

The background features a series of concentric, overlapping circles in various colors including shades of pink, purple, yellow, and green, creating a vibrant, swirling effect.

Be Loved cacao

Be Loved Cacao Affiliate Scheme

Our affiliate scheme could benefit you if...

- You drink and love Be Loved Cacao
- You often talk about it with others
- You're often asked where you buy your cacao
- You think it could benefit others the way it has benefited you
- You host classes/ceremonies/events/circles etc which incorporates the use of cacao
- You have a following and/or customers who would like to purchase from you
- You want to support the farmers and small businesses involved in the production of Be Loved Cacao

What are the perks of being an Affiliate?

At Be Loved Cacao we offer 10% commission.

- Earn 10% commission from every sale you make
- Sell Be Loved Cacao without having to deal with orders or hold stock
- Passive Income

10%

What is the process to become an affiliate and how do I earn commission?

- Register to become an affiliate by going to the affiliate section on or website here
- Once your affiliation has been approved at Be Loved Cacao's end you will be able to log in to your Affiliate account here.
- You will receive your unique referral link and QR code which can be found within the affiliate member's area on the website.
- You send your personal link and or affiliate QR code to your friends/customers/followers etc
- When someone uses your link to purchase Be Loved Cacao you receive 10% commission with every sale.
- You will receive your commission monthly
- We will help promote your events by sharing them on our social media channels.

AFFILIATE

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How much could I earn each month?

This depends on how much you're promoting Be Loved Cacao and sharing your personal link, there are no limits to the amount of commission you can earn.

We often find that when we are passionate about something (in this case be Loved Cacao) and we're sharing from our heart, then others want to experience the same.

Hosting events can also massively increase your earnings.

Example of earnings at our 10% Commission

For every 200g at £17
You receive £1.70

Example

15x 200g Bags each month

Earn £25.50

For every 500g at £32
You receive £3.20

15x 500g Bags each month

Earn £48.00

For every 1kg at £60
You receive £6

15x 1kg bags each month

Earn £90

Does the affiliate link provide discount to everything on the Be Loved Cacao online shop?

The affiliate link only offers commission on the products listed below...

Be Loved Cacao: 42g, 200g, 500g 1kg

Wild Sea Women Cacao: 42g, 200g, 500g 1kg

42g - £6 (£0.6 commission per sale)

200g - £17 (£1.70 commission per sale)

500g - £32 (£3.20 commission per sale)

1kg - £60 (£6 commission per sale)



How can I get people to find out about my referral link?

There are so many ways of doing this and it varies but here are some examples/ideas (depending on which channels/programs you have access to)

- Email or business newsletter
- Word of mouth
- Social media channels
- Facebook groups
- Website
- Podcasts
- Blogs
- Flyers
- Classes/events/markets/festival



Why Be Loved?

At Be Loved Cacao, our main priority is to ensure that our cacao has been sourced ethically and organically grown in Peru by farmers and communities which are being paid fairly for their work and crop.

Our ceremonial grade cacao comes from the finest grade Criollo bean, meaning it has had minimal processing, therefore not stripped of its natural superfood qualities and potency. Be Loved Cacao is the perfect alternative to coffee as it elevates your mood, increases focus, and sparks your creativity.



The benefits of consuming Be Loved Cacao

Be Loved Cacao is a superfood often referred to as the food of the Gods and is jam packed with the following...

- **Fibre** – which supports digestion
- **Manganese** - helps the body form connective tissue, bones, sex hormones as well as blood sugar regulation.
- **Iron** – enables oxygen to be delivered to all parts of the body for energy and focus
- **Protein** – to increase muscle mass and strength
- **Potassium** – to help regulate fluid balance. Muscles contractions and nerve signals
- **Magnesium** which has anti-inflammatory benefits which help regulate neurotransmitters which send messages throughout your brain and nervous system.
- **Copper** – plays an important role in the production of red blood cells
- **Phosphorus** – supports nerves and muscles
- **Antioxidants** to help reduce the risk of disease and supports radiant looking skin
- **Natural Mood Elevators** – a great source of serotonin, dopamine, anandamide and phenylethylamine (PEA), all of which are associated with feelings of well being and help alleviate depression. Both PEA and Anandamide are found in the brains of happy people and are released when we are feeling happy.

