



CACAO PERUANO: Biodiversidad y calidad

Principales zonas de producción de cacao

PRODUCCIÓN, UBICACIÓN Y SUPERFICIE NACIONAL (PRODUCTION AND NATIONAL AREA)

La producción promedio nacional de cacao se concentra en 7 de los 16 departamentos donde se cultiva, es decir, el 93% está en San Martín, Junín, Cusco, Ucayali, Ayacucho, Amazonas y Huánuco.

Cocoa national average production focus mainly on 7 of the 16 regions where it is cultivated: 93% San Martín, Junín, Cusco, Ucayali, Ayacucho, Amazonas and Huánuco.

Principales Zonas de Producción: (Main production areas)

- (12) Amazonas
- (18) Ayacucho
- (13) San Martín
- (20) Cusco
- (14) Huánuco
- (23) Ucayali
- (16) Junín



PERÚ: PRODUCCIÓN DE CACAO, SEGÚN REGIÓN 2,016

REGIÓN	PRODUCCIÓN (t)	%
SAN MARTIN	46,293	43
JUNIN	21,400	20
CUSCO	10,789	10
UCAYALI	8,622	8
HUANUCO	6,491	6
AYACUCHO	5,544	5
AMAZONAS	4,218	4
PASCO	1,280	1
CAJAMARCA	1,001	1
TUMBES	694	1
PIURA	657	1
LORETO	540	0
MADRE DE DIOS	324	0
PUNO	236	0
LAMBAYEQUE	26	0
LA LIBERTAD	23	0
	108,140	100

