



Cacao of Excellence Awards

In this 2023 edition of the Cacao of Excellence Treasure Box, discover the world of cacao flavour diversity presented by the producers of the Best 50 cacao bean samples from around the cacao world, connecting the cacao farmers with the chocolate consumers too often worlds apart. These illustrate how each cacao origin has the potential for excellence. Behind every distinctive chocolate sample lies the dedication, skills and expertise of hundreds of farming families and communities to produce the world's best cacao. Get to know these producers of excellence.

The cultivation of cacao faces great challenges, including climate change, environmental degradation, loss of biodiversity, low income, high production costs, and supply chain complexity often leaving farmers with limited alternatives. Cacao of Excellence aspires to catalyse a transformative shift in the sector, where quality and flavour are valued and rewarded, leading to increased farmers' profitability. With its new Cacao Quality R&D Lab and Training Centre in Rome, Italy, Cacao of Excellence is well placed to lead this sector transformation. By building capacity at origin in quality and flavour, leading on research and innovation, and collaborating with our partners, Cacao of Excellence is empowering a new generation of producers of excellence, ensuring that a greater share of cacao farmers thrive and prosper.

The Cacao of Excellence team wishes you a delightful journey and trip around the cacao world.

A handwritten signature in black ink that reads 'Brigitte Laliberté'.

Brigitte Laliberté

Cacao of Excellence Strategic Advisor and former Acting Director

ATLANTIC
OCEAN





**Cacao of Excellence
Awards**

About Cacao of Excellence

The Cacao of Excellence Programme is a neutral global platform established in 2009 to safeguard cacao genetic diversity and improve farmers' livelihoods through the recognition, empowerment, and promotion of superior quality cacao origins for a more sustainable cacao value chain. Since its inception, it has become a renowned global competition that identifies and rewards exceptional cacao producers for their cacao quality and unique flavour diversity. The programme unites leading sensory evaluation experts and the chocolate industry to value superior quality cacao, generate market opportunities and provide incentives and tools for the benefit of the entire value chain, from farming communities to consumers.

Our goals

- Increase the capacity of cacao-producing origins and value chain actors to recognise, produce and market their superior quality cacao and preserve genetic and flavour diversity, in the face of climate change.
- Connect cacao producers, operators and buyers along supply chains to generate value and market opportunities.
- Pioneer, model and train value chain actors on stringent, science-based cacao evaluation and processing methods and competitions.

Our vision

We catalyse the expansion of superior quality cacao to boost the incomes, livelihoods, and resilience of smallholder farmers.

Our achievements since 2009

- 9 prestigious global competitions bringing together cacao producers and industry leaders.
- Over 55 participating cacao origins.
- More than 1,472 exceptional and unique cacaos selected and analysed by Cacao of Excellence.
- More than 450 cacao samples recognised among the Best 50, representing thousands of producers.

Benefits for cacao producers

- Global recognition and value for excellence.
- Global, national and regional recognition of cacao farmers producing beans with exceptional quality and diverse flavours.
- Invitation to a unique networking platform to meet potential buyers and promote superior quality cacao, with marketing opportunities and increased visibility through promotion of the best samples at different events and among potential buyers.
- Enhanced knowledge and capacity for excellence.
- Detailed cacao quality and flavour report provided to each participating producer, strengthening their capacity to evaluate, identify and recognise excellent cacao.
- Incentives to increase quality and develop cacao quality and flavour assessment skills in origins.
- Increased knowledge of cacao diversity and quality resulting from the genetic, terroir and know-how of cacao producers — a key aspect for conservation programmes.

The 2023 Edition in numbers

- 52 participating cacao origins.
- 222 cacao bean samples received at the Cacao of Excellence R&D Laboratory in Rome, Italy.
- 218 samples accepted and processed by Cacao of Excellence laboratory staff into cacao mass for evaluation.
- 11 international cacao and chocolate sector experts of the Technical Committee evaluated all mass samples.
- Best 50 samples selected and processed in-house into chocolate for evaluation.
- 36 chocolatiers and sensory evaluation experts analysed the selected Best 50 chocolate samples.
- Best 50 cacao bean samples rewarded with a Gold, Silver or Bronze 2023 Cacao of Excellence Award per region.
- Best 50 Award-winning chocolates featured in the limited edition 2023 Cacao of Excellence Diversity Treasure Box.

2023 Cacao of Excellence partners and sponsors

The Cacao of Excellence Programme is led by the Alliance of Bioversity International and CIAT in partnership with the International Cocoa Organization (ICCO), Guittard Chocolate, Seguine Cacao Cocoa and Chocolate Advisors, USDA-Funded Project MOCCA, Barry Callebaut, Cacao Barry, The Italian Ministry of Foreign Affairs and International Cooperation, Salon du Chocolat, Puratos/ Belcolade, Cocoa Research Centre of the University of the West Indies, Valrhona, Regis Bouet Solutions, Fairtrade International, Treegether, NGSER, Universidad Nacional Agraria La Molina Peru, Cocoa Research Institute of Ghana, ZHAW, CATIE, TCHO, CocoaTown, Herencia, LadyAgri, IILA, OFI, Universidad del Valle de Guatemala, Alexandre Chocolatier, Cacao Crudo, Binder, FKV, Eurochocolate, Camera di Commercio dell'Umbra.

Opening the Chocolate Treasure Box

Inside this limited edition of just 200 exclusive boxes, you will find the Best 50 cacao samples from the 2023 Edition of the Cacao of Excellence Programme. Be immersed in the diverse world of chocolate through a selection from the four cacao-producing regions of the world: Africa and the Indian Ocean, Asia, Pacific and Australia, Central America and the Caribbean, and South America.

The Cacao of Excellence Chocolate Treasure box provides a unique taste experience, where the stories of 50 cacao origins unfold. The box features the work of families and communities that have carefully produced the cacao beans used to craft the superior quality chocolate that is now in your hands. When tasting these chocolates, not only will you recognise their excellence, but you will also explore the background of the producers who made these fantastic and diverse flavours possible.

By recognising the know-how and value of these producers of excellence, you will come to realise that without their work, there is no great chocolate. A glimpse of cacao diversity will be uncovered through the vast range of flavour and colour that makes each of the 50 chocolates unique. While the chocolate recipe for each is exactly the same, without added flavours, all 50 chocolates display a diversity of flavours because of one key feature – the cacao beans.

With the conscious selection of chocolate and care for its producers, origins and diversity, the features that make the enjoyment of this Treasure Box so remarkable can be preserved. For more information about the producers, scan the QR code located on each producer's page inside this booklet or explore www.cacaoofexcellence.org

Chocolate Recipe

- 63%** Cacao Nibs
- 7%** Cacao Butter, deodorised
- 30%** Sugar
- 70%** Total % Cacao
- 2.1** Ratio of cacao mass (nibs) to sugar
- 16 μ** Chocolate fineness (μm , +/- 1)



Discover the Best 50 producers

Each cacao producer's information and cacao bean flavour profile guides you through the regions and origins of the cacao world. Arriving at the cacao farm of your choice, you will visit the producer who offers a unique flavour experience. The flavour graph is a way to communicate the story behind each of the Best 50 chocolates. It tells you what to expect, the flavours that you will perceive and recognise and the characteristics that make each sample special.

Dear Fellow Flavour Explorer

Have you ever wondered about the vast spectrum of flavours cacao can offer?

Imagine embarking on a journey to explore 50 distinct cacao farming communities. The Cacao of Excellence programme presents precisely that in this Chocolate Treasure Box. These chocolates are crafted from 50 exceptional and unique cacao beans sourced from various corners of the globe. Bean samples made their way from diverse cacao farms to our Cacao Quality and Flavour R&D Laboratory in Rome. Their journey all began with a meticulous harvest at origin by the dedicated women and men who cultivated, fermented and dried their beans to bring forth their optimal flavour potential.

These beans were chosen from the very best cacaos each origin produces and were submitted to compete at the international level for the 2023 Cacao of Excellence Awards. Cacao farmers, more than anyone else, comprehend the extensive effort involved in cultivating this unique and exceptional crop. These selected bean samples then competed globally against 220 cacao bean samples received from 52 origins, ultimately earning their position as the global Best 50 cacao bean samples, recognised for their extraordinary flavour.

Every chocolate bar within this box has undergone the same processing method and follows a uniform recipe. The distinctiveness lies solely in the cacao beans themselves. Together, these Best 50 chocolate bars showcase how the combination of varied genetic materials and distinct post-harvest processes can yield an extensive array of diverse flavour profiles. These cacao beans were not only chosen for their diversity but also for their excellence.

It is my honour to invite friends, chocolate makers, cacao farmers, and all enthusiasts of cacao and chocolate to enjoy the experience of exploring the diverse flavours of these cacao beans crafted by the talented individuals who cultivated them. What you will experience when you taste these chocolates is the rich flavour diversity of the world of cacao.

I hope you enjoy the experience of tasting and sharing each of these chocolate bars, expanding your understanding of how cacao can be tasted, and that your curiosity is ignited to experiment with your own cacao beans to create a new array of flavours. Seize this unique opportunity to hold the world of cacao flavour in your hands.



Dolores Alvarado

Cacao of Excellence – Interim Head of Laboratory

The Chocolate Evaluation and Selection Process

What is the blind code?

The blind code symbolises the seriousness and commitment that Cacao of Excellence has in ensuring the anonymity of the samples as they are processed, evaluated and selected. When the cacao beans arrive, each sample is assigned a unique three-digit blind code to ensure that each is evaluated without any pre-conceptions about the origin, flavour and producer.

By neutralising any sense of sequence, order or hierarchy, the blind codes avoid any psychological bias that may occur in sensory evaluation. The origin and producer of each sample are not revealed until the selection process is completed. In this booklet, you will find the blind codes used during the evaluation for each of the Best 50 samples, which is now accompanied by the origins, characteristics and flavour profile.

How are the Best 50 determined?

The Best 50 of the Cacao of Excellence 2023 Edition were selected among 222 samples received from 55 origins. These samples represented the highest quality beans from each origin, as they were chosen through a national selection process before being sent to Cacao of Excellence.

For the 2023 Edition, all samples were received at the newly established R&D laboratory in Rome. A detailed assessment of their physical quality was conducted to select the best roasting conditions, followed by the grinding of the cacao nibs into a pure cacao mass containing both cacao solids and cacao butter, in roughly equal proportion.

First, the basic roasting temperature and time were defined based on three genetic types as indicated by the producer and the cut test aroma.

Low roast: 112°C x 25 min – Significant nutty or caramel notes are perceived. Best suited for some Criollo types.

Medium roast: 120°C x 25 min – Significant fresh fruity, browned fruits, spicy or floral notes are perceived. Best suited for some Trinitario types.

High roast: 130°C x 25 min – None of the above notes are significantly perceived. With this roast, cacao notes will be enhanced, and aroma dominated by cacao notes. Best suited for some Forastero types.

The time and temperature were adjusted for variation in bean size and moisture content.

