



PRESENTED BY:



Pro\$perity Aid

SUSTAINABLE SPECIALTY AGRICULTURE

CACAO FARMLAND

Ownership Opportunity

PROVEN PRODUCT - IT'S CHOCOLATE!!

A \$100 BILLION INDUSTRY WORLDWIDE

HIGH DEMAND - LOW SUPPLY

HIGH AND INCREASING PROFIT MARGINS
FROM MULTIPLE SOURCES AND PRODUCTS

SOCIAL REWARDS

HELP IMPROVE THE LIVES OF CACAO
FARMERS AND CHOCOLATE WORKERS
IN BELIZE THROUGH LIVING WAGES AND
MEDICAL AND PENSION BENEFITS BY
SUPPLYING A CHANNEL TO MARKET FOR
HUNDREDS OF SUBSISTENCE FARMERS

SECURITY OF CAPITAL

YOU OWN THE LAND. IT'S SAFE, SECURE,
PRIVATE AND DEPENDABLE

PROFESSIONAL MANAGEMENT

TURNKEY FARMING OPERATIONS, BEAN
PROCESSING, CHOCOLATE MANUFACTURING
AND SALES ALL DONE FOR YOU

INFRASTRUCTURE ALREADY IN PLACE

50,000 SAPLING CAPACITY NURSERY
FERMENTATION & DRYING DEPOT WITH 80 MT
ANNUAL CAPACITY FULLY OPERATIONAL
CHOCOLATE MAKING FACTORY, KITCHEN AND
RETAIL STORES

SUSTAINABLE INCOME

CASH FLOW FROM MULTIPLE REVENUE
SOURCES FOR YEARS TO COME. A LEGACY
INVESTMENT FOR YOUR HEIRS

CERTIFIED ORGANIC

ALL AGRONOSOTROS' CACAO FARMS, THE
FERMENTATION & DRYING DEPOT, FACTORY,
STORAGE FACILITIES AND 200+ MAYA CACAO
FARMERS ALL CERTIFIED ORGANIC UNDER OUR
BRAND

HELP ERADICATE CHILD AND SLAVE LABOR IN THE CACAO INDUSTRY



Who is AgroNosotros?



AgroNosotros (AgN) is a pioneering effort to vertically integrate the specialty coffee and fine flavor cacao industries, beginning with International Coffee Farms (ICFC) in Panama in 2014 and Peini Cacao Plantation in Belize in 2016.

AgN is currently operating 11 specialty coffee farms in Boquete, Panama and 4 fine flavor organic cacao farms in Southern Belize.

With proprietary state-of-the-art coffee and cacao processing facilities, quality testing laboratories, on-site nurseries and high-end retail facilities in both Panama and Belize, AgroNosotros has the infrastructure in place to grow, process and sell at least 200 metric tonnes of Specialty Agriculture Crops annually to a global market.

Our multi-lingual, multi-national team of experts cover the entire value chain from seed to bean to finished product. In-house agronomists and biologists apply our unique "Art of Coffee and Cacao Science" across our network of farms.

600 individual ½ acre parcels have been placed with 310 Owners over the last 4 years. Deeds are being issued and 3 years of consecutive returns have been paid out to our coffee parcel Owners.

What is the Opportunity for you?

This is a tested and proven, real estate based agricultural land ownership opportunity with a sustainable and conservatively projected income from cacao farming, cacao bean trading, chocolate manufacturing and wholesale, retail and private label sales.

It is an opportunity to provide good honest work with a living wage and medical / pension benefits for impoverished native Maya cacao farm workers and their families in Belize.

The opportunity is based on the physical ownership of 0.5 acre (2000 square meter) parcels, in a group of existing, titled, cacao-producing, income generating farms that you can opt-in to be professionally managed for you on a turnkey basis.

Ownership of a parcel in a cacao farm also confers upon you participation in the downstream businesses of specialty cacao trading internationally and the manufacture and sale of numerous finished and semi-finished chocolate products nationally.

As well as branded chocolate bars sold both nationally and internationally.