Ceremonial Cacao can also aid in weight loss as it speeds up the metabolism and helps remove cravings from sugary synthetic foods. It is a natural vasodilatory which increases blood flow to the brain, increases focus and relieving pressure from your heart so that it doesn't need to work so hard.

The Criolla variety is considered to be “the king of cacao” because it is the most ancient, it is not a hybrid and produces high quality beans of fine flavours and aromas. Criollo has the highest concentration of joy-inducing compounds (such as theobromine, serotonin, proanthocyanin, anandamide, and many others) out of all cacao bean strains. The minimal processing by traditional means produces a cacao paste that retains the majority of these compounds and generates the most powerful heart-opening sensation out of all natural cacao-based products.

5 top Benefits of Be Loved Cacao

1. 40 times the antioxidants of blueberries

Ceremonial grade cacao has over 40 times the number of antioxidants than found in Blueberries!! Its ORAC (Oxygen Radical Absorbance Capacity) score is 98,000 per 100g, v's Blueberries which is 2,400 and is classed as one of the highest antioxidant levels amongst fruit and vegetables. ORAC scores measure the ability of antioxidants to absorb free radicals, which cause cell and tissue damage and can lead to diseases such as cancer.

2. No Greater source of plant-based iron

Ceremonial grade cacao is the highest plant-based source of iron known. This works out at 7.3mg per 100g, if you think that beef or lamb which are also considered a high source of iron is only 2.5mg and spinach has 3.6mg. Plus the iron in ceremonial grade cacao is non-heme which means all plant-based iron.

3. Magnesium and Potassium for a health heart and brain

Be Loved Cacao has one of the highest plant-based sources of magnesium. Magnesium plays a big part in a healthy heart, it helps turn glucose into energy which enables the brain to work with focus and clarity.

This is sometimes why you crave a piece of chocolate when working late at your desk.

Be Loved cacao also has 326% more potassium than bananas. Potassium is one of the most important minerals in the body, it helps regulate fluid balance, muscle contractions and nerve signals.

4. More Calcium than milk

Ceremonial Grade Cacao has more calcium than cow's milk. Cow's milk has always been seen as a high source of calcium, with 125mg per 100g, but Cacao has 160mg per 100g making it a higher source of your calcium intake than milk.

5. Natural Mood Elevator and Anti-depressant

Ceremonial grade Cacao is a great source of serotonin, dopamine, anandamide and phenylethylamine (PEA), these are classed as neurotransmitters and are mainly associated with that feel-good feeling promoting wellbeing, happiness and can even alleviate depression. This is the all-natural, healthy way to feel good.

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Physical Health Benefits

- **Energises the body** - Unlike most commercial energy drinks which are overloaded with synthetic ingredients and high in sugar, caffeine and other (artificial) additives, Be Loved Cacao is a superfood which contains no additives and only filled with the good stuff. Cacao is a natural vasodilator which allows oxygen to get deep into the tissue, enabling a boost of energy in the body. Unlike coffee, cacao increases energy and gives us the lift without the crash. Containing about the same amount of caffeine as decaf coffee, cacao provides mental focus and doesn't give us the crash of caffeine.
- **Nutrient Dense** - Cacao contains an abundance of nutrients which can help replenish our bodies during and following physical exercise. To name a few; iron which is important for making red blood cells, which carry oxygen around the body. Magnesium prevents muscle spasms and cramping and also helps the recovery process, and potassium which plays a role in the storage of carbohydrates to fuel your muscles.
- **Prevents Inflammation** - The polyphenols and flavonoids found in cacao have been proven to help lower inflammation, allowing muscles to repair more efficiently. The natural chemicals found in cacao are said to help alkalise the body helping rid your body of chronic inflammation.