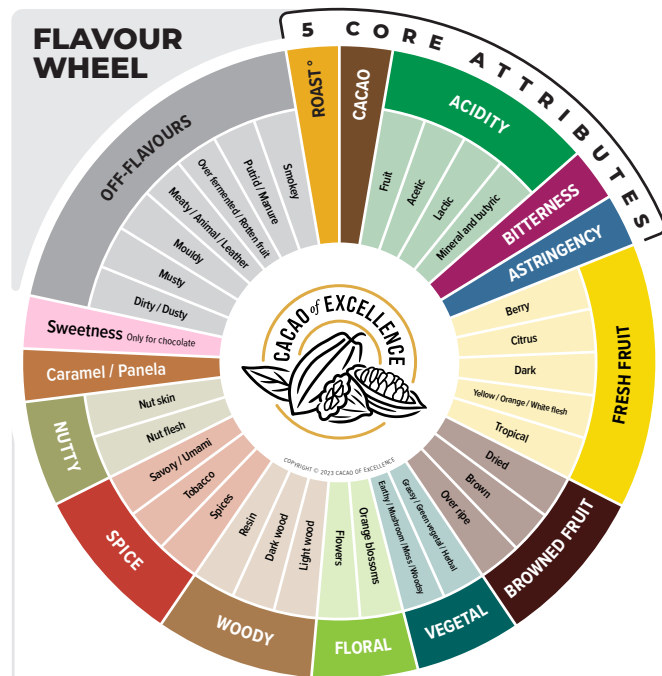
Based on a blind sensory evaluation and rigorous analysis, the selected Best 50 bean samples were processed into mass and dark chocolate for sensory evaluation by an international panel of about 35 professionals, including the Technical Committee. From this evaluation, the Gold, Silver, and Bronze awards were selected. These were celebrated at Chocoa in Amsterdam on 8 February 2023.



Tasting the Best 50-2023 cacao bean samples in chocolate

Tasting Guide

- Consult the 2023 Cacao of Excellence Chocolate Evaluation Form and Glossary of Terms here and available at: cacaofexcellence.org/info-resources.
- Avoid smoking, eating, drinking alcohol or coffee and strenuous exercise within 60 minutes before tasting.
- If the chocolates are refrigerated, take them out one hour before to bring them to room temperature.
- Sit comfortably in a quiet room without distraction and strong odours.
- The room should have a clean table surface, ventilation and lighting, and room temperature set to 20–22°C.
- Prepare a glass of room-temperature water to wash the mouth and a small piece of non-yeast, unsalted and flavourless water cracker for cleansing the palate between tastings. Details can be found in the Cacao Guide.
- If you are suffering an illness impacting your smell or taste, delay tasting.
- Break chocolate samples into small pieces. Place one piece in the mouth, and let it sit on the tongue to melt.
- Move the sample around the mouth and breathe air during the tasting to allow full development and circulation of aroma.
- Notice the different attributes apparent at three time intervals: (1) initial, (2) middle, and (3) residual end flavour notes.
- Follow your intuition about a flavour attribute, trust your ability and enjoy.



Flavour attributes–Scale of Intensity

- 0** Absent
- 1** Just a trace and may not be found if tasted again
- 2** Present in the sample but at low intensity
- 3-5** Clearly characterizing the sample
- 6-8** Dominant characterization of the sample
- 9-10** Maximum, strong intensity, overpowers some other flavour notes in the sample

Cacao of Excellence Sensory Evaluation Form

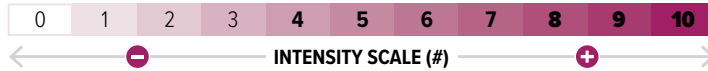
EVALUATOR _____

SAMPLE ID _____

DATE _____

TIME _____

Instructions: Insert the intensity values of each attribute in the # and mark with a ✓ the perceived sub-attributes.



Core Attributes

Cacao

Acidity Fruit Lactic
 Acetic Mineral / Butyric

Bitterness

Astringency

Roast Degree

Complementary Attributes

Fresh Fruit Berry Dark Tropical
 Citrus Yellow / Orange / White flesh

Browned Fruit Dried Over ripe
 Brown

Vegetal Grassy / Green vegetal / Herbal
 Earthy / Mushroom / Moss / Woody

Floral Orange blossom
 Flowers

Woody Light Resin
 Dark

Spice Spices Savory / Umami
 Tobacco

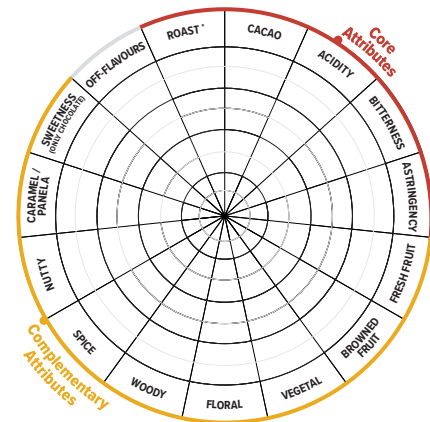
Nutty Nut flesh
 Nut skins

Caramel / Panaela

Sweetness (only for chocolate)

Nutty Mouldy Smoky
 Meaty / Animal / Leather Other off-flavours
 Dirty / Dusty Over-fermented / Rotten fruit
 Musty Putrid / Manure

Description: _____



Flavour comments:

GLOBAL QUALITY

0 1 2 3 4 5 6 7 8 9 10

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35	616 C	Indonesia	ASIA & THE PACIFIC

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39	868 C	Martinique	CENTRAL AMERICA & THE CARIBBEAN
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55	365 C	Togo	AFRICA & THE INDIAN OCEAN
56	577 C	Togo	AFRICA & THE INDIAN OCEAN
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58	564 C	Trinidad and Tobago	CENTRAL AMERICA & THE CARIBBEAN
59	708 C	Trinidad and Tobago	CENTRAL AMERICA & THE CARIBBEAN
60	192 C	Venezuela	SOUTH AMERICA

874 C Bolivia

SOUTH AMERICA

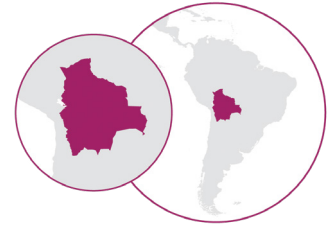


PRODUCER

Asociación de Recolectores de Cacao Silvestre Yuracaré (ARCASY)

LOCATION

Calle Habitat s/n entre Av. El Estudiante, Distrito 8 (Chimore, Chapare)



BEAN CHARACTERISTICS

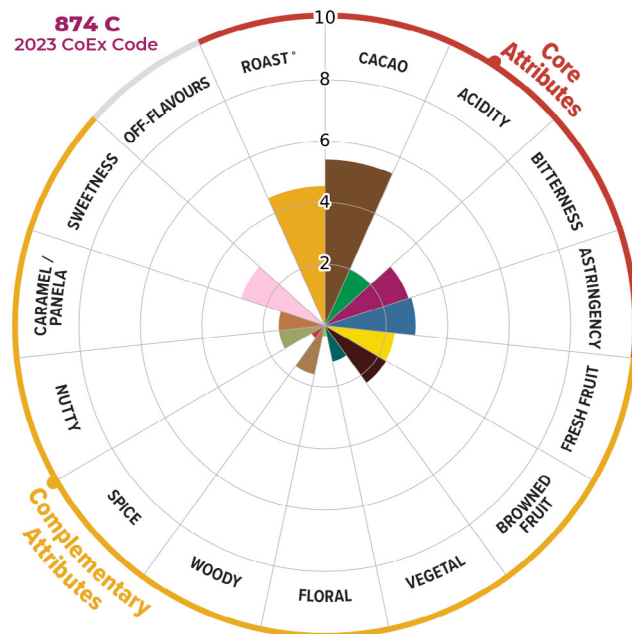
DOMINATING GENETIC ORIGIN	WILD NATIVE
LOCAL NAME OF VARIETY	NATIVO SILVESTRE
BEAN SIZE (BEANS/100g)	142 (VERY SMALL)
AVERAGE BEAN WEIGHT (g)	0.70
MOISTURE CONTENT (%)	7.1 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	60.3

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	18

CHOCOLATE FLAVOUR PROFILE

This mild chocolate blends harmoniously with a good cacao base and low to moderate core attributes. The low acidity persists on a fresh dark fruit note, and some cooked and browned fruits are perceived. The undertones of nuts, wood and panela remain at low intensity for a pleasant creamy finale.



Bolivia 455 C

**PRODUCER**

**Cooperativa Brecha "T",
Martín Sipe Gutiérrez**

LOCATION

Comunidad Brecha "T"
(Alto Beni)

**BEAN CHARACTERISTICS**

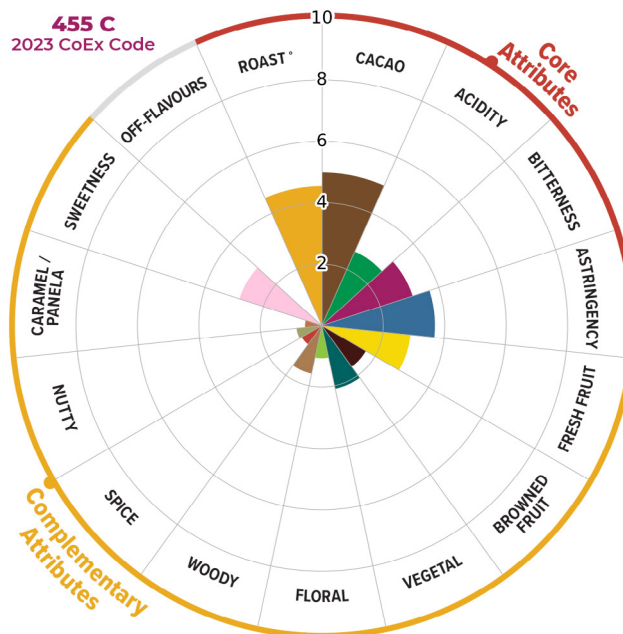
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	65 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.54
MOISTURE CONTENT (%)	6.8 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	55.0

ROASTING CONDITIONS

TEMPERATURE (°C)	117
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

This very complex chocolate opens with a solid cacao and distinct grassy notes, against medium bitterness and slightly elevated astringency. The middle develops moderate acidity, fresh tropical fruits, berries, and hints of nuts and caramel. The finish returns with freshness, featuring clear wood, fresh fruits, and a velvety astringency.



