

Virgin
Coconut
Oil



Our organic cold-pressed coconut oil is sourced from the Pacific coast of Mexico, where the combination of soil and sun conditions is optimal. A superb quality oil rich in minerals, lauric acid, and antioxidants.

Organic Raw Chocolate Recipe

Cacao Butter - 250g Cacao Paste - 400g
Cacao Powder - 50g Agave Syrup - 300g

Melt the cacao butter by placing it in a steel mixing bowl that is in contact with warm water. Once melted, add the syrup slowly. Sift in the cacao powder mixing at the same time. Melt the cacao paste in a similar way. Try to keep the melted mix close to 35 C throughout the whole process. Add melted cacao paste and stir until uniformly mixed. Place in moulds and put in freezer until solid. For more recipes visit:
www.maretai.com.au/recipes



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Organic Raw Agave Syrup



This natural low GI syrup is obtained from the sap in the hearts of the agave or maguey plant native to Mexico. The core of the agave is crushed to obtain the sweet sap which later goes through a stage of filtering and evaporation below 40°C.

Dark Syrup is slightly less filtered and has reminiscence of the unique agave plant flavour, making it ideal for adding a new taste to original food creations and drinks.

Light Syrup has a neutral sweetness, perfect for bringing out the best of your favourite recipe by sweetening without interfering.

Agave Syrup is 25% sweeter than table sugar. Suggested uses: as a natural sugar substitute using 80% of original sugar quantity. Pour on pancakes, waffles, oats, tea, smoothies.

A recent trend among coffee baristas is to use light agave syrup as an alternative sweetener in new coffee creations.



Organic Raw Cacao Products

Teobroma Cacao
The Food of The Gods



Cacao butter gives chocolate its soft and creamy texture. Containing natural antioxidants, Cacao Butter is also an ideal natural skin care product.



All our cacao products are sourced from premium Criollo variety organically cultivated in its native habitat in south-east Mexico where the Mayan and Aztec civiliazation once flourished.



The Cacao powder is derived from the peel of the bean. This amazing superfood is rich in minerals and used in to make organic chocolate



Cacao paste is produced by grinding the cacao bean nib to a smooth liquid state. After the paste solidifies it becomes pure bitter chocolate. Perfect for manufacturing sweeter forms of chocolate by blending it with agave syrup and cacao butter.



Cacao nibs are shelled and crushed cacao beans. They can be used as natural dark chocolate chips and superfood nibbles.