Fuente: MINAGRI-DGESEP

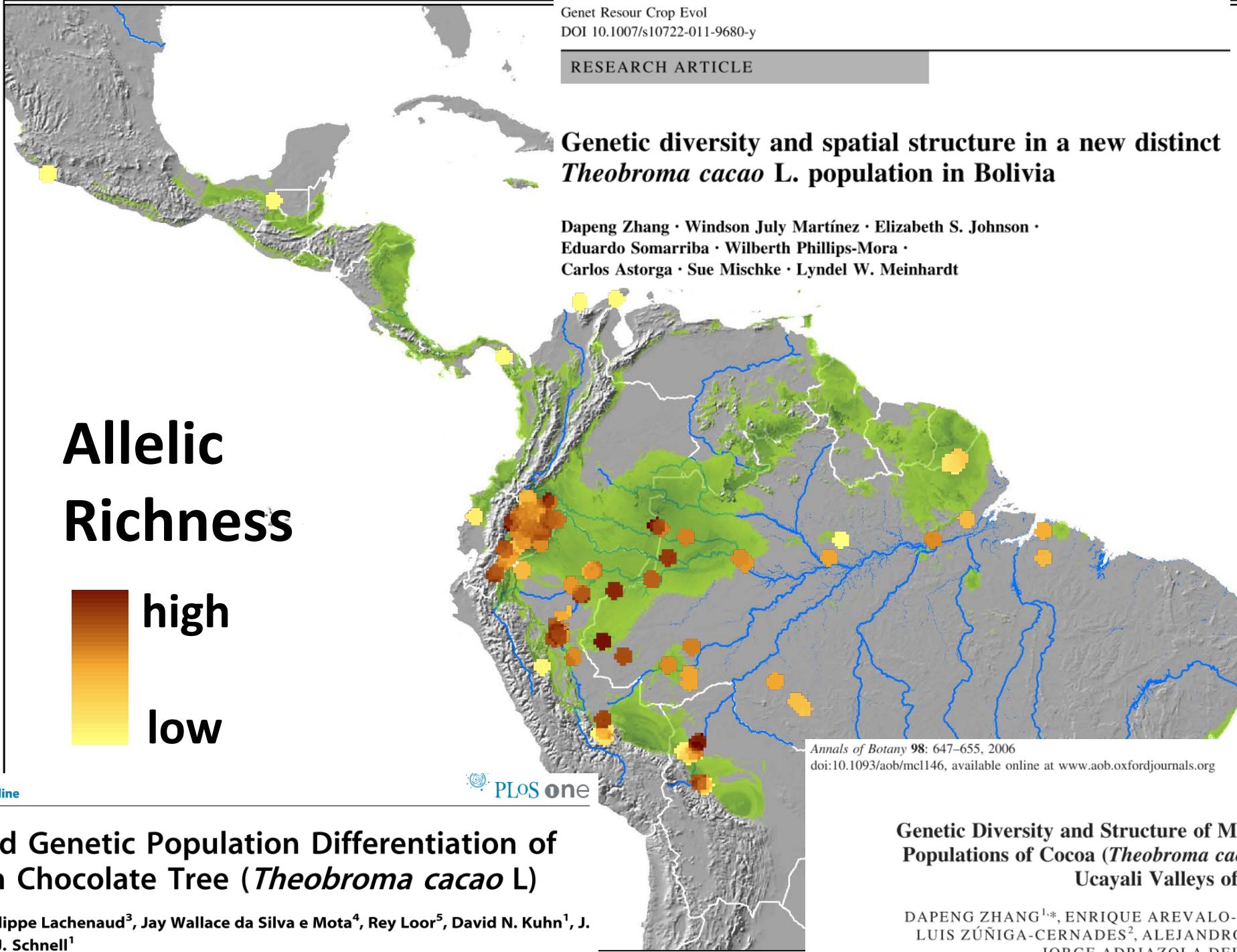
Allelic Richness



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Geographic and Genetic Population Differentiation of the Amazonian Chocolate Tree (*Theobroma cacao* L)