574 C Brazil

SOUTH AMERICA

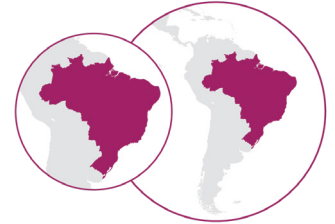


PRODUCER

Luciano Ramos de Lima

LOCATION

São Sebastião Farm
(Ilheus, Japu/Area Branca,
Bahia)



BEAN CHARACTERISTICS

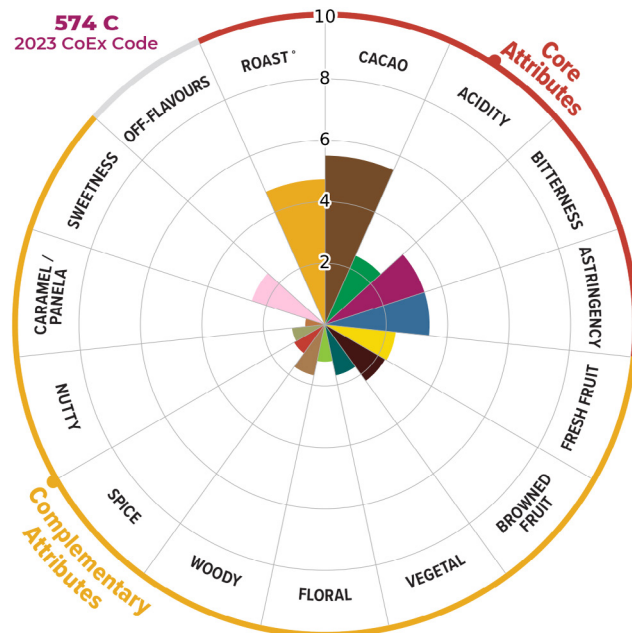
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	BN 34
BEAN SIZE (BEANS/100g)	64 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.56
MOISTURE CONTENT (%)	6.2 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	54.7

ROASTING CONDITIONS

TEMPERATURE (°C)	117
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

This unique, mild, and creamy chocolate blends upfront floral notes with a touch of acidity, featuring a combination of both fresh and browned fruits. Herbal and woody undertones, along with a light sweetness, are complemented by balanced bitterness and a lingering astringency.



Brazil 955 C



PRODUCER

**Miriam Aparecida
Federicci Vieira**

LOCATION

Sítio Alvorada /
km 75 da Rodovia
Transamazônica Sul
(Medicilândia, Pará)



BEAN CHARACTERISTICS

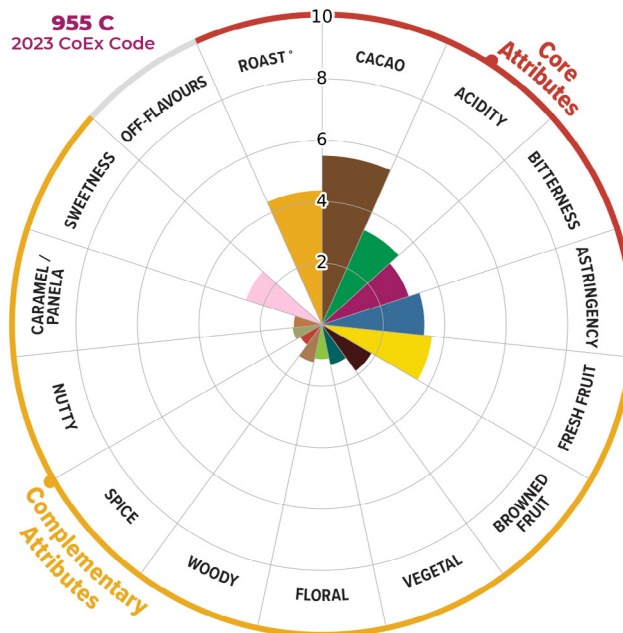
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	ALVORADA 1
BEAN SIZE (BEANS/100g)	60 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.67
MOISTURE CONTENT (%)	6.3 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	54.5

ROASTING CONDITIONS

TEMPERATURE (°C)	116
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

Fresh fruity acidity prevails, with good citrus, yellow and tropical fruits that persist. Bitterness and astringency appear in the middle along with a wide array of low-key floral, vegetal, tobacco and nut notes. The finish returns to cacao, with a pleasant long-lasting caramel and floral honey finish.



453 C Brazil

SOUTH AMERICA



PRODUCER

Robson Brogni

LOCATION

Sítio Ascurra /
km 70 da Rodovia
Transamazônica Sul
(Medicilândia, Pará)



BEAN CHARACTERISTICS

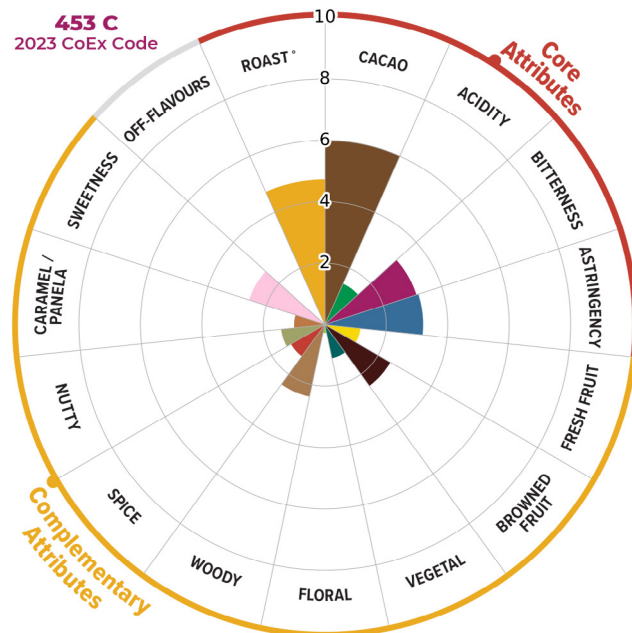
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	CEPLAC'S HYBRIDS
BEAN SIZE (BEANS/100g)	77 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.30
MOISTURE CONTENT (%)	6.6 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	57.2

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

This harmonious chocolate features a solid cacao base, medium-low bitterness and astringency, and low acidity. Initial notes of fresh tropical fruits are followed by dates, clear light wood, hints of vegetal tones, and spices (tobacco), along with low nutty undertones. The qualitative finish is long cacao with subtle fresh berries.



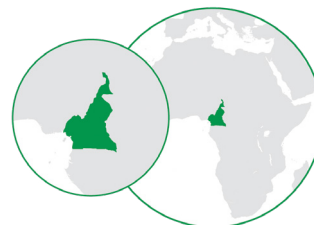
Cameroon 972 C

**PRODUCER**

**Unité Moderne de Production
du Cacao d'Excellence
(UMOPROCAOE),
Sébastien Ateba Mveng**

LOCATION

Mvong (Nguinda Minfolo,
Ayos, Centre)

**BEAN CHARACTERISTICS**

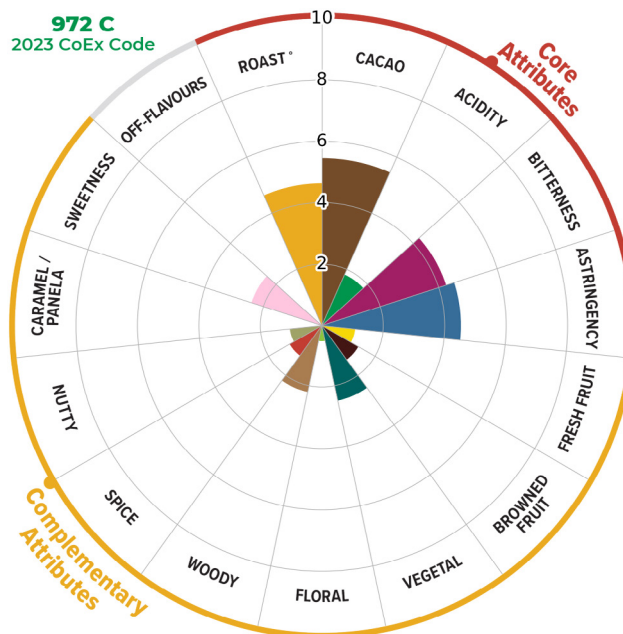
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	61 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.64
MOISTURE CONTENT (%)	6.3 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	57.6

ROASTING CONDITIONS

TEMPERATURE (°C)	117
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

This harmonious chocolate is characterised by intense cacao, medium-high bitterness, and astringency. A low-medium acidity emerges, accompanied by hints of fresh berries, citrus, and browned fruits. Clear herbal notes develop, along with wood and very low spices (tobacco). The finish is fresh and cacao-based, though not very long.



828 C Colombia

SOUTH AMERICA



PRODUCER

WORKAKAO
Cooperativa Multiactiva
Nodo Agrícola Cacaotero

LOCATION

Santa Ana
(Guamal, Meta)



BEAN CHARACTERISTICS

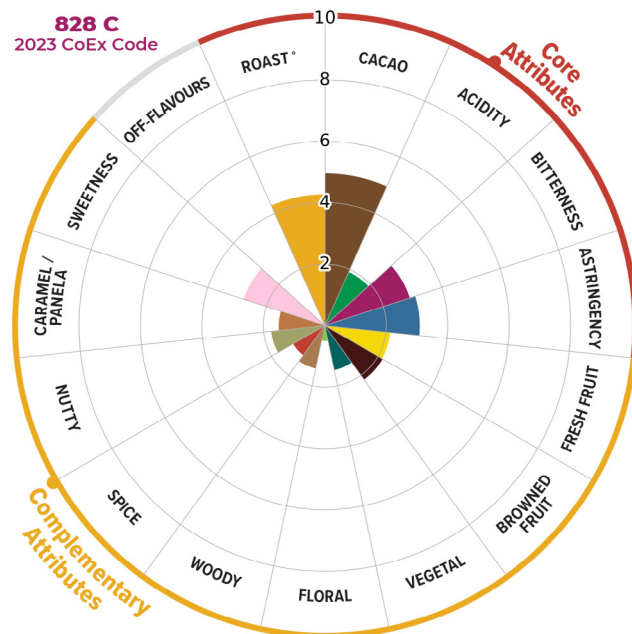
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	FEAR 5, FSV 41
BEAN SIZE (BEANS/100g)	56 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.79
MOISTURE CONTENT (%)	7.3 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	53.1

ROASTING CONDITIONS

TEMPERATURE (°C)	112
TIME (MIN)	29

CHOCOLATE FLAVOUR PROFILE

This complex chocolate is generally mild. Besides a creamy moderate cacao, other core attributes are lower, and well balanced. Complementary attributes are many and all in low intensity, with fresh and browned fruits, nuts, hints of wood and vegetal notes. A pleasant caramel note lingers in the chocolatey long-lasting aftertaste.



Congo, Dem. Rep. of 895 C

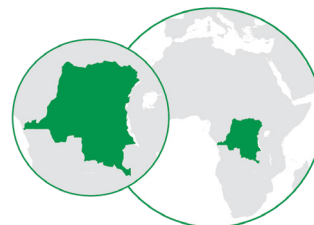


PRODUCER

**CACAO OKAPI,
Mungamba**

LOCATION

Mungamba, Ituri Province



BEAN CHARACTERISTICS

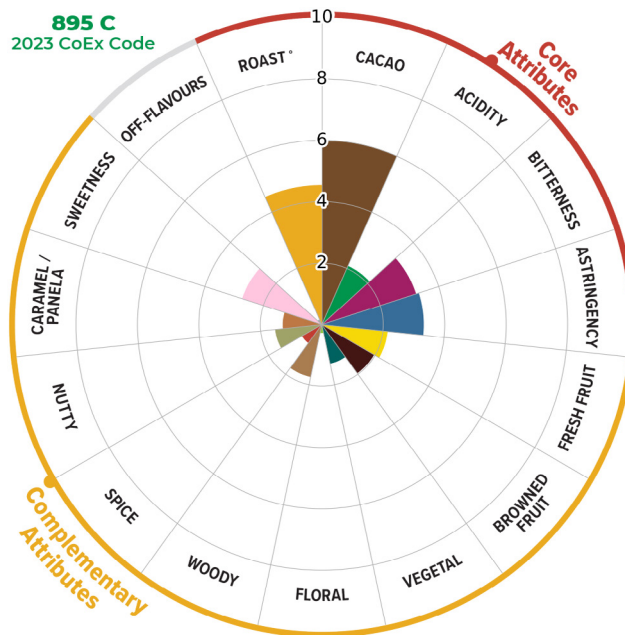
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	96 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.04
MOISTURE CONTENT (%)	6.5 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	58.7

ROASTING CONDITIONS

TEMPERATURE (°C)	130
TIME (MIN)	22

CHOCOLATE FLAVOUR PROFILE

This creamy chocolate blends a strong cacao with low-key fresh acidity, berries, and browned fruits, evolving towards low to moderate bitterness and light notes of nuts, wood and dried leaves persisting in a sweet finish.