These revenue streams include semi-finished products such as, cacao nibs, cacao powder, cacao butter, couverture and 5-star fine flavor, artisanal chocolate products, sold both wholesale and retail.

The income from all three sources is sustainable for many years to come with an additional potential for capital gains in the value of the land. A legacy investment for you and your heirs with multiple revenue streams.

Participation will be on a first-come, first-served basis based on the date of actual funding of the parcel purchase

What is the Business Model?



Peini Cacao is in the business of acquiring suitable raw land and/or underperforming cacao farms, subdividing them into 0.5 acre parcels, and selling some of those parcels to outside Owners. We use the capital to develop and/or rehab those farms into high value-added farms producing first quality fine flavor/organic cacao.

Once acquired, a plan is put in place to engineer the ideal fine/flavor, organic cacao farm from scratch.

Implementing our “Art of Cacao Science” our team of experts conduct a series of tests such as soil and leaf analysis, gather data on rainfall, before putting a plan in place to plant complimentary vegetation, beans and trees to create a balanced eco-system. Cacao trees are then planted in horizontal contours, not the traditional vertical rows that encourage soil erosion.

These value-added plans need time to “harvest” the extra rewards. Newly planted cacao saplings will produce their 1st crop in years 3 or 4 and then continue to produce higher quality and quantities of cacao for 25 years or more. Down the road, as these trees reach this 25-year stage, a plan is in place to rotate out the oldest trees first until the entire farm is renovated.

Saplings from our own nursery will be planted in-between existing rows, roughly 3 years before the tree is past its peak, where it can grow safely in the shade of the older trees. Once ready to produce its first crop, the older trees will be removed, turned into compost/fertilizer and returned to the farm.

This continuous process gives us an ongoing series of 25-year cycles of production, increased profits in the form of more cacao, higher quality cacao, a more reliable and consistent supply of cacao and higher sales prices for the cacao beans.

For more information on parcel ownership visit www.agronosotros/landownership



Socially Sustainable Bean Buying Program

Belize Cacao Traders was formed to help bridge the gap between farmers and the current and quickly growing number of chocolate companies who are looking for Belize's excellent, fine flavor organic cacao.

At the time of writing, BCT has 204 native Maya cacao farmers signed up to our Socially Sustainable Bean Buying program. With plans in place to increase that number to 500 over the coming years.

Belizean cacao farmers produce some of the most in-demand, fine flavor cacao in the



world. But, the channel to market is broken and has been severely damaged by non-governmental organizations who came here with the best of intentions but have failed to deliver. Under-capitalized and poorly managed, they have continually let down and now abandoned the farmers.

Belize Cacao Traders has stepped in and is now providing a stable, steady and consistent buyer for their beans. Paying a fair price so that the farmers can feed their families. On top of the steady channel to market and fair price, BCT also provides ongoing training, micro-financing and a FREE sapling program.

Every year 20% of the value of their bean sales is returned to them FREE to be collected in the form of FREE saplings from our nursery. As of the summer of 2018 we have donated 30,000 saplings to the farmers in our program.



Our aim is to encourage the subsistence farmers to grow out their farms, in the knowledge that we will be here to buy their beans.

AgroNosotros is not in the business of buying out all the land in Belize to meet the enormous global shortage in fine flavor cacao. Instead we are training and lifting up the cacao farmers of Belize so that we can rejuvenate the cacao industry, restore the pride in Belizean cacao and all prosper together.

**A RISING TIDE
FLOATS ALL BOATS**

Our Processing Facilities!

In 2017 and 2018 Peini Cacao designed and built one of, if not the biggest, fermentation and drying depots in Belize. The key to producing a steady supply of consistent high-quality cacao for our buyers world-wide, is centralized processing.

We purchase all of our cacao beans wet, and within 24 hours of being harvested. The beans are brought straight to our depot and placed in our traditional 3-tier fermentation boxes. With the capacity to handle 9.6 tones at a time, the beans stay here for 6 -7 days.



Our cacao quality team performs quality “cut tests” on random batches daily to ensure even and full fermentation.

Once fermentation quality is satisfied, the beans are transferred to our passive solar drying beds. Here they are raked and turned for another 6 - 7 days, exposed to direct and indirect sunlight, until they reach an exact moisture content of 7%.

