



BELIZE FOUNDATION FOR RESEARCH & ENVIRONMENTAL EDUCATION

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HEIRLOOM CACAO TOUR AT ORIGIN IN BELIZE

Join Jacob Marlin, BFREE Executive Director, to learn how wild Criollo cacao is conserving tropical rainforests and wildlife. You'll be introduced to 100% "Criollo" cacao growing wild in the forest. Grown and revered by the ancient Mayan Civilizations, this is one of the few pure cacaos known to exist on the planet.

Recently discovered deep in the rainforests of southern Belize, the remnant population of ancient wild Cacao trees was found by Mr. Marlin on the 1,153-acre BFREE private nature reserve. The beans from the wild trees were submitted for genetic testing to the Heirloom Cacao Preservation Fund (HCP). The results determined that this cacao is genetically 100% pure Criollo parentage. In 2016, the Heirloom Cacao Preservation Fund (HCP) designated the beans grown on these trees as "Heirloom Fine Flavor."

As a result of this discovery, BFREE began a project to preserve and propagate this rare and wild ancient cacao while investigating its economic, social, and environmental benefits. Today, over 15 acres of cacao are growing in an agroforestry environment, where wildlife like Jaguars, Tapirs, Howler monkeys, Harpy eagles, and Scarlet macaws make their home.





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During this tour, you will learn about the fine-flavor cacao industry and cacao production in Belize. Experience the various stages of chocolate making from farm to finished chocolate bar and hike into the jungle to witness wild cacao growing first hand. The perfect vacation or professional development opportunity for any chocolate lover!

ACTIVITIES

- Swim in the crystal clear waters of the Bladen River
- Go birding from the observation tower
- Enjoy a hike in search of wildlife
- Relax in a hammock under the stars
- Explore BFREE's wild cacao forest and farms
- Take a tour of the rare turtle breeding project
- Make chocolate!

AMENITIES

- Private, comfortable jungle cabanas
- Conference room and library
- Chef-prepared family-style dining
- 114' Observation Tower
- Organic Cacao Farm
- Extensive hiking trails
- Hot and cold showers

CONTACT

For more information about BFREE's Cacao at Origin Tour or to make a reservation, please send an email to BFREE Program Manager, Tyler Sanville at tsanville@bfreebz.org.