Benefits of using Cacao with Cold Exposure

If you're someone who enjoys the benefits of cold water therapy, then Be Loved Cacao is the perfect beverage to drink after your cold water dip and here's why...

Cacao is abundant in flavanols and theobromine, more so than any other plant-based source. Flavanols help increase a chemical in the body called nitric oxide. Nitric oxide is a vasodilator meaning it dilates blood vessels, which enables your body to warm back up more easily than usual, unlike caffeinated drinks which have the opposite effect making it more difficult for the body to warm up.

Due to the vasodilation effects of nitric oxide, this also enables oxygen to get deep into the tissue, providing your body with more energy and focus.

When cold exposure is practiced safely, cacao is a fantastic way to compliment your dip.

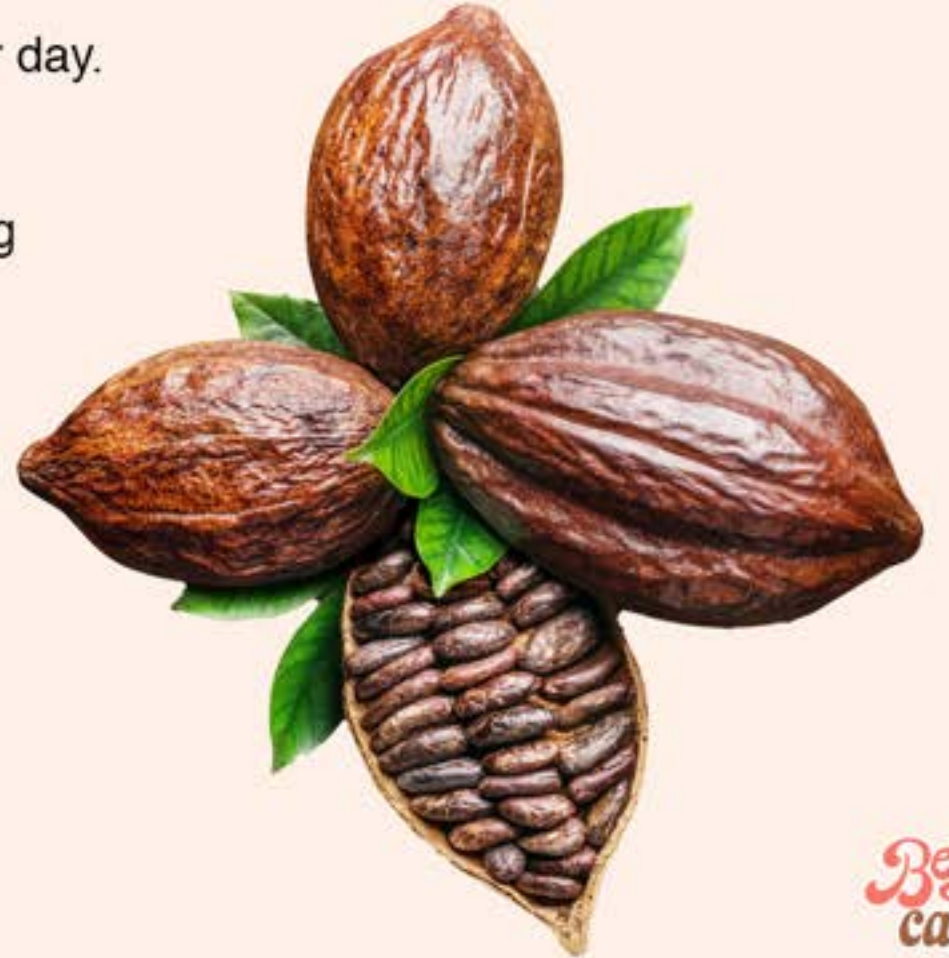


Why not replace that morning coffee with the superfood and enjoy the many benefits, but most of all, the taste!