488 C Congo, Rep. of

AFRICA &
THE INDIAN OCEAN

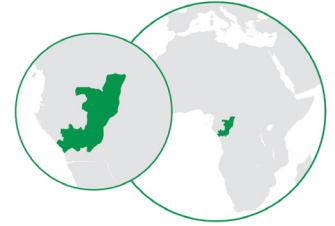


PRODUCER

Moïse Lantoum

LOCATION

Pokola, Commune de
Pokola, Departement de
la Sangha



BEAN CHARACTERISTICS

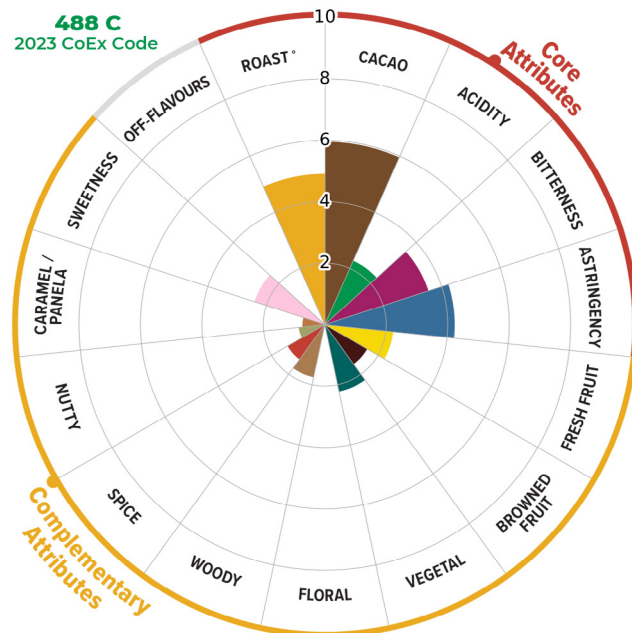
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	82 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.22
MOISTURE CONTENT (%)	7.6 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	53.5

ROASTING CONDITIONS

TEMPERATURE (°C)	116
TIME (MIN)	30

CHOCOLATE FLAVOUR PROFILE

This unique chocolate presents a strong cacao base with herbal/earthy notes and a generally balanced bitterness and astringency. Low acidity emerges with hints of citrus and tropical fruits, subtle wood notes and a touch of tobacco. The finish has prevailing astringency, accompanied by lingering wood and fresh fruit notes.



Costa Rica 770 C



PRODUCER

Chocolatera del Volcán

LOCATION

1,5km Oeste de la escuela
(El Progreso, Upala, Alajuela)



BEAN CHARACTERISTICS

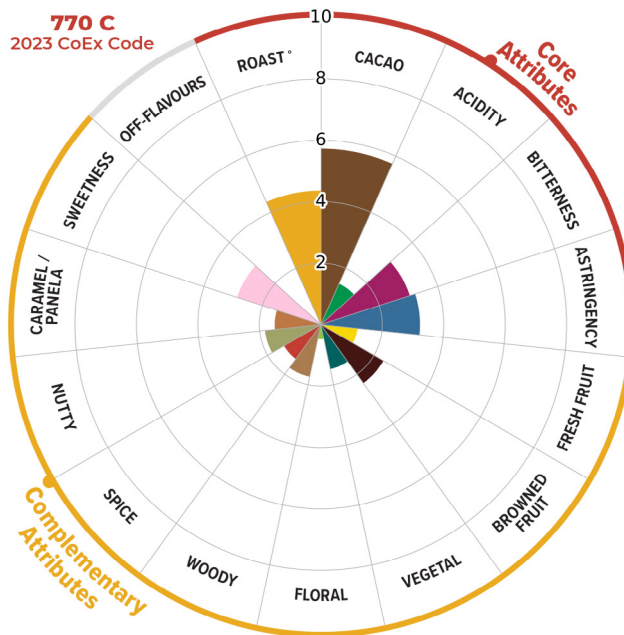
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	76 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.32
MOISTURE CONTENT (%)	6.2 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	55.9

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

This chocolate has a rich cacao taste with notes of brown fruit, panela, and a silky, creamy texture. Moderate to low bitterness and astringency, along with some earthy and dark wood notes appearing later, with hints of spices. The finish is long and chocolaty.



745 C Côte d'Ivoire

AFRICA &
THE INDIAN OCEAN

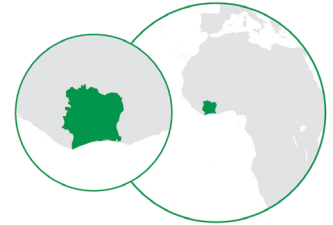


PRODUCER

N'Dri Kacou

LOCATION

Leleble
(Taabo, Agneby Tiassa)



BEAN CHARACTERISTICS

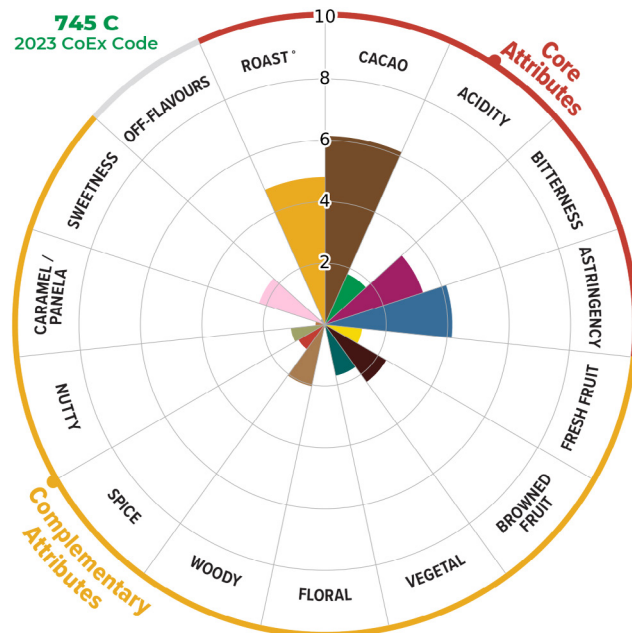
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	TOUT VENANT
BEAN SIZE (BEANS/100g)	77 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.30
MOISTURE CONTENT (%)	7.2 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	57.5

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

This very balanced chocolate is clearly dominated by a robust, pleasant and sweet cacao note, with clear browned fruits appearing rapidly. These evolve towards light over-fermented fruits notes, hints of vegetal and woodiness, rounding up the tasting with a short chocolatey aftertaste.



Ecuador 391 C



PRODUCER

Hacienda San José

LOCATION

Vía Babahoyo -
Mata de Cacao km 9.5
(Babahoyo, Los Ríos,
Costa)



BEAN CHARACTERISTICS

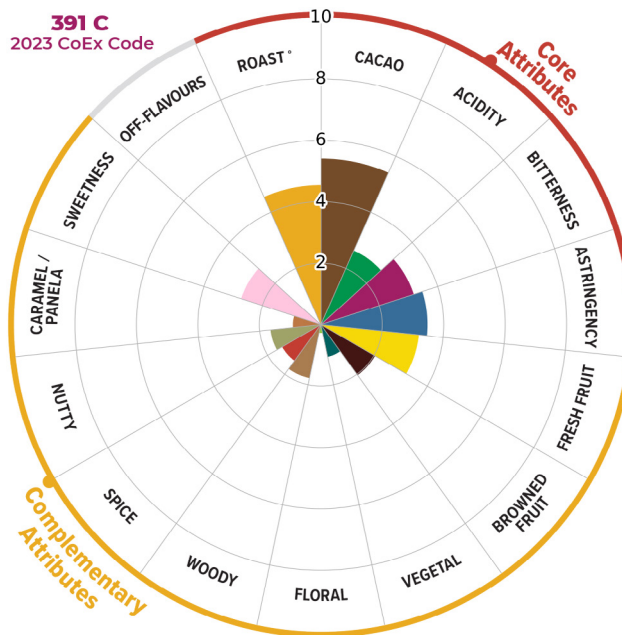
DOMINATING GENETIC ORIGIN	CCN-51
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	69 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.45
MOISTURE CONTENT (%)	6.6 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	49.9

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

This chocolate presents a robust cacao base, moderate acidity and a mix of fresh plums, berries, tropical, yellow, and citrus fruits, and low browned fruits. The smooth mouthfeel reveals undertones of light wood, clear spices, nuts, and subtle hints of caramel. The finish combines cacao with low spice notes.



639 C Ecuador

SOUTH AMERICA



PRODUCER

**Pieandino Chocolates,
Alfredo Cuadro Guerrero**

LOCATION

Montalvo, Los Ríos



BEAN CHARACTERISTICS

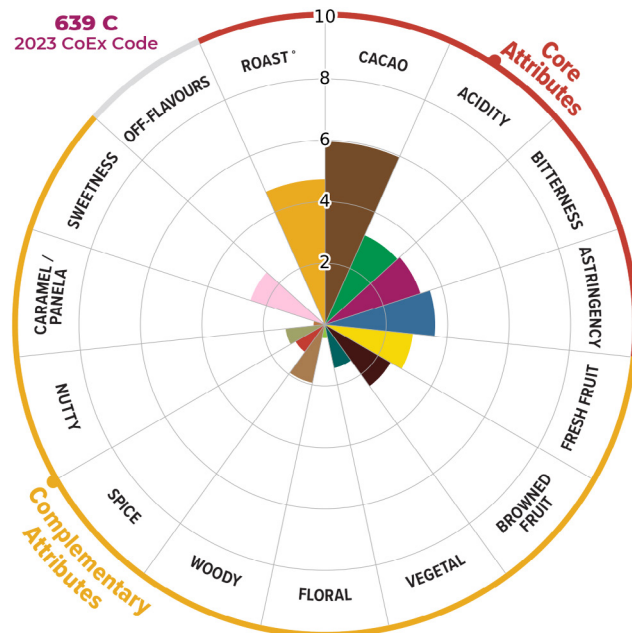
DOMINATING GENETIC ORIGIN	NACIONAL
LOCAL NAME OF VARIETY	NACIONAL
BEAN SIZE (BEANS/100g)	67 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.49
MOISTURE CONTENT (%)	7.2 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	52.6

ROASTING CONDITIONS

TEMPERATURE (°C)	116
TIME (MIN)	28

CHOCOLATE FLAVOUR PROFILE

This complex chocolate boasts a rich creamy dark chocolate note all along, with a good balance between moderate fresh fruits (berries, citrus) and browned fruits, all equally moderate core attributes. Wood and hints of vegetal appear later, finishing with low nut flesh and a long chocolate aftertaste.