At this stage they will be taken to the hand-sorting tables where all the imperfect beans and any unwanted debris is removed, and the class 1 beans are bagged and stored for export. The class 2 and 3 beans will be used to make semi-finished products, such as cacao butter and cacao powder.

For more information on our processing visit

www.peinicacaoplantation/processing



Why Own Agricultural Real Estate?



Firstly, many seasoned investors strongly believe that long-term ownership of land has proven to be the most reliable and traditional path to significant gains in wealth over many generations of the world's wealthiest families.

As the world-famous "self-made man" Will Rogers once said, "Buy land. They ain't making any more of the stuff." Sage advice!

Secondly, the retention of income-producing agricultural land over long periods of time, along with the careful and constant management of the land to improve crop yield and quality, has proven to add to the wealth-generating benefits of long-term land ownership. The ultimate "buy and hold" strategy!

Thirdly, if the agricultural land produces a crop that is in high and increasing demand, with proven channels to market for those crops/products already in-place, without the added risk of perishability, and with sustainably high profit margins consistently available, a high-probability formula for success is assured.

That perfectly describes the economics of cacao and chocolate and the business model of Peini Cacao.

Adding to the safety of the forecast combined incomes associated with owning cocoa-producing parcels is the business strategy of pooling all revenues earned from a group of cocoa farming operations and distributing 80% of those combined profits. The same pooling strategy is applied to the accounting for the group's farm operating expenses.

This strategy lowers the risk of the impact on earnings on any individual parcel from lower or no crop yield and poor cacao quality. This could occur due to such factors as the age of the trees on any particular parcel, the replanting of a particular area of the farm and specific parcel related weather and pestilence issues. These individual-parcel issues are mitigated by the pooling strategy for revenues and expenses over the entire group of farms.

And finally....always remember YOU OWN THE LAND! Which would make Will Rogers "really happy" to know! A real hard asset, offshore, safe, secure, private and dependable.





How much is the Ownership Opportunity?

Please contact us for
specific pricing of any
opportunity currently
available.

What is the Projected Return and how will it be paid?

The goal of the business model is to return annually at least the currently available risk-free rate of return and an amount that compensates for the business risk of the opportunity plus a percentage above that total to compensate for the time-value-of-money.

Currently, based on a 20-year discounted cash flow model, the target IRR is 10 to 12%. In other words, an average annual rate of return.

From Wikipedia..." the internal rate of return (IRR) is a rate of return used in capital budgeting to measure and compare the profitability of an investment...it is an indicator of the efficiency, quality or yield of an investment...the IRR is also called the effective interest rate" (edited for brevity).

The target minimum IRR is based on a distribution to parcel owners of 80% of the net earnings pool derived from the total net operating profits. Executive, financial and managerial personnel involved will be collectively allocated 20% of the net earnings pool as compensation for their services.



Prior to the 80/20 split described above 20% of the gross operating profits will be allocated to the direct farm, trading and chocolate operations personnel to support the socially sustainable portion of the business model.



Distributions will be made annually, depending on the actual harvest season and the timing of the sale of the cacao produced from each farm.

Reporting will occur semi-annually, beginning 3 months after the combined harvest is completed and each 6 months thereafter. Semi-annual reports will include operations information and the Annual "harvest" report will include both operations information and financial results from farming, trading and manufacturing operations.

Accounting will be performed and reported under GAAP or similar guidelines by the company Finance Department. Audited financial information will not be prepared or provided.



How will the Extra Earnings and Investor Returns be accomplished?

This is where the real value-added part of this opportunity comes into play. Simply put, adding capital, crop science and experienced local and professional business and farm management is the key. Pretty basic principles, right?

Using capital that the current farmers do not have to work the soil, weed the farm and otherwise manage the cacao trees is the base of all the crop science that adds value. Adding our team of agronomists and biologists to sample the soil and cacao, we can identify exactly what the soil is missing and select our inputs scientifically.

Using more of that capital we started a nursery and grow our own varieties of cacao that may not be on the acquired farms. Adding thousands of trees of high-quality varieties in the very early years will ensure we reap these extra rewards as time passes.