Daily consumption

Many of our Beloved Cacao lovers enjoy just 1-2 (20g) mugs per day.
Find an amount which works with you and your body.

A popular time to drink Be Loved cacao is first thing on a morning
(try replacing your morning cup of coffee/tea with cacao).



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Cacao Ceremony

Feel into what your body needs, you may find that some days you can't go without having your fix of cacao, other days you may not feel like having any at all.

If you're drinking for ceremonial purposes then the suggested dose is upto 42.5g. If you're drinking outside of ceremony then we recommend upto 25g per serving.

Ensure you drink plenty of water approx. 1 hour after consuming cacao.



Important Medical Information

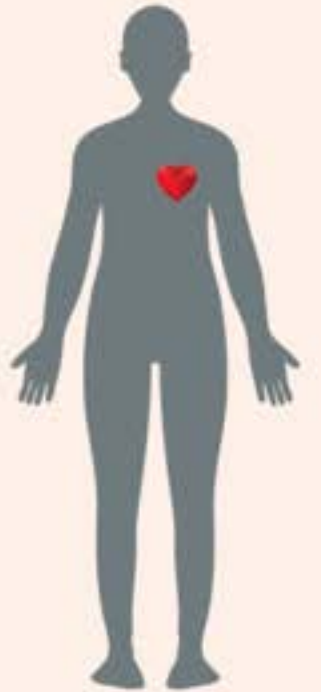
Please check with your GP before consuming Cacao if any of the below relate to you.

Medication (Antidepressants) - SSRI antidepressants and anti-psychotics are not compatible with the MAOI's (Monoamine Oxidase Inhibitors) in cacao. Low doses are generally fine, people on higher doses should drink less cacao.

Heart: - Cacao generally increases the heart rate. If this is a concern for your body then please check with your GP before drinking.

Blood Pressure: - Cacao tends to lower the body's blood pressure. If this is a concern for your body then please check with your GP before drinking.

Taking other substances: - If you are taking any other substances then please be aware that cacao increases blood flow to the brain by up to 40%... this may cause the effects of any other substances in your blood to be increased / amplified.



FAQ's

- **What is Cacao?**

Cacao is made from the edible bean of the Cacao tree.

After cacao beans are harvested from the tree, they are removed from the multi coloured pods and used to make chocolate. Unfortunately most chocolate bars are highly processed and made with synthetic ingredients. Cacao is the only ingredient used in our Peruvian Be Loved Cacao

- **What's the difference between Ceremonial Cacao, regular cacao and cocoa?**

- **Ceremonial Grade Cacao** (pronounced kak-aow) is cacao in its purest form, made from rare criollo beans with nothing removed and nothing added and contains all of the naturally-occurring cacao butter. Ceremonial Cacao is made with minimal processing.

- **Cocoa powder** (pronounced koko) has been roasted for long periods of time at high temperatures, which strips the bean of it's abundant nutrients.

- **Raw Cacao** such as the Cacao found in health stores and supermarkets is often labelled; organic, raw, superfood. This Cacao is highly processed with the bean's natural healthy fat (cacao butter) removed, along with destroying many living enzymes and subtle energetic properties.

- **Does Be Loved Cacao contain caffeine?**

- Ceremonial cacao contains a very small amount of caffeine, about the same amount as a cup of decaf coffee.

- Our cacao contains theobromine which is a naturally occurring stimulant, providing you with alertness and focus, similar to drinking coffee but without the crash which often comes with caffeine.

FAQ's

- **Is there a quicker way of making Cacao?**

- At Be Loved Cacao, we're aware of how busy lives can be which is why our cacao comes pre-grated.
- We also love making our cacao in a velvetiser (if you like smooth and velvety then this device is a must), simply add your ingredients to the velvetiser, press the power button and within only a few mins, your cacao is ready to be poured into your fav mug and enjoyed.
- We love Hotel Chocolat's Velvetiser though have recently discovered that Asda now have their own version at a much cheaper price.