El Salvador 885 C



PRODUCER

**Cristiani Burkard S.A. de C.V.
Finca Las Vegas**

LOCATION

Nuevo Tepetitán,
San Vicente
(Tepetitán, Tabasco)



BEAN CHARACTERISTICS

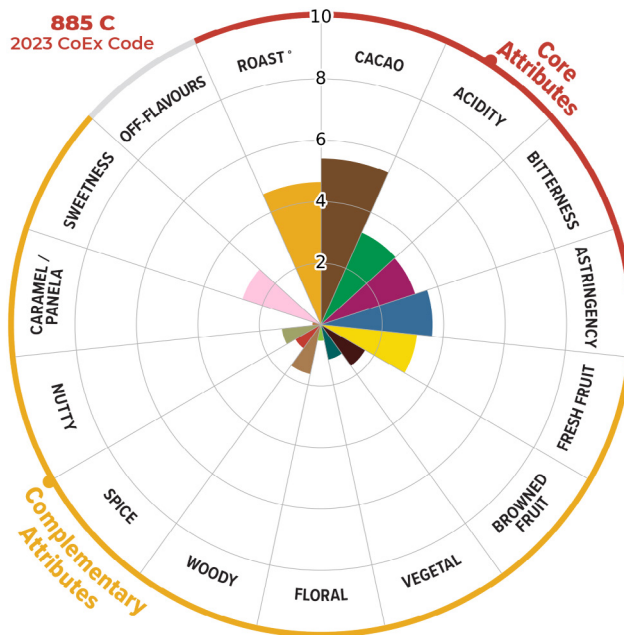
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100g)	73 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.37
MOISTURE CONTENT (%)	6.0 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	54.1

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

The moderate yet present fruity acidity of this complex chocolate builds up on a good cacao base. Fresh fruits like citrus and white fruits dominate a background of wood, brown fruit, and light nut skins. A velvety astringency rises at the end to complete the aftertaste.



262 C El Salvador

CENTRAL AMERICA
& THE CARIBBEAN



PRODUCER

Rafael Moisés Ochoa Pinto

LOCATION

Varsovia
(La Libertad, San Diego,
Central)



BEAN CHARACTERISTICS

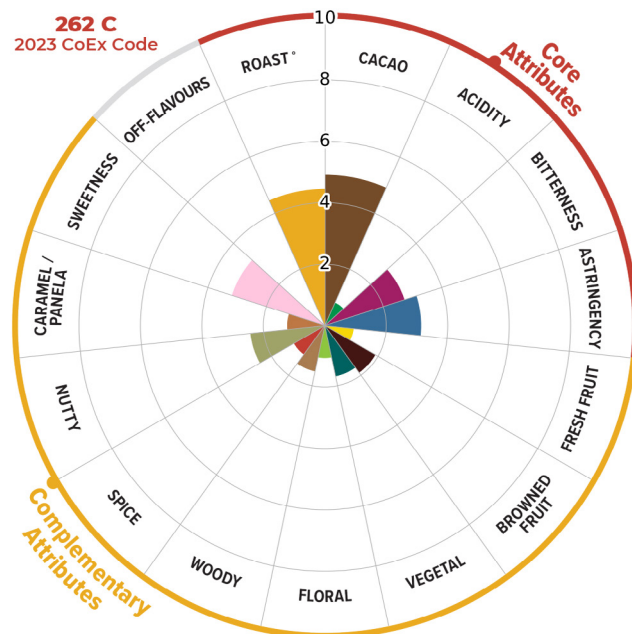
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	ICS 95, TSH 565
BEAN SIZE (BEANS/100g)	80 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.25
MOISTURE CONTENT (%)	6.0 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	52.4

ROASTING CONDITIONS

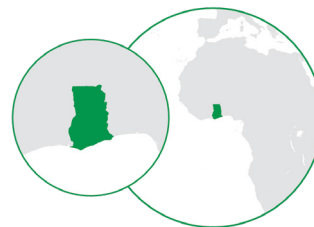
TEMPERATURE (°C)	111
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

This unique chocolate has a creamy mouthfeel, low bitterness and astringency, notes of caramel, very low acidity, and hints of nut meat and skins. The complex background develops fading floral notes, low browned fruits, vegetal, wood and warm spices. The finish is lightly woody and astringent, on a pleasant cacao base.



Ghana 969 C

**PRODUCER****Cocoa Research
Institute of Ghana****LOCATION**Box 8 (New Tafo, Abuakwa
North, Eastern)**BEAN CHARACTERISTICS**

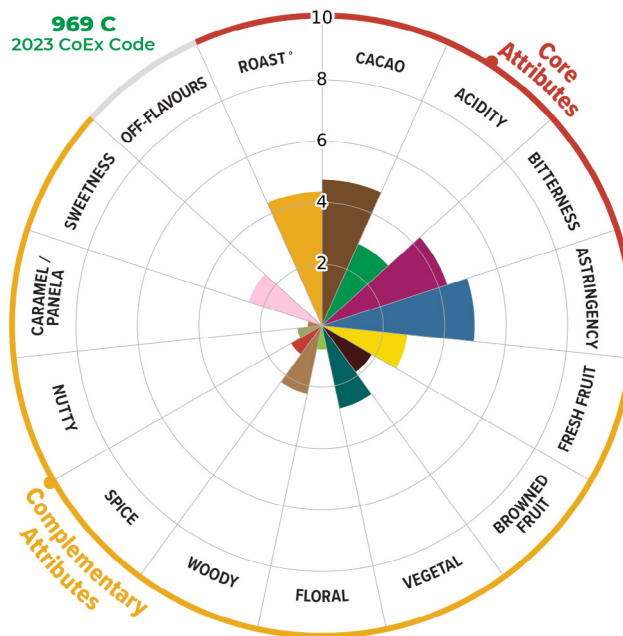
DOMINATING GENETIC ORIGIN	CRIOLO & TRINITARIO
LOCAL NAME OF VARIETY	FINE FLAVOUR COCOA
BEAN SIZE (BEANS/100g)	79 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.27
MOISTURE CONTENT (%)	6.4
CACAO BUTTER CONTENT IN MASS (%)	53.5

ROASTING CONDITIONS

TEMPERATURE (°C)	116
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

This complex chocolate leans slightly off-balance by its notable medium to high bitterness and astringency, complemented by a long-lasting moderate acidity. It develops herbal notes, followed by a blend of fresh and browned fruits, and distinct woodiness. The long finish is dominated by astringency and acidity.



953 C Ghana

AFRICA &
THE INDIAN OCEAN

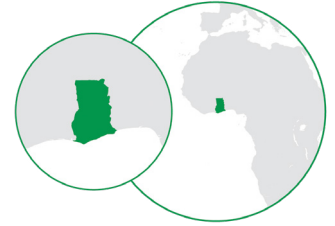


PRODUCER

Daniel Nti

LOCATION

Samreboi, Western



BEAN CHARACTERISTICS

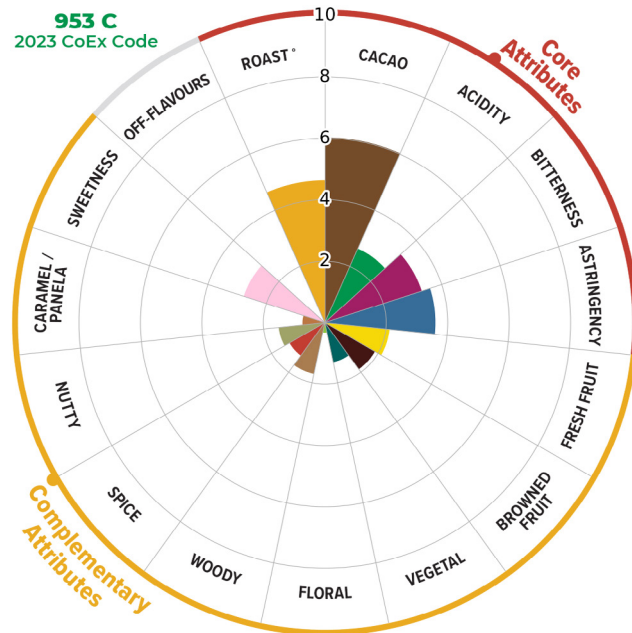
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	HYBRID
BEAN SIZE (BEANS/100g)	72 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.39
MOISTURE CONTENT (%)	6.0 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	56.2

ROASTING CONDITIONS

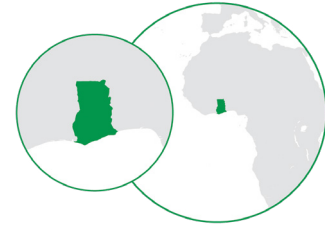
TEMPERATURE (°C)	118
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

This chocolate shows an intense cacao note, together with dark fresh blackberry and blueberry notes, on balanced moderate core attributes. Hints of wood and white pepper appear in the background, with a finish of nuts and browned fruits, on a reappearing good cacao base.



Ghana 156 C

**PRODUCER****Emmanuel Takyi****LOCATION**Ofoasekuma
(Akyemansa, Estern)**BEAN CHARACTERISTICS**

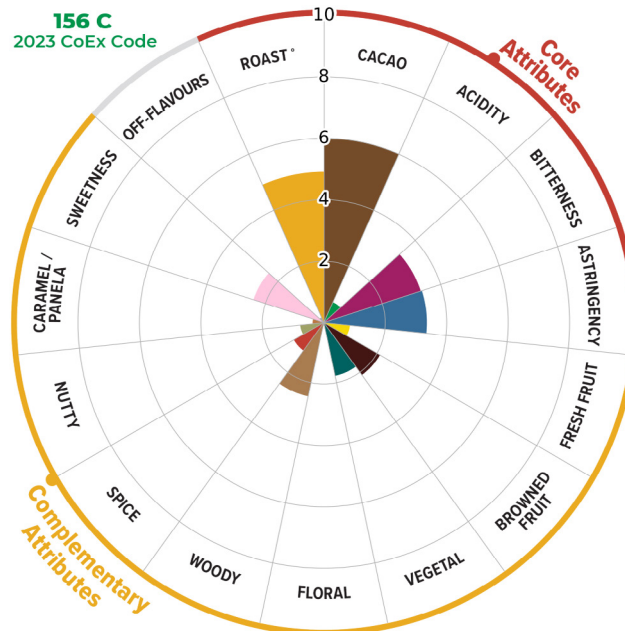
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	MIX HYBRID
BEAN SIZE (BEANS/100g)	87 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.15
MOISTURE CONTENT (%)	6.2 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	53.6

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

This chocolate offers first a burst of cacao, subtle raisin and prominent wood undertones, leading to moderate bitterness and astringency. The middle reveals earthy, vegetal notes with subtle spices. The finish circles back to a robust cacao, low sweetness and a balanced bitterness. Balanced and complex with a clean finish.