By using our own nursery we have complete control with vertical integration starting from the seed.



Having capital to sustain the farm allows the cutting down and re-growing of new “fresh” trees that will begin producing in 3 - 4 years and continue for many years to come. With capital this cycle can be repeated every 25 years or so. Many undercapitalized farmers have trees 40 years old and in declining production.

Capital also allows the processing of the cacao to become a value-add for the farm. Most farmers outsource their wet beans for the fermenting and drying of their cacao, thereby losing a significant amount of the profits available for processed cacao, as they either don't know how or can't be bothered. Leading them to sell the largest unprocessed quantity possible to a single buyer. The simplest way but not the most profitable!



Peini Cacao's access to capital breaks this “chain of poverty” by providing farmers higher prices for their beans and access to modern automated processing equipment, thereby producing higher quality and a more consistent supply of quality cacao, raising sales prices and “floating all boats”.

With capital, cacao science, business and farm management and time these extra rewards will be added to the profits of an already potentially very lucrative business, benefitting all involved, from the parcel owners right through to the farmhands themselves.

All of this begins at the farm but does not end there. The opportunity to profit from the trading of cacao beans purchased from the local farmers provides stability for them with a known buyer and cash always at hand. It also ensures the downstream related companies involved in chocolate manufacturing a reliable source of cacao.

Additionally, the very high margin business of wholesaling and retailing gourmet and candy chocolate bars, both locally in Belize and internationally in the CARICOM region, presents a timely opportunity to capitalize on a growing trend in chocolate consumption preferences around the world.

A close-up photograph of a chocolate mold tray. The tray is filled with numerous small, dark brown chocolate pieces, likely made from cacao beans. The pieces are arranged in a grid pattern. A green diagonal overlay is present in the bottom-left corner of the image. The text "This is not 'Rocket Science'! But it is Cacao Science!" is overlaid in the center of the image.

This is not “Rocket Science”!
But it is Cacao Science!

Cacao Farm Due Diligence Trips

Do your own “boots on the ground” due diligence... visit us at origin in Belize, walk our farms and meet the team, get to know some of our 204 local farmers and gain first-hand knowledge of our unique processing systems & facilities.

Experience for yourself the impact of our socially sustainable bean buying & free nursery sapling program.

You will never look at chocolate the same way again!

We host very successful (and fun!) Group Cacao Tours in Belize 3 times a year.

It is an amazing 4-day weekend that you will always remember. Come for just the tour or stay longer, after all it is the Caribbean!

Visit the farm tour page on www.peinicacaoplantation.com or the Events page on www.agronosotros.com for up-to-date details on our tours.





