

Dear Cacao Lovers,

We're excited to announce our next **EUROPEAN SHIPMENT!** As we continue to improve our systems and distribution, we're thrilled to share this milestone with you. The European Shipment means lower shipping fees and, most importantly, **Cacao Source will handle the European customs for all shipments within EU countries** (we know customs can be a headache, and we're here to take that burden off your hands!). You can find all of the details below.

Why Act Now?

We strongly encourage you to place your orders as soon as possible to ensure you have enough cacao for the busy Summer and Fall season. The cacao market remains unstable, with certain origins continuing to raise prices. While we are working closely with our producers to maintain stable pricing, we cannot guarantee that current rates will remain the same.

What is the European shipment?

We will send a large quantity of cacao by plane to Germany, where it will be redistributed by DHL directly to your doorstep.

When is it planned to leave?

The shipment is scheduled to leave Guatemala on **May 2nd**. However, please be aware that delays can occur due to Guatemalan administrative processes or unforeseen circumstances.

When should I expect the cacao to arrive?

We expect the cacao to arrive by **May 16th**. We ask for your flexibility in case of any delays.

Why join the Europe Shipment?

- **No handling or customs fees!**
- **Lowest possible price** without compromising Cacao Source's values.
- **Make sure you have cacao for the summer and the next months.** We are doing our best to ensure there is no shortage this year by including new origins, but we can't guarantee it as there's a lot of change happening in the market of cacao with prices continuing to increase.

What are the prices?

- 10 lbs+: \$39/lb
- 25 lbs+: \$32/lb (**Special Customized Packaging** available for **25 lbs** or more for a limited time!)
- 50 lbs+: \$30/lb

- 100 lbs+: \$28/lb
- 200 lbs+: \$27/lb

Please note that these prices include shipping & customs. No extra costs between buying the cacao and receiving it at your door!

What origins are available? (See attachments for descriptions and details.)

- Las Marias
- Entre Nubes
- Caoba

Fire Roasting Option

We are also happy to offer Las Marias, Entre Nubes, and Caoba with Fire-Roasting instead of Oven-Roasting for those who prefer the smoky depth of this option. Please note this option is available for an **additional \$1/lb**, as it entails more processing work for the women's collectives.

What is the last day to order?

Deadline for Fire-Roasted option is **April 8th**

Final deadline for all orders is **April 18th**

How do I order?

Reply to this email with the following details:

- Full Name
- Shipment Address & Phone number (same country)
- WhatsApp Number for Group Updates
- Cacao Order (quantity of each origin you want)
- Special Customized Packaging design (if applicable)
- Any additional information?

Payment & Invoice

Payment will be made in Euros to a German bank account for which we will provide the details upon ordering. Please let us know if you have a Tax ID to note on your invoice.

After confirming your order, you will receive an invoice from 'Corazón de Cacao', our German social enterprise, that is handling the importing of the shipment into Germany and mailing out your orders via DHL from there.

What to Expect?

We will create a WhatsApp group for everyone joining the order to keep you updated on the shipment's progress. We will notify you when your order leaves Guatemala, arrives in Germany, and when it is on its way to your address via DHL, along with a tracking number.

A Final Note

This is our fourth large-scale shipment, and we've refined the process to make it as smooth as possible for you. However, if you have an important event in early/mid-June, please do not rely on the cacao to arrive on time. We aim to avoid any disappointments.

We are thrilled to offer this opportunity and plan to continue providing large-scale European shipments every 4-6 months, as long as we meet the minimum quantity of 1500 lbs pre-ordered within 3 weeks of the shipment date.

Thank you for being part of the *Cacao Source* vision to be a force of regeneration through cacao. We are committed to transparency and will continue to share our impact reports with you bi-annually.

Looking forward to hearing from you soon.

P.S. If you no longer want to receive our email announcements, please reply with UNSUBSCRIBE to be removed from future emails.

With love,

The Cacao Source Team