793 C Guatemala

CENTRAL AMERICA
& THE CARIBBEAN

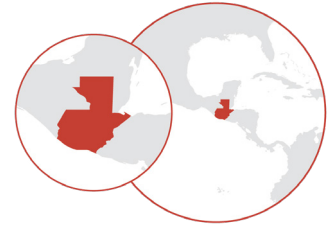


PRODUCER

**Itzam Kakaw –
Cacao Verapaz S.A.**

LOCATION

Finca San Luis
(Cahabón, Alta Verapaz,
Norte)



BEAN CHARACTERISTICS

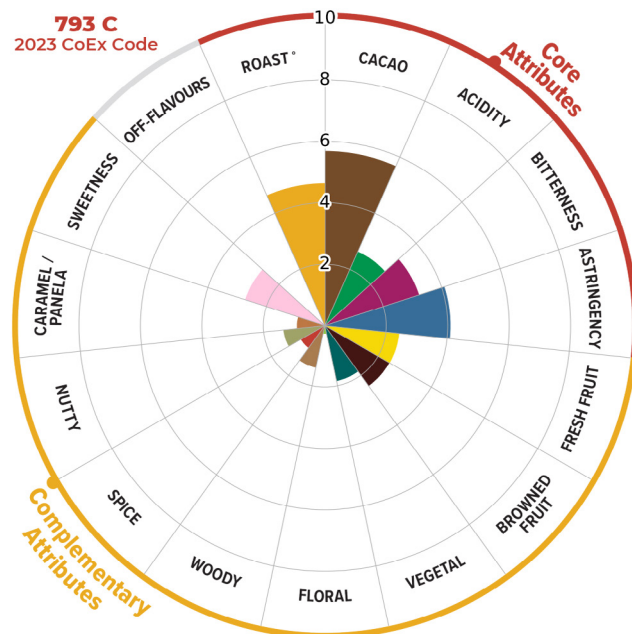
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	MEZCLA DE CLONES
BEAN SIZE (BEANS/100g)	61 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.64
MOISTURE CONTENT (%)	6.5 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	59.9

ROASTING CONDITIONS

TEMPERATURE (°C)	116
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

This unique chocolate stands out with moderate fresh fruity acidity in the beginning, then fresh and browned fruit notes that are then followed by mild bitterness, with undertones of nuts and earthy vegetals. The finale has clear dark wood that lingers with a growing pleasant astringency and creamy cacao note.



Guatemala 588 C



PRODUCER

Kampura S.A.

LOCATION

Km.305.5, Carretera a Petén, Caqui Creek (Livingston, Izabal)



BEAN CHARACTERISTICS

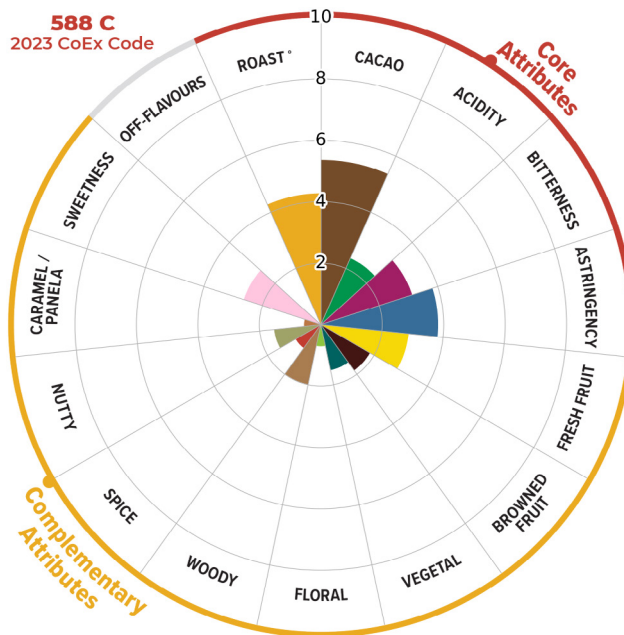
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100g)	60 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.67
MOISTURE CONTENT (%)	6.2 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	55.6

ROASTING CONDITIONS

TEMPERATURE (°C)	109
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

This balanced chocolate begins on a sweet chocolatey note, followed by a light acidity, fresh grapefruit, berries and some tropical fruits, and low raisins. Vegetal and floral notes, medium bitterness and a slightly higher astringency develop later, with hints of nuts and dark and light wood, forming a very harmonious finish.



696 C Hawaii

ASIA & THE PACIFIC

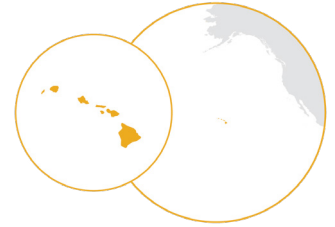


PRODUCER

Green Farms Hawaii

LOCATION

94-840 Lanikuhana
Avenue, Mililani Uka,
Oahu 96789



BEAN CHARACTERISTICS

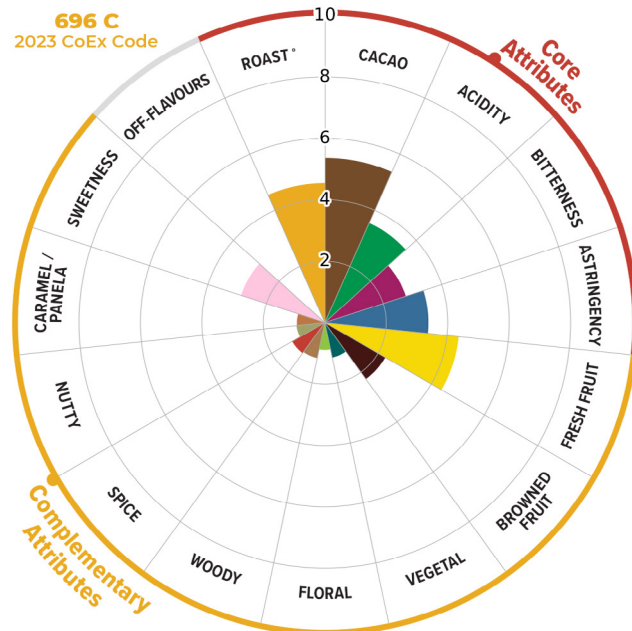
DOMINATING GENETIC ORIGIN	OPEN POLLINATED MIXED
LOCAL NAME OF VARIETY	OPEN POLLINATED MIXED
BEAN SIZE (BEANS/100g)	103 (MEDIUM)
AVERAGE BEAN WEIGHT (g)	0.97
MOISTURE CONTENT (%)	7.2 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	60.4

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	22

CHOCOLATE FLAVOUR PROFILE

This complex and unique chocolate reveals intense fresh red and tropical fruits, and berries along with a moderate acidity that spikes and vanishes. Browned fruits with low intensity and a panela sweetness appear in the middle with hints of floral and herbal, while the short finish blends spices and wood.



Hawaii 982 C

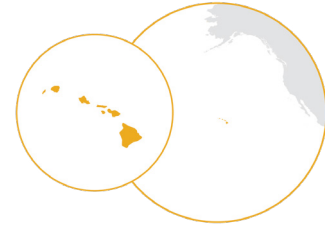


PRODUCER

Maui Kuia Estate – Reserve

LOCATION

Lahainaluna Rd
(Lahaina, Ahupuaa Kuia,
West Maui)



BEAN CHARACTERISTICS

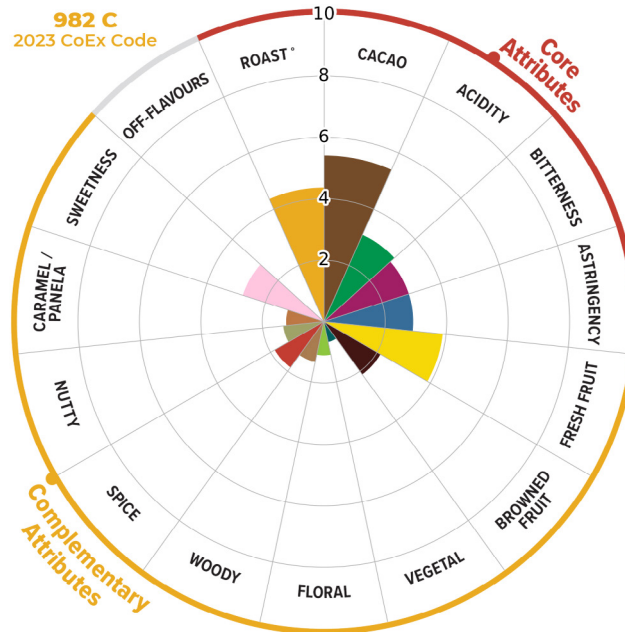
DOMINATING GENETIC ORIGIN	CRIOILLO, TRINITARIO, FORASTERO, NACIONAL
LOCAL NAME OF VARIETY	–
BEAN SIZE (BEANS/100g)	116 (SMALL)
AVERAGE BEAN WEIGHT (g)	0.86
MOISTURE CONTENT (%)	6.6 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	62.5

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	20

CHOCOLATE FLAVOUR PROFILE

This chocolate features a unique and complex flavour profile combining fresh fruits, acidity, mild spices, and nut notes. It offers a good chocolate flavour with balanced medium bitterness and astringency. The finish is pleasant with a honey blend.



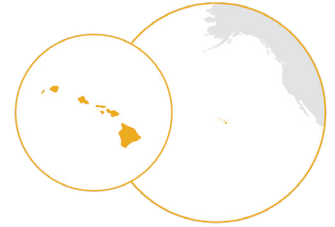


PRODUCER

Will Lydgate and the Lydgate Farms Ohana

LOCATION

5730 Olohena Road
(Kapa'a, Kauai)



BEAN CHARACTERISTICS

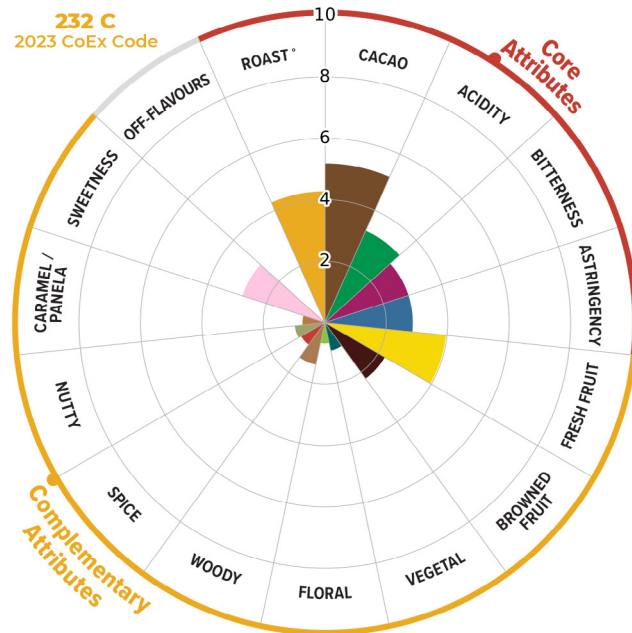
DOMINATING GENETIC ORIGIN	MIXED UAF, FORASTERO, NACIONAL, AND CRIOLLO HYBRIDS
LOCAL NAME OF VARIETY	VARIETY TRIAL HYBRIDS
BEAN SIZE (BEANS/100g)	90 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.11
MOISTURE CONTENT (%)	6.3 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	55.9

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	22

CHOCOLATE FLAVOUR PROFILE

This chocolate opens with a burst of fresh acidity, mixed fruits such as pineapple, mango, berries, dark cherries, and mandarins on low astringency and bitterness. Complexity unfolds with raisins, dried cherries, and a background of vegetal, floral, light wood, nuts, and tobacco. The clean finish is centered on cacao and bitterness.



