



# COCOA AND CHOCOLATES

## COMPANY



ounded in 2017, **Blue Forest** was created by the Delmondes and Gedeon families, traditional cocoa farmers dating back to the early 20th century. This tradition has helped us produce healthy and tasty cocoa beans that yield high-quality cocoa nibs and cocoa derivatives.



Our product's distinctiveness comes from the quality of the cocoa beans used, and we use carefully selected varieties. The beans go through a fermentation and drying process in which temperature and humidity are controlled, all certified through cut tests.



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## PRODUCTS

NCM 18.06.9000



We begin with selected varieties, roasting our beans via controlled temperature and time. Our process includes controlled fermentation, and the beans are dried in the sun to achieve their ideal moisture. We also apply specific management practices that help preserve the Atlantic Forest, all of which result in a gourmet product that is prized for its quality and outstanding flavor.

### COCOA NIBS

Cocoa nibs are fermented, dried, roasted, and crushed cocoa beans. They feature the rich taste of dark chocolate, with a soft and tender texture due to the cocoa butter contained within them. Cocoa Nibs are functional food.

### COCOA JELLY

It is derived through "cocoa honey", a regional term for the clear liquid extracted from the cocoa pulp that covers the seeds, before the cocoa fermentation process. What makes this resource so appealing is its sensory and technological characteristics, along with its health benefits.

**Our mission is to produce top quality products that ensure a sustainable environment and promote better social conditions for our employees**

## DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



We are in the process of starting up a factory that will be capable of producing **2,500 kg per month of cocoa nibs**.

Because the beans come directly from our farms, we carefully store them in a suitable location in order to process them throughout the year. But in years where there are fluctuating weather patterns that can influence production, there may be a need to procure beans from other suppliers. **The productive capacity of cocoa jelly is still being analyzed.**



**BlueForest**  
City: Floresta Azul  
State: Bahia  
Brazil