- **Do I make my cacao drink with water or milk?**

- It is recommended to not use dairy or soy milk when making your cacao as it blocks the positive effects of cacao
- Although cacao can be made using water, we personally prefer our cacao to have a rich creamy quality. This of course is personal preference. You can use dairy free milk such as oat, rice, coconut, hazelnut etc.
- We recommend using unsweetened dairy free milks so that you're not adding an unknown amount of white sugar to your cacao. If you prefer your cacao with a sweeter taste then try sweetening with coconut sugar, maple syrup, vanilla or our ceremonial blend.

- **How is cacao consumed?**

- There are a limitless ways of consuming cacao. The most popular is to drink Cacao as a warm drink.
- For ideas and inspiration, check out our favourite Be Loved recipes [here](#).

FAQ's

- **Can I drink cacao at bedtime?**

- Everyone responds differently to cacao, some people find they sleep well and even have lucid dreams when consuming before bed, others find it difficult to sleep so it's best to test for yourself.
- If you're considering drinking at night time then consider trying a smaller 10g serving.

- **How often should I drink cacao and how much should I use?**

- We recommend a maximum of 80g of cacao per day, many of our customers enjoy just 1-2 (20g) mugs per day. Find an amount which works with you and your body.
- A popular time to drink Be Loved cacao is first thing on a morning (try replacing your morning cup of coffee/tea with cacao).
- Feel into what your body needs, you may find that some days you can't go without having a your fix of cacao, other days you may not feel like having any at all.
- If you're drinking for ceremonial purposes then the suggested dose is upto 42.5g. If you're drinking outside of ceremony then we recommend upto 25g per serving.
- Ensure you drink plenty of water approx. 1 hour after consuming cacao.

- **Does cacao have a use by date?**

- Our cacao packaging states that it's use by date is approx 2 year from purchase, though the quality of the cacao has been tested beyond this date and is perfectly fine and safe to consume after this date.

FAQ's

- **What might I experience after drinking cacao?**

After drinking your mug of be Loved Cacao, it is common to experience some or all of the following;

- A boost of energy, and heightened mental focus which can last several hours
- An awareness of your heart space (cacao is a natural heart opener (vasodilator) both physically and spiritually).
- A greater sense of wellbeing and knowingness that all is well
- Over consumption of cacao may cause nausea, sweating, headaches or palpitations so please use wisely and respectfully.

- **What is a cacao ceremony?**

- Cacao ceremonies can either be done in a group setting or alone and refers to the cacao being prepared and drank in a respectful way. It is common to set an intention before drinking cacao and then using practices such as yoga, meditation, breath work, dancing, journaling once you have consumed your drink. Cacao can help take us to deeper states of consciousness and has the potential to induce feelings of bliss and euphoria.

- **I'm pregnant, can I consume cacao?**

- We are not aware of any issues with pregnant or breastfeeding women consuming cacao. We would recommend a maximum daily amount of 20g, perhaps start with a lower dose and build up to 20g.
- If breastfeeding then just take note of your baby and how he/she responds to your milk as some babies may not like the taste of cacao.

FAQ's

- **Can children consume Cacao?**
 - Many children love cacao. We would recommend a lower dose than what an adult consumes. A serving of upto 10g per day may help a child with focus and creativity.
- **Can animals consume cacao?**
- **NO, CACAO IS EXTREMELY DANGEROUS FOR ANIMALS AND COULD CAUSE DEATH**
- **Do you offer wholesale prices?**
 - Yes, we have a couple of options for this (not included with affiliate link), you can either purchase wholesale from us with our Be Loved Cacao or Wild Sea Women branding, white labelled or we can brand our cacao with your own branding. For more information including pricing options please email us at info@belovedcacao.co.uk



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We look forward to you sharing our love of
Be Loved Cacao and we're here to support you.