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# Bean to bar

JEN AND MICHAEL CAINES MAKE CHOCOLATE THAT GIVES BACK TO YOU AND THE PERUVIAN COMMUNITY IT'S SOURCED FROM.

by Sahale Greenwood

Jen Caines, a world traveler, and Michael Caines, a horticulturalist, began their work with chocolate in Boulder in 2013. Shortly after working in the cacao supply chain, the couple realized local communities where the beans are sourced never see their profits. To combat this, the Caines started the Shanao Cacao Collective: a non-profit co-op based on a new model of growth and commerce known as “regenerative trade.” Regenerative trade allows farmers to be paid directly for their cacao beans and infuse that money back into their community.


as much about what you feel as what you don't feel in terms of stress and anxiety,” says Jen.

## THE SEASON OF LOVE

For February, they will release their much-anticipated white raspberry flavor along with their Valentine's Day Flights with four seasonally themed chocolate squares. These are available in both white and dark chocolate. Additionally, they are offering an at-home chocolate tasting set complete with six kinds of cacao chocolate from six different parts of the world and detailed descriptions of what each should taste like. Then, as you try the chocolates, you attempt to match them with their name.

Moksha also produces a self-care product from their cacao: a sugar scrub. Cacao has lots of antioxidants so it is great for your skin and the added CBD is very popular, especially at the spas the

Caines sell to. Their last season special is an in-person event at J&L Distilling Co. for a Valentine's Day chocolate and cocktail pairing party. “Eating craft chocolate is like drinking wine.

You want to get the nuances of all the chocolate and the tasty nodes and talk about the bean being used. It's really an experience and most people don't think about chocolate like that,” says Jen. “When people buy our chocolate, they are not only supporting a family business in Boulder, but a cleaner, more ethical, more mindful, and I think tastier, way of thinking about chocolate from bean to bar.” 



## THE CHOCOLATE

They have two lines of chocolate. Their first is called the Artisan Collection, full of rich flavors. All their chocolate products (in both lines) are vegan and only consist of three simple ingredients. They use coconut milk instead of regular milk so that their white and milk chocolates are dairy free, just as dark chocolate is naturally. There are no chemicals or additives in the chocolate either. Their most popular flavors are 72% criollo dark chocolate, 65% semi-sweet blood orange, and a February seasonal special, white raspberry.

In 2019, Jen launched the second chocolate line. As a regular user of CBD to manage pain, aid sleep, and just relax, she saw the potential to combine their chocolate with a Colorado slow-crafted CBD oil for an unparalleled wellness product. The new line is named Moksha, Sanskrit for liberation from the cycle of life's struggles. “With CBD, it's not

MOKSHA CHOCOLATE

[mokshachocolate.com](http://mokshachocolate.com) | [@MokshaChocolate](https://www.instagram.com/MokshaChocolate)

MOKSHA CHOCOLATE