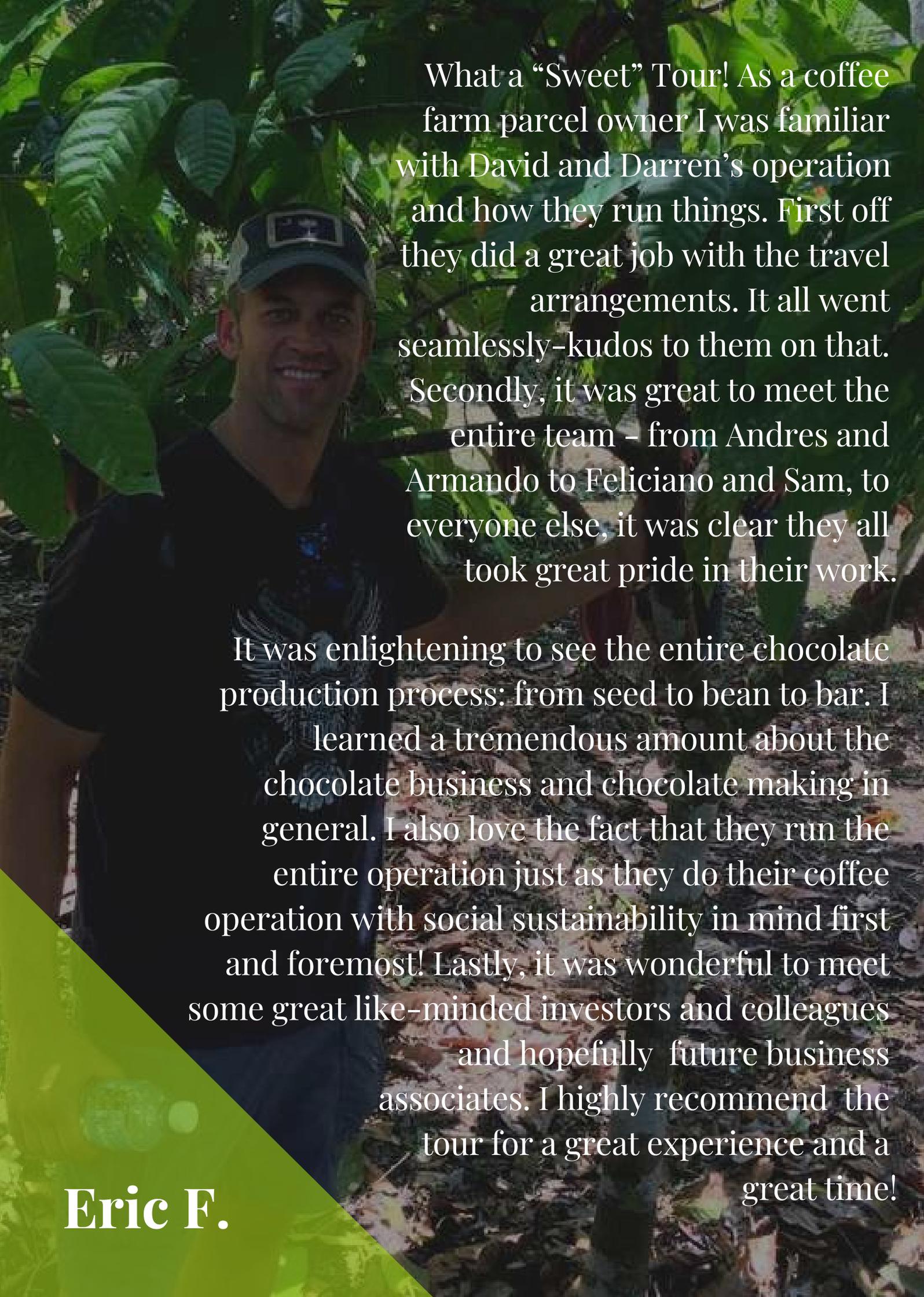
Testimonials

PUNTA GORDA, BELIZE

A woman wearing sunglasses and a white towel around her neck stands in a cacao processing facility. She is smiling and has her hands on her hips. The facility has a wooden frame and a corrugated metal roof. The background shows lush green trees.

Keith Weinhold

“One of the most interesting and diverse real estate tours of my life. From cacao nurseries and production in Belize’s Toledo District to chocolate-making on Ambergris Caye, you can see that Peini Cacao has the right team in place to ensure success. From banking to cacao tree pruning to providing Belizean workers with good benefits, Peini Cacao understands what it takes to prosper in Belize – social, economic, and environmental sustainability. I was impressed. Plus the chocolate tasted amazing.”

A man wearing a dark t-shirt and a baseball cap is smiling and standing in a coffee plantation. The background is filled with lush green coffee plants and trees. The text is overlaid on the right side of the image.

What a “Sweet” Tour! As a coffee farm parcel owner I was familiar with David and Darren’s operation and how they run things. First off they did a great job with the travel arrangements. It all went seamlessly–kudos to them on that. Secondly, it was great to meet the entire team – from Andres and Armando to Feliciano and Sam, to everyone else, it was clear they all took great pride in their work.

It was enlightening to see the entire chocolate production process: from seed to bean to bar. I learned a tremendous amount about the chocolate business and chocolate making in general. I also love the fact that they run the entire operation just as they do their coffee operation with social sustainability in mind first and foremost! Lastly, it was wonderful to meet some great like-minded investors and colleagues and hopefully future business associates. I highly recommend the tour for a great experience and a great time!

Eric F.



AN  COMPANY

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