Juan C. Motamayor^{1,2*}, Philippe Lachenaud³, Jay Wallace da Silva e Mota⁴, Rey Loor⁵, David N. Kuhn¹, J. Steven Brown¹, Raymond J. Schnell¹



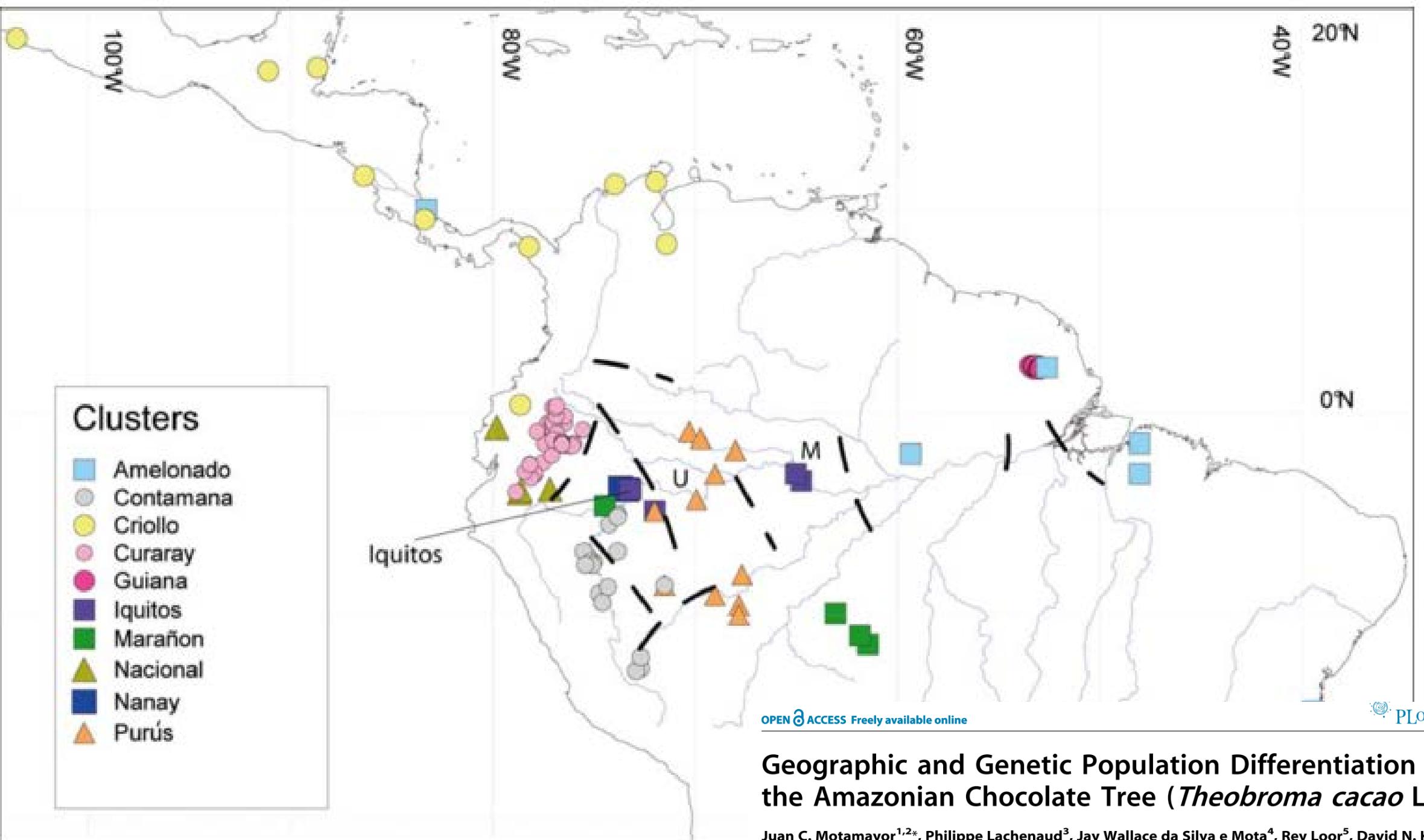
Genetic diversity and spatial structure in a new distinct *Theobroma cacao* L. population in Bolivia

