cream over chocolate or vanilla. Well, we decided to blend all three FLAVORS! This cup has ridiculous amounts of fresh scraped vanilla



beans, and raw cacao nibs, or as we like to call them "REAL CHOCOLATE CHIPS". Raw cacao nibs are the most pure and potent form of chocolate you can eat. Don't worry this cup isn't too unhealthy, it just tastes like it. Lucuma has plenty of beta-carotene and vitamin B3.

**WARNING:** May cause cerebral dysfunction and indecision. Severe cases have included inability to decide whether it tastes like butterscotch, maple syrup or cookie dough.

### ACAI CUP



Superfood candy at its best! The wonderberry of Brazil, Acai has a distinctive berry-grape-chocolate flavor that is truly amazing. We crammed as much Acai as we could into this finger licking good candy. Forget expensive acai supplements! Each flavor exploding, brain-tingling acai cup has a **MEGA DOSE** of natural antioxidant protection, just the way nature intended... It doesn't get any sweeter than this.

**\*Nut Free**

**WARNING:** This cup may be habit forming.

### Our Mission To Serve You:

*"We know your day can be long, stressful and full of responsibility. That's why it is our mission to offer you a blissful break through our fun, mood lightening, love magnifying, romance arousing, nerve tingling, heart opening, pure chocolates. Our soul satisfying chocolates will free you from the post indulgence guilt of other chocolate. You can feel confident knowing the smooth cacao butter melting in your mouth is enveloping the most antioxidant rich, nutrient packed, and highest quality confections in the world."*

*By enjoying Coracao you are also helping our world stay green. Our chocolate begins with small, organic farms around the world that sustainably grow their cacao trees underneath lush rain forest cover and in naturally mineral-rich soil. **Thank you for choosing the absolute best for your body, your world, and your taste buds!***

*Sincerely,  
Matthew and Daniel  
Founders, Coracao Confections*