



COCOA AND CHOCOLATES

NCM 1801.00.00

NCM 1806.31.10

COMPANY



A small farmers cooperative founded 21 years ago, we work with a sustainable and small-scale farming organization.



We stand for history and tradition, socio-environmental respect, preserving the Atlantic Forest, the cultures of the different peoples and ethnicities located in Southern Bahia, reliability, transparency, traceability, certified origin, and quality. Additionally, we offer conventional cocoa that has been granted organic certification and/or UTZ certification.



+55 (73) 9 9813.8524
 coopercentrosul@cacausulbahia.org
www.cacausulbahia.org
 @cacausulbahia

PRODUCTS



Premium Quality Cocoa

Special superior quality cocoa beans, traced via a QR Code, and IG Sul da Bahia certified. Minimum specifications of Beans:

- Maximum Moisture: 8%;
- Natural aroma that is free of unusual odors;
- Free of foreign matter;
- Minimum fermentation: 65% (fully brown beans);
- Maximum sub fermentation: 15%
- Maximum imperfections: 3% for internal mold, insects, germinated seeds, squashed beans (total) and maximum 1% slate.

- Rich 65% pure chocolate
- Rich 65% Chocolate with nibs
- Rich 65% Chocolate with inclusions



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Superior Cocoa Capacity

250 tons per year.
Seasonality: 2 harvests, with production for 8 months a year at 4-month intervals.



Chocolate Capacity

1 ton per month, but can be expanded for up to 5 tons per month.
Seasonality: Production all-year-round.



Cacau Sul Bahia
 City: Iheus
 State: Bahia
 Brazil

CERTIFICATIONS

