



TECHNICAL SHEET COCOA BEANS, ORIGIN TOGO

Product : Organic Cocoa Beans	
Ingredients	100% organic cocoa beans
Variety	Hybrid from Trinitario (Trinidad), Amelonado (Equatorial Guinea), Upper Amazon (Peru)
Origin	Togo
Organic Status	Certified organic according to EC 834/2007 by Ecocert
Importator	Alba Cove Trading

1. Sensorial Parameters	
Colour	Reddish brown to blackish brown
Odour	Typical cocoa beans, no foreign odour
Taste	Typical
Consistency	Dried but not brittle
Foreign matters	Clean, practically free of any visible foreign matter No metal, no glass Contamination with dead insects or mites, their fragments or excreta: max. 0.01%
Decayed	None
Mouldy	Max. 4%
Slaty beans	Max. 10%
Overall impression	Flat to rounded in shape, well fermented Unobjectionable quality and presentation
Size	70 to 100 beans per 100 gr for main season, September to February 100 to 120 beans per 100g for intermediary season, April to June



2. Chemical / Physical Parameters

Nutritional values : (approximate values)	Energy: 1432kJ (342 kcal)
	Protein: 19.8 g/100g
	Carbohydrate: 10.8 g/100g
	Fat: 24.5 g/100g

Water content	Max. 7,5%
Heavy Metals:	Cadmium : max. 0.2 mg/kg
Plant protective agents	: < 0.01 mg/kg (BNN-Value) For concentrated products and dried fruits calculated for fresh product
Allergic potential:	None

4. Production / Transport

Production details	Produced by small producers Production season: main crop Nov-Feb; small crop May-June Process: -Harvest, cutting and opening of fruits by farmers -Fermentation of cocoa beans in banana leaves -Drying (sun-drying) -Grading -Storing -Packing
Quality control	HACCP System being currently developed
Traceability:	trace back to individual farmers or farmers groups
Information on packaging :	Name of Producer Lot or village name Quality : Bio / Organic
Transport	Transport in contracted truck to Lomé. Reloading on container. Storing: Cool, dry

5. Packaging

Units:	Woven Polypropylene-bags of 70 KG net each,
190 bags per 20' container	190 bags per 20' container