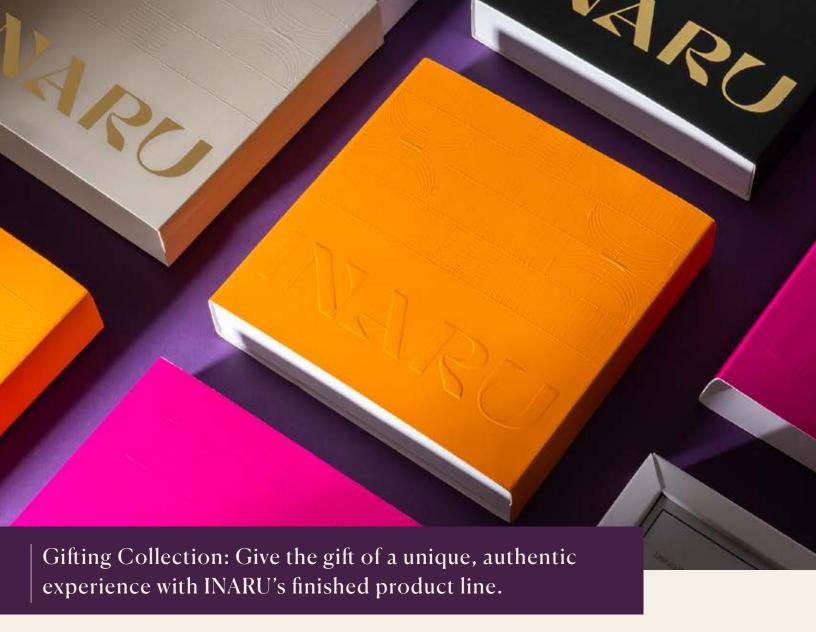


Catalog

Corporate Gifting 2024-2025



Each item in our collection is meticulously crafted to showcase the luxury and depth of our organic cacao, offering unforgettable moments that celebrate nature, artistry, and a commitment to regenerative agriculture.

Our collection includes:

- Blue Box Gift Sets: Luxurious gift boxes that combine our finest products, beautifully packaged for a memorable and thoughtful gifting experience.
- Cocoa Rounds Kit: The perfect gift for hot chocolate lovers, with cacao rounds that melt smoothly into every cup.
- Chocolate Bars: Artisanal bars made with high-quality cacao, perfect for elegant and sophisticated gifts.

- The 4 Bar Library: Discover the delight of our 4 Bar Library, featuring an assortment of our Spring Harvest, also available in single-flavor bundles to satisfy every craving.
- Pure Praline Collection: Exquisite praline, a symphony of intense flavors and textures that make every bite a special treat.

All of our products are organic, gluten-free, vegan, lecithin-free, and soy-free, ensuring a clean, ethical profile that adheres to the highest standards of quality.

With INARU, gifting is more than just a gesture—it's about sharing a story of authentic flavor, regeneration, and excellence.



•BEST CHOCOLATE FOR THE WORLD•



sisters Janett and Erika Liriano, INARU is the only woman-owned vertically integrated brand enhancing traceability, financial empowerment, and regenerative organic cacao in the Dominican Republic.

As seen on:









The Fruit of Inspiration

Inspired by their father's cocoa farm, sisters Janett and Erika Liriano founded INARU—the only Woman Of Color-owned, vertically integrated chocolate company in the Dominican Republic, producing premium confections that are vegan, and free from soy, lecithin, and gluten.

INARU partners closely with cocoa farmers in our supply chain. Through our community stewardship programs we are enhancing financial empowerment and regenerative organic cocoa production in the Dominican Republic. We invite you to join our journey in creating the best chocolate for the world.

Regenerative Leadership

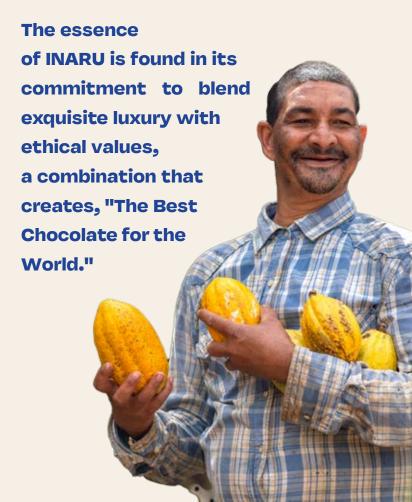
Erika and Janett Liriano, the visionary co-founders of INARU, have garnered extensive acclaim for their exceptional leadership in ethical and regenerative business practices. Their remarkable achievements include:

- Erika Liriano acknowledged as one of the BBC's top 100 Women Changing the World (2022)
- Recognized by experts such as Jess Robertson,
 Executive Pastry Chef at Oak Park DSM, among others
- Janett Liriano honored as one of Forbes' 30
 Under 30
- Current clientele includes Reese's Book Club by Reese Withersppon
- Features include: The View, FOX Business,
 FORBES, iHeartRadio, BBC, Hoy, NTV (Turkey),
 Fierce by Mitu, FOX News Radio, The Helm, Well +
 Good, Food Business News & more!