Indonesia 523 C



PRODUCER

**Koperasi Kakao Kerta
Semaya Samaniya**

LOCATION

Nusasari
(Melaya, Jembrana, Bali)



BEAN CHARACTERISTICS

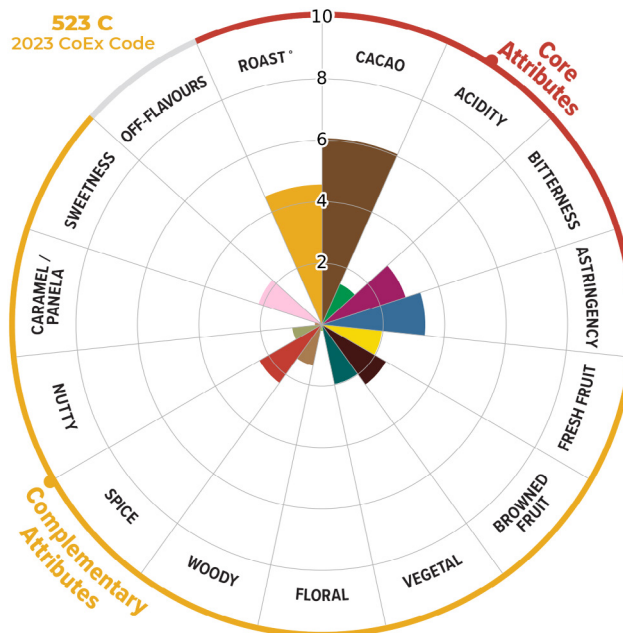
DOMINATING GENETIC ORIGIN	MIXES OF FORASTERO-TRINITARIO
LOCAL NAME OF VARIETY	MIXES OF MCC 02, SUL-2, PADANG TANAH, BLB, RCL PANTHER, RTNJ, ICCRI 03
BEAN SIZE (BEANS/100g)	51 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.96
MOISTURE CONTENT (%)	6.2 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	55.4

ROASTING CONDITIONS

TEMPERATURE (°C)	116
TIME (MIN)	28

CHOCOLATE FLAVOUR PROFILE

This unique chocolate immediately bursts with warm spices, including clove, cinnamon, white pepper, and tobacco. It then unfolds hints of both fresh and browned fruits, accompanied by low wood and vegetal notes. The distinct spiciness returns rapidly, defining the one-of-a-kind finish alongside a light astringency.



616 C Indonesia

ASIA & THE PACIFIC



PRODUCER

**PT. Ebier Suth Cokran
Cooperative**

LOCATION

Jl. Warsui RT.03 / RW.01
(Abreso, Ransiki-98355
South Manokwari,
West Papua)



BEAN CHARACTERISTICS

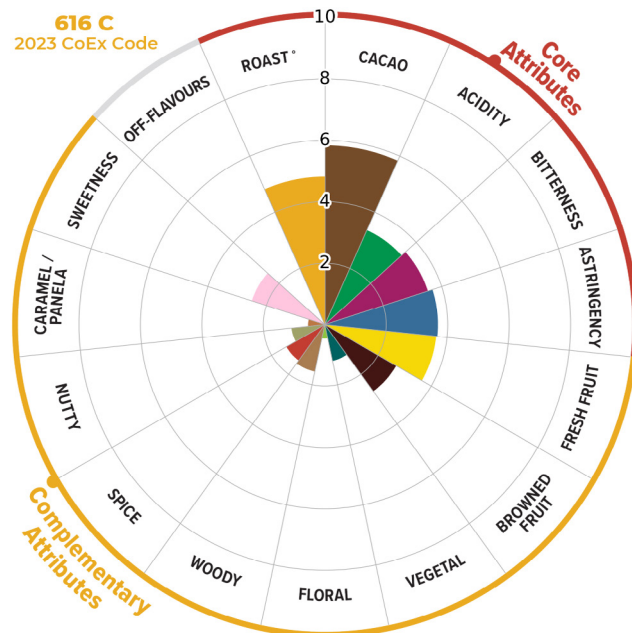
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	AMELONADO, HYBRIDS HASFARM, HYBRIDS BAL, SELECTION COKRAN, HYBRIDS SYNTHETIC PTP
BEAN SIZE (BEANS/100g)	83 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.20
MOISTURE CONTENT (%)	6.2 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	50.0

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

This bright and harmonious cacao reveals a robust cacao base, and a good balance between fresh tropical, berries and dark fruits, and raisin-like browned fruits. Core attributes are balanced, with a lasting fruitiness, underscored by hints of nuts, wood and light spices in the finale.



Indonesia 779 C



PRODUCER

**PT. Perkebunan Hasfarm
Sukokulon**

LOCATION

Pondok Dalem Subdistrict
(Semboro, Jember,
East Java)



BEAN CHARACTERISTICS

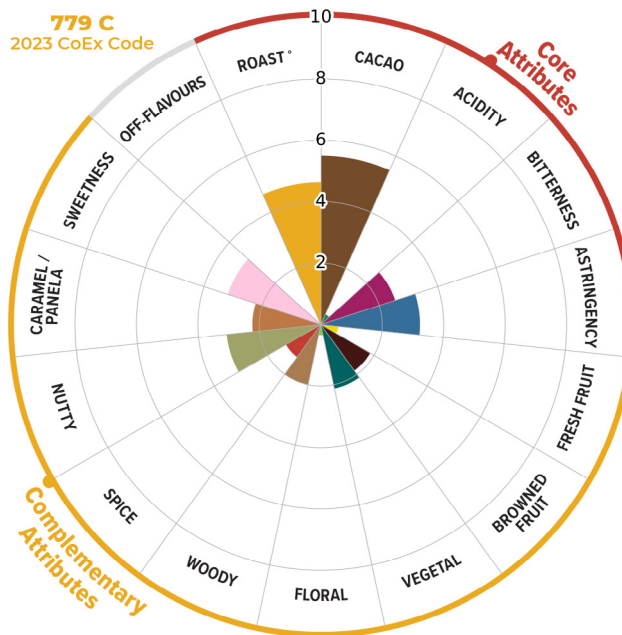
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	PNT 16, DR 1, DR 2, AND DR 38
BEAN SIZE (BEANS/100g)	101 (MEDIUM)
AVERAGE BEAN WEIGHT (g)	0.99
MOISTURE CONTENT (%)	6.9 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	47.8

ROASTING CONDITIONS

TEMPERATURE (°C)	112
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

This chocolate has a very pleasant, sweet caramel tone and a smooth creamy melt all along. It develops clear nuts (pecan), light herbal and browned fruit notes in the middle, and wood and hints of mild spices in the finale. The aftertaste is long with caramel flavours, and light wood notes.



973 C Jamaica

CENTRAL AMERICA
& THE CARIBBEAN

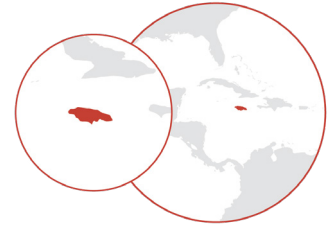


PRODUCER

**Pure Chocolate Jamaica
& Body Estate**

LOCATION

Toms Hope
(Fellowship, John Crow
Mountains, Portland)



BEAN CHARACTERISTICS

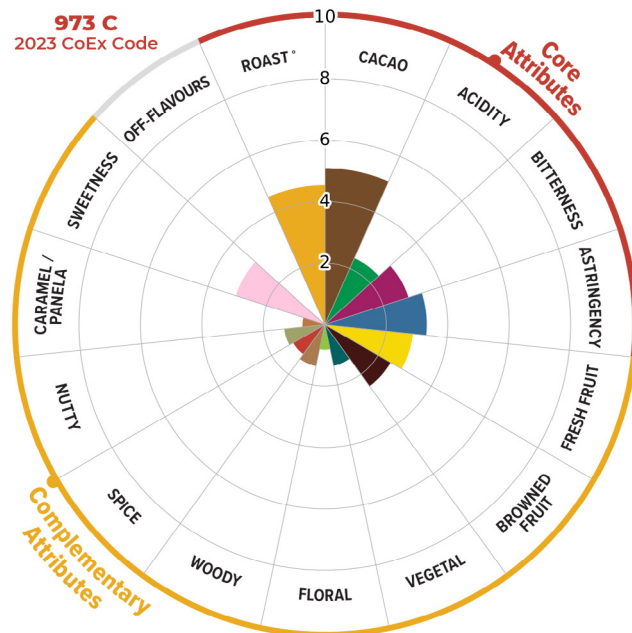
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	COCOA
BEAN SIZE (BEANS/100g)	92 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.09
MOISTURE CONTENT (%)	6.8 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	57.7

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

This complex chocolate harmoniously combines medium core attributes with fresh ripe dark fruits, berries, and browned fruits. Hints of nuts, wood, and a touch of panela sweetness are present throughout. The short finish is clean, leaving a sweet cacao note.



Malaysia 227 C



PRODUCER

Mispari Ramli

LOCATION

No.6, kg. Sungai Limau
(Sungai Besar, Sabak
Bernam, Selangor)



BEAN CHARACTERISTICS

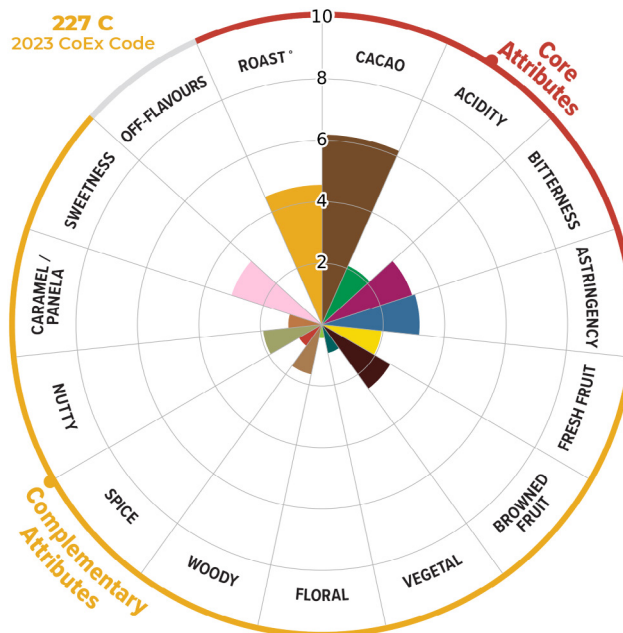
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	117 (SMALL)
AVERAGE BEAN WEIGHT (g)	0.85
MOISTURE CONTENT (%)	7.8 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	49.7

ROASTING CONDITIONS

TEMPERATURE (°C)	116
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

At first a mild, creamy cacao base balanced with moderate astringency and bitterness. A low acidity introduces hints of fresh and browned fruits. Acidity diminishes, velvety astringency returns, with hints of nuts, wood, spices, and low caramel. The finish is clear, with lingering astringency, wood, and a smooth cacao undertone.