Dapeng Zhang · Windsor July Martínez · Elizabeth S. Johnson · Eduardo Somarriba · Wilberth Phillips-Mora · Carlos Astorga · Sue Mischke · Lyndel W. Meinhardt

Genetic Diversity and Structure of Managed and Semi-natural Populations of Cocoa (*Theobroma cacao*) in the Huallaga and Ucayali Valleys of Peru

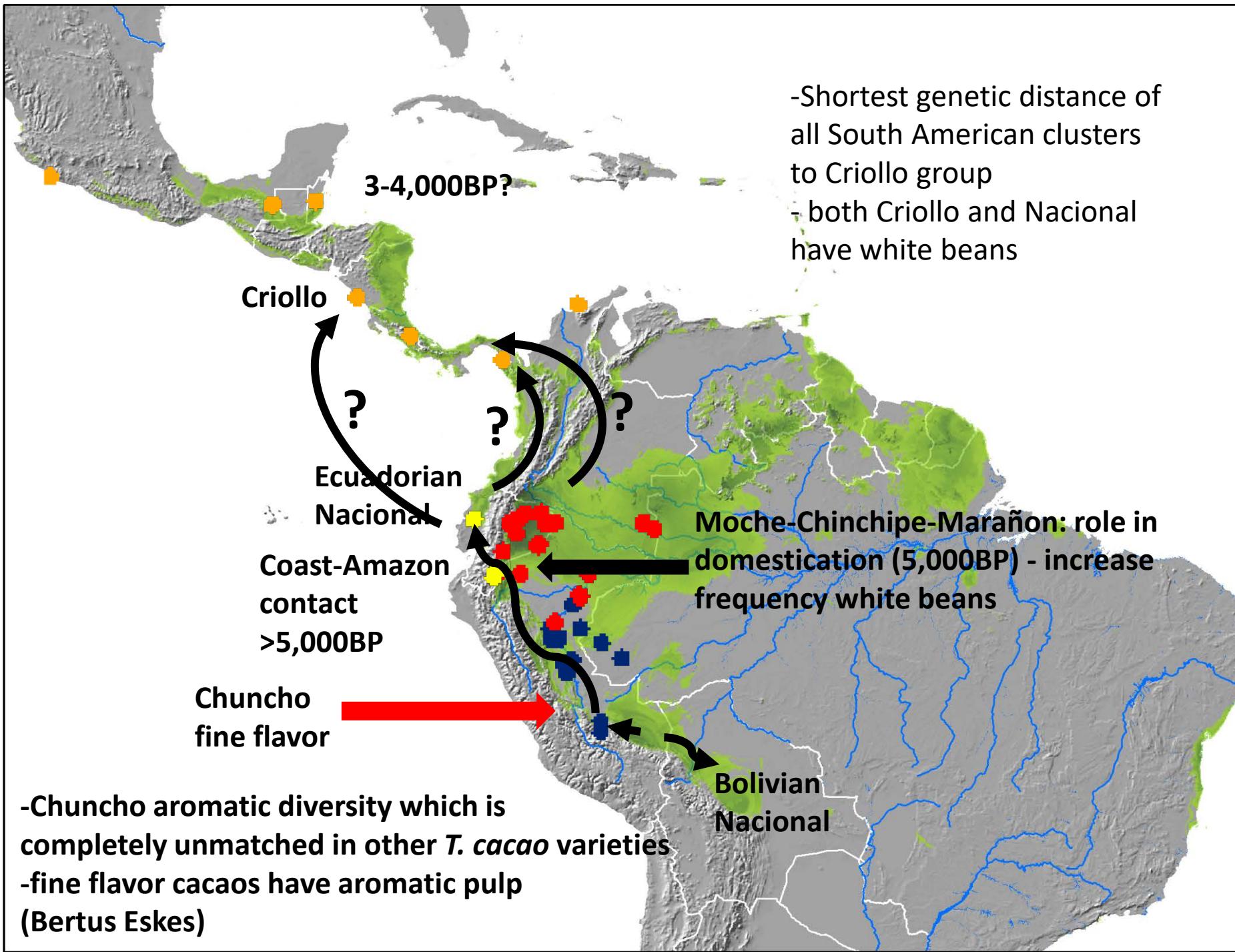
DAPENG ZHANG^{1,*}, ENRIQUE AREVALO-GARDINI², SUE MISCHKE¹, LUIS ZÚÑIGA-CERNADES², ALEJANDRO BARRETO-CHAVEZ² and JORGE ADRIAZOLA DEL AGUILA²

PLOS ONE



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- 178 genotypes from Cuzco, Junin, Piura)
- Flavours and aroma
- 71 SNP markers
- Cluster analysis:
 - 1. Discriminant Analysis of principal components*
 - 2. Structure*

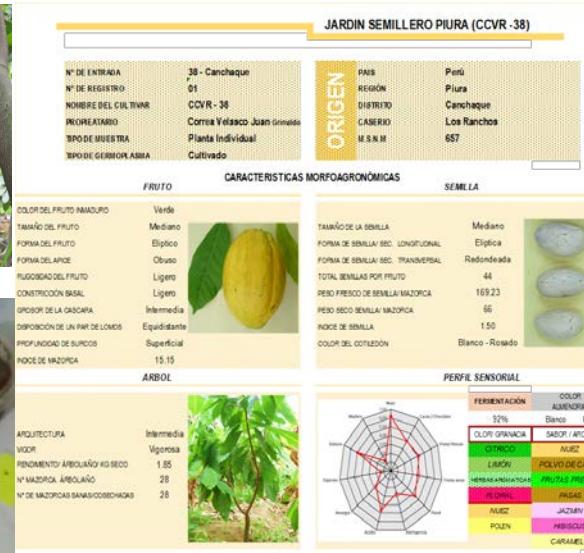


K=5 → K=11

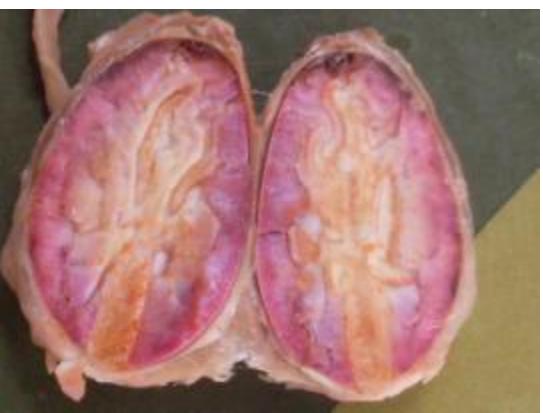
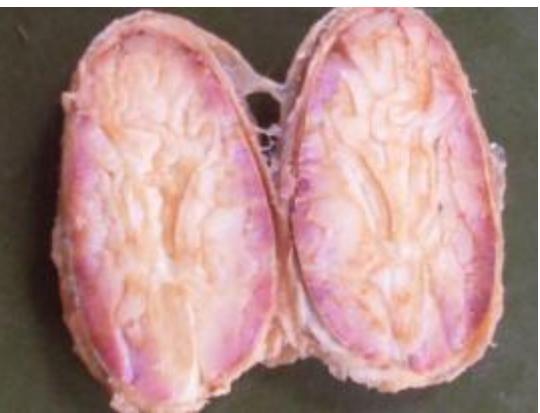
Recuperando y conservando nuestro material genético



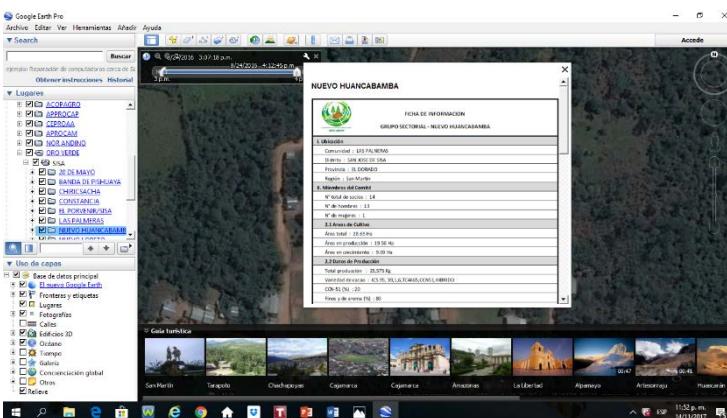
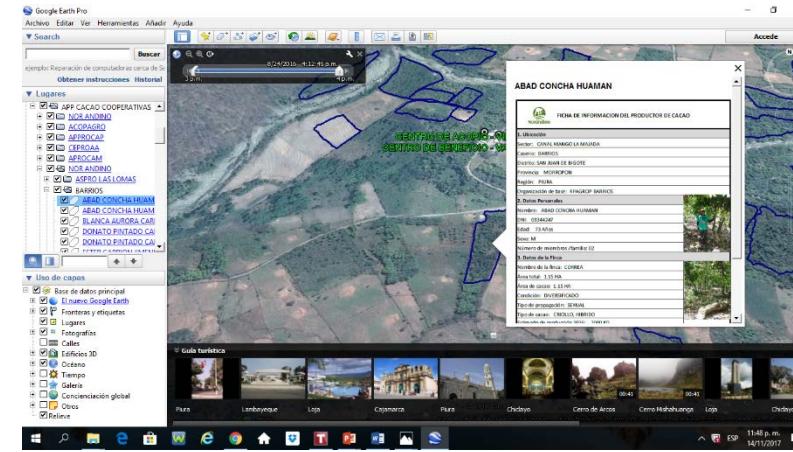
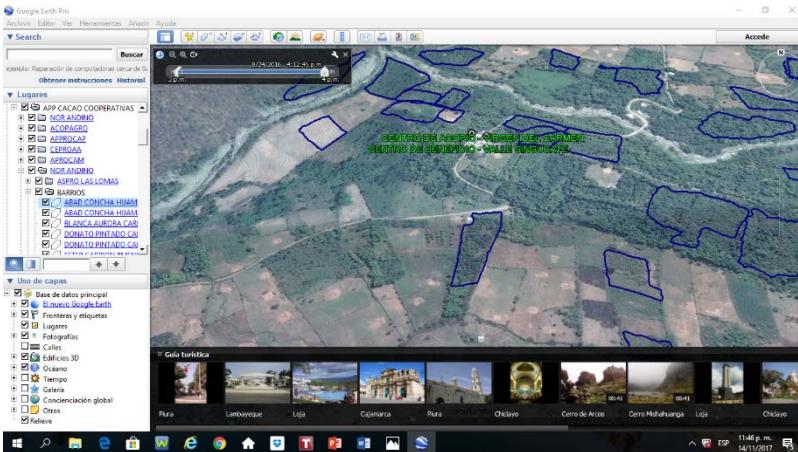
Jardín semillero de Cacao de Piura y Amazonas







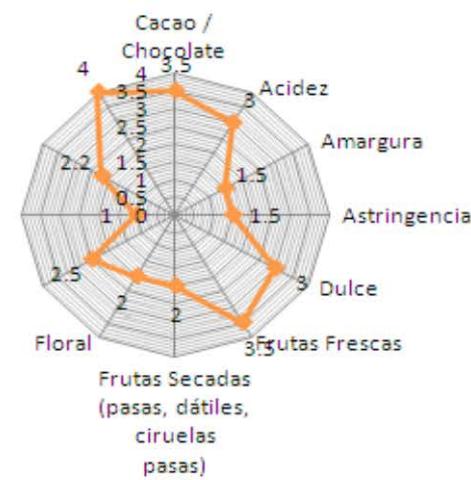
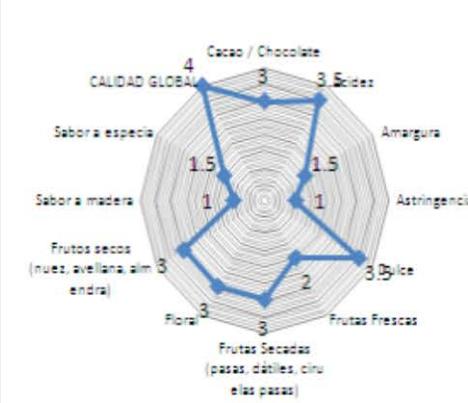
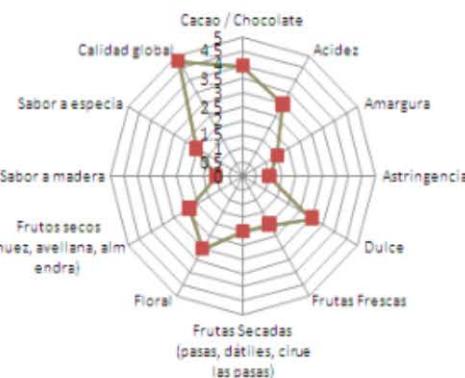
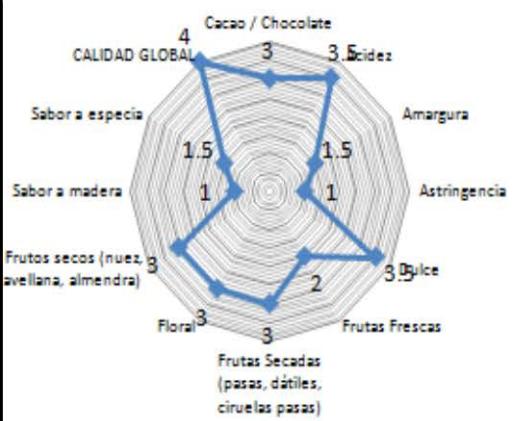
Zonificación de áreas de cacao fino de aroma



Gestión de calidad



MARCAS DE ORIGEN - PIURA



Quemazón, Barrios, Ranchos

Las Lomas, Montero, Suyo y
Paimas

Palo Blanco, Charanal,
Chililique, Platanal, Malingas

Buenos Aires, Morropón



Diversidad sensorial del Cacao Chuncho

- **64 Perfiles sensoriales únicos**
(= cacaos finos únicos commerciales)

*arandano, jazmin, rosa, vanilla, citrus/jazmin, mandarina/jazmin,
lirio/rosa, guanabana/rosa, mango/rosa, pomarosa/floral,
rosa/lirio, menta/jazmin, arandano/rosa, fruta roja madura,
nuez/uva pasa, nuez/rosa, durazno/nuez/rosa, ciruela/uva
pasa/rosa, durazno/nuez, etc.*