An Ethical & Health-Conscious Approach to Chocolate

INARU offers private label and premium private label cocoa products from the Dominican Republic to discerning enthusiasts who understand that true luxury is free of compromise.

INARU's core mission is to empower underserved cocoa farmers by promoting profit sharing, while offering chocolate aficionados a guilt-free experience that fosters regenerative agricultural practices on a global scale.



CONFIDENCE THROUGH STEWARDSHIP

INARU's vertically-integrated model ensures quality and equity at every step. Through our production management process:



REGENERATING LOVE

A brand rooted in goodness, INARU supports regenerative farming expansion, cost-free access to tools, and resources and training for regenerative production. In honor of the people who harvest and process our cacao, every profit is rightfully shared with our farmers and producers.



Our Chocolate Factory:

With our state-of-the-art 7,000 sq ft factory in the Dominican Republic, an in-house creative production team, and accessible pricing, from end to end, we can deliver an unforgettable, unique product experience.

Minimum Order Quantity:

500-2,500 units of any existing SKU, depending on packaging

Lead Time:

OFF THE SHELF / EXISTING FORMULAS
6 WEEKS TO 3 MONTHS, DEPENDING
ON PACKAGING COMPLEXITY

NEW PRODUCT / RECIPE
6 MONTHS, MOQ 600kg

Organic by nature, Certified by market

Our products are certified Organic, Vegan, Kosher, Gluten Free, Lecithin Free, and Soy Free.

















Our Products OVERVIEW

PRODUCT	SKU	COCOA %	COMPOSITION	BARS 13g	BARS 30g	BARS 70g	ROUNDS 25g	ROUNDS 300g	COUVERTURE ROUNDS 3kg	COUVERTURE ROUNDS 12kg	COUVERTURE ROUNDS 25kg	COCOA MASS
40% HIBISCUS WHITE CHOCOLATE	40_HIB	40%	Organic cacao butter, organic cane sugar, organic cashew milk, organic hibiscus flower powder	•	•	•	0	0	0	0	0	0
62% DARK CHOCOLATE	62_DARK	62%	Organic cacao beans, organic cane sugar, organic cacao butter	•	•	•	•	•	•	•	•	0
66% VANILLA AND CHAMOMILE	66_CHAM	66%	Organic cacao beans, cane sugar, cacao butter, chamomile, vanilla beans	0	0	•	0	0	0	0	0	0
67% ORANGE & FENNEL	67_ORF	67%	Organic cacao beans, organic cane sugar, organic cacao butter, fennel seed powder, sea salt, organic orange oil	•	•	•	0	0	0	0	0	0
70% DARK CHOCOLATE	70_DARK	70%	Organic cacao beans, organic cane sugar, organic cacao butter	•	•	0	•	•	•	•	•	0
70% DARK CHOCOLATE	70_DARKB	70%	Organic cacao beans, cane sugar	0	0	•	0	0	0	0	0	0
80% DARK CHOCOLATE	80_DARK	80%	Organic cacao beans, organic cane sugar, organic cacao butter	•	•	•	•	•	•	•	•	0
100% DARK CHOCOLATE	100_DARK	100%	Organic cacao beans	0	0	0	•	•	•	•	•	•

Our chocolates are vegan, gluten free, lecithin free, and soy free.

INARU products are produced in a facility that handles tree nuts and fennel seeds.











Gifting 2024-2025





Gifting

(WHITE LABEL & GIFTING)

INARU offers an infinite world of possibilities for you!
With our state-of-the-art facility in the Dominican Republic,
an amazing creative production team, and competitive prices,
we're excited to assist you in creating any customized collection.

Please contact our sales team to discuss your needs further.

Customized gifting MOQ: 100 units.

Lead times: Minimum 3-6 weeks, depending on the specific request.

GIFT BOXES

Give the gift of a unique, authentic experience with INARU's finished product line. Each item is meticulously crafted to showcase the purity and luxury of our organic cacao, offering unforgettable moments that celebrate nature, stewardship, artistry, and a symphony of flavors.



SKU:

Shelf life: 24 months
Includes: (3) 70g bars of your choosing
and (2) 300g pouches of your choosing.
Made on equipment that processes tree
nuts and fennel seeds.



INARU Blue Box 3 11.8" x 15.8" x 3.5"

SKU:

Shelf life: 24 months

Includes: (1) 70g bar of your choosing, (1) 300g pouch of your choosing, (1) Pure Praline 9 Bonbon box, (1) 30g bar of your choosing, and (2) 13g bars of your choosing.