868 C Martinique

CENTRAL AMERICA
& THE CARIBBEAN



PRODUCER

**Valcaco,
Jean-Michel MARIE**

LOCATION

Fond Cany,
97214 Le Lorrain



BEAN CHARACTERISTICS

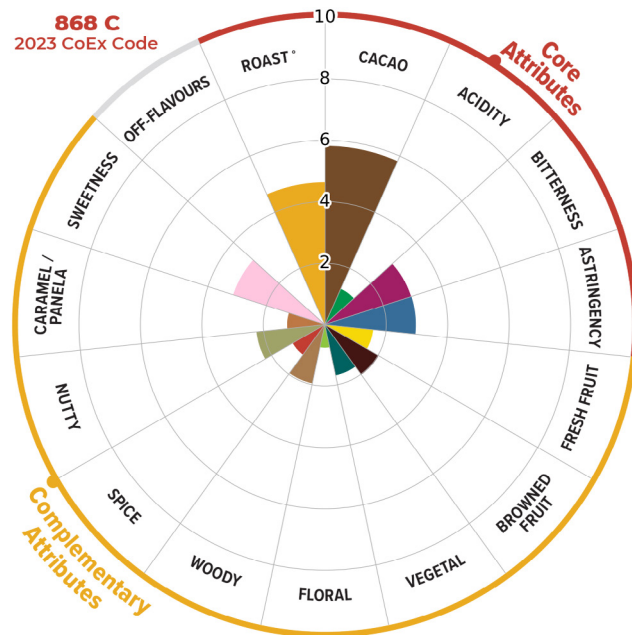
DOMINATING GENETIC ORIGIN	AMELONADO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	108 (MEDIUM)
AVERAGE BEAN WEIGHT (g)	0.93
MOISTURE CONTENT (%)	6.7 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	54.3

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	21

CHOCOLATE FLAVOUR PROFILE

This dark sample combines a robust chocolate note with low to moderate core attributes, all in harmonious balance. It uniquely blends complex notes of browned fruits and hints of fresh fruits, mild clear nuts, light wood and low vegetal. The finale is mild, ending on a long, sweet chocolate note.



Mexico 714 C



PRODUCER

**Juan Carlos Velázquez
Bautista**

LOCATION

Ejido Malpasito
(Huimanguillo)



BEAN CHARACTERISTICS

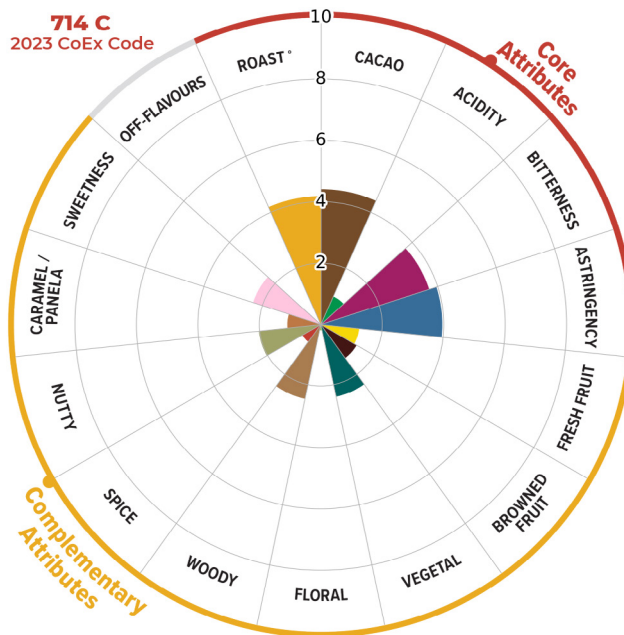
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	AGUA SELVA ALMENDRA BLANCA
BEAN SIZE (BEANS/100g)	66 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.52
MOISTURE CONTENT (%)	5.9 (LOW)
CACAO BUTTER CONTENT IN MASS (%)	58.4

ROASTING CONDITIONS

TEMPERATURE (°C)	109
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

This light-coloured chocolate begins mildly on a moderate sweet cacao note, then develops green and dark vegetal notes, nuts and nut skins and light wood. Moderate bitterness builds up from the middle, as well as astringency, slightly dominating a short finale.



898 C Nicaragua

CENTRAL AMERICA
& THE CARIBBEAN



PRODUCER

Sajonia Estate Coffee S.A.

LOCATION

Abisinia, Jinotega
(Region IV)



BEAN CHARACTERISTICS

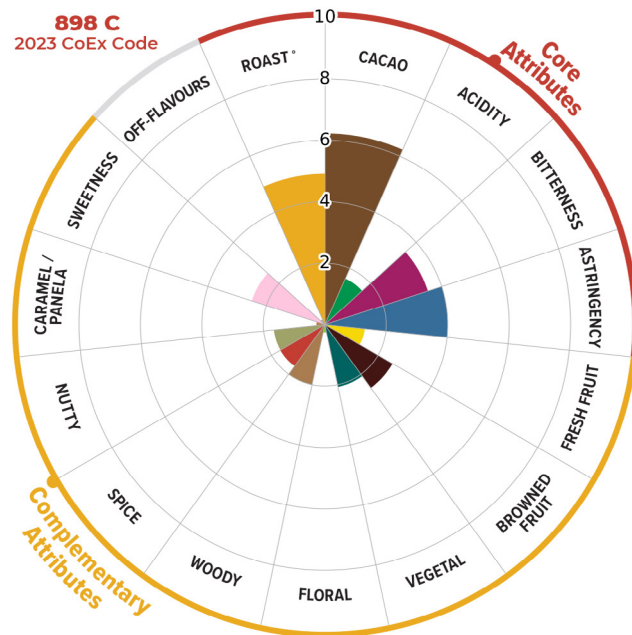
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	CRIOLLO (DE LA ZONA)
BEAN SIZE (BEANS/100g)	67 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.49
MOISTURE CONTENT (%)	6.6 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	56.5

ROASTING CONDITIONS

TEMPERATURE (°C)	117
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

The strong cacao note underlines a strong fleeting yet clear earthy note and some overripe browned fruit. Flavours evolve towards dark wood and finally spicy tobacco and roasted nut notes that form a short finish.



Nigeria 947 C

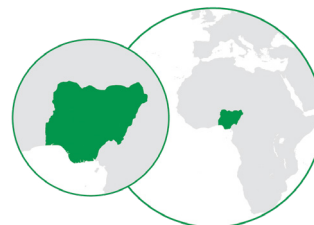


PRODUCER

Ehimika Emmanuel

LOCATION

Egbeta (Ovia, Edo)



BEAN CHARACTERISTICS

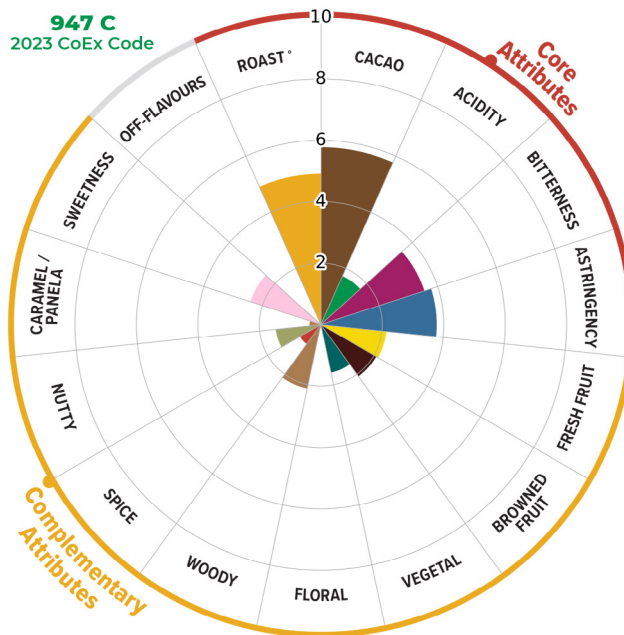
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	72 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.39
MOISTURE CONTENT (%)	6.1 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	54.3

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

This chocolate is dominated by a strong cacao base, and good browned fruits (dates). Low acidity and hints of fresh fruit appear shortly, leaving woody, nutty and vegetal notes to develop. The moderate bitterness spans all along, until an equally moderate astringency rises towards the end.



592 C Nigeria

AFRICA &
THE INDIAN OCEAN

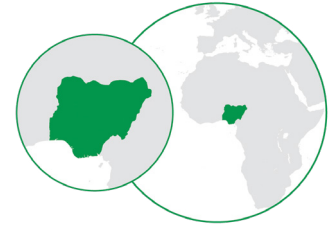


PRODUCER

Okongor Obasi

LOCATION

Biajua
(Boki, Cross River,
South South)



BEAN CHARACTERISTICS

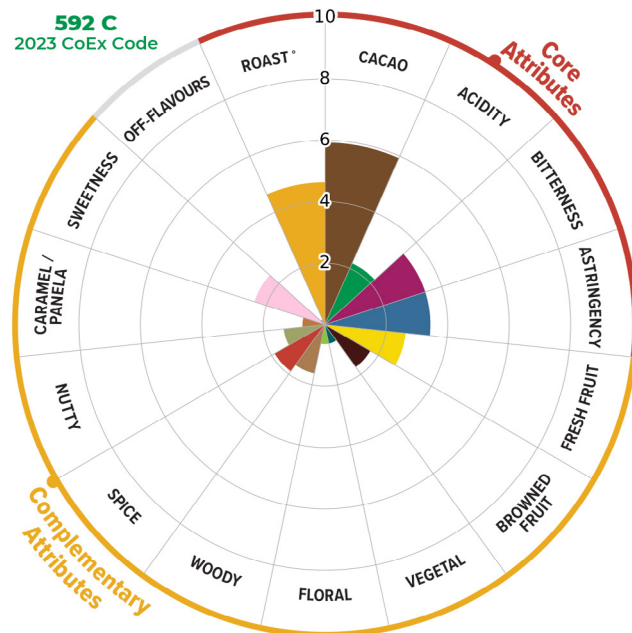
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	TC SERIES AND AMAZON
BEAN SIZE (BEANS/100g)	82 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.22
MOISTURE CONTENT (%)	6.3 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	56.2

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

This chocolate first reveals light acidulated fresh fruits, dark cherries, and low browned fruits. It then evolves towards nuts and coconuts, and finishes with a hint of spices, all resting on a good cacao base. The aftertaste is short. A unique chocolate.



Peru 763 C



PRODUCER

Asoc. Productores Agropecuarios Valle Nazangaro de Vizcatán del Ene-Vraem, Distrito Vizcatán del Ene – Carmen Montes Taipe

LOCATION

Centro Poblado de las Palmeras Naz
(La Convención, Vizcatán del Ene, Junín)



BEAN CHARACTERISTICS