Made on equipment that processes tree nuts and fennel seeds.















INARU Blue Box 2 11.8" x 15.8" x 3.5"

SKU:

Shelf life: 24 months
Includes: (3) 70g bars of your choosing,
(1) 300g pouch of your choosing,
and (1) Pure Praline 9 Bonbon box.
Made on equipment that processes tree
nuts and fennel seeds.



INARU Brown Box 13.2" x 9.3" x 2.5"

sku:

Shelf life: 24 months
Includes: (1) 300g pouch of your
choosing and (1) rechargeable frother.
Made on equipment that processes tree
nuts and fennel seeds.







70g BARS (2.5oz)

WINTER HARVEST 3.14" x 6.9" x 0.4"

Our Vanilla Chamomile and 70% Dark Chocolate Bars are limited edition for 2024, featuring delicious cacao sourced directly and uniquely from a Villa Altagracia cooperative. These two bars are the last from INARU's inaugural harvest-enjoy the warmth of our Winter Harvest while supplies last.



66% Dark Chocolate Vanilla and Chamomile **70G BAR**

SKU: 66_CHAM_70G Shelf life: 18 months Ingredients: Organic cacao beans, cane sugar, cacao butter, Lorem ipsumile, vanilla beans. Made on equipment that processes tree nuts and milk.





70% Dark Chocolate **70G BAR**

SKU: 70_DARKB_70G Shelf life: 24 months Ingredients: Organic cacao beans, cane sugar.

Made on equipment that processes tree nuts and milk.



70g BARS













SPRING COLLECTION 2.2" x 4.25" x 0.24"

Indulge in our handcrafted 70g chocolate bars, available in a variety of distinctive flavors and cacao percentages, expertly made for the refined palate.



80% Dark Chocolate **70G BAR**

SKU: 80_DARK_70G Shelf life: 24 months Ingredients: Organic cacao beans, organic cane sugar, organic cacao butter. Made on equipment that processes tree nuts and fennel seeds.

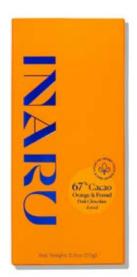




62% Dark Chocolate 70G BAR SKU: 62_DARK_70G

Shelf life: 24 months Ingredients: Organic cacao beans, organic cane sugar, organic cacao butter. Made on equipment that processes tree nuts and fennel seeds.





67% Dark Chocolate Orange and Fennel

70G BAR

SKU: 67_ORF_70G Shelf life: 24 months

Ingredients: Organic cacao beans, organic cane sugar, organic cacao butter, fennel seed powder, sea salt, organic orange oil. Made on equipment that processes tree nuts and fennel seeds.





40% White Chocolate with Hibiscus **70G BAR**

SKU: 40 HIB 70G Shelf life: 12 months Ingredients: Organic cacao butter, organic cane sugar, organic cashew milk, organic hibiscus flower powder. Made on equipment that processes tree nuts and fennel seeds.





THE 4 BAR LIBRARY

Discover the delight of our 4 Bar Library, featuring assortments from our Spring Harvest. Also available in single flavor bundles to meet every craving. A complement to any kitchen or counter, our 4 Bar Library comes in two classic colors: INARU Blue and Ivory.



The 4 Bar Library BLUE

The 4 Bar Library IVORY

SKU: MIXED_4_BAR_BUNDLE **6.9"** x **1.7"** X **3.1"**8 50063 02683 3



PURE PRALINE 9 PIECE SET









Experience pure pleasure with our elegant box of handcrafted praline bonbons. Each bonbon features a velvety smooth praline filling, enrobed in fine chocolate for a delightful balance of texture and taste. The pralines come in three signature flavors and can also be customized for larger orders.







Net Weight 81g (2.8 oz) 6.2" x 6.2" x 1.25"



HAZELNUT PRALINE

Sweet and flavorful. Crafted with premium hazelnuts.

Ingredients: Hazelnut, cacao nibs, cane sugar, cacao butter, sea salt. Made on equipment that processes tree nuts and fennel seeds.



HAZELNUT AND ORANGE PRALINE

A little citrus twist to a perfect treat.

Ingredients: Hazelnut, cacao nibs, cane sugar, cacao butter, sea salt, orange essential oil. Made on equipment that processes tree nuts and fennel seeds.



MACADAMIA AND COFFEE PRALINE

Infused with the nuttiness of macadamia and the intense flavor of coffee.

Ingredients: Macadamia, cane sugar, cacao nibs, coffee beans, cacao butter, sea salt. Made on equipment that processes tree nuts and fennel seeds.



Let's Connect

Fuel the next wave of global change through a bite of paradise.



@ @inarucacao www.inaru.com sales@inaruvalley.com



Thank you! Contact us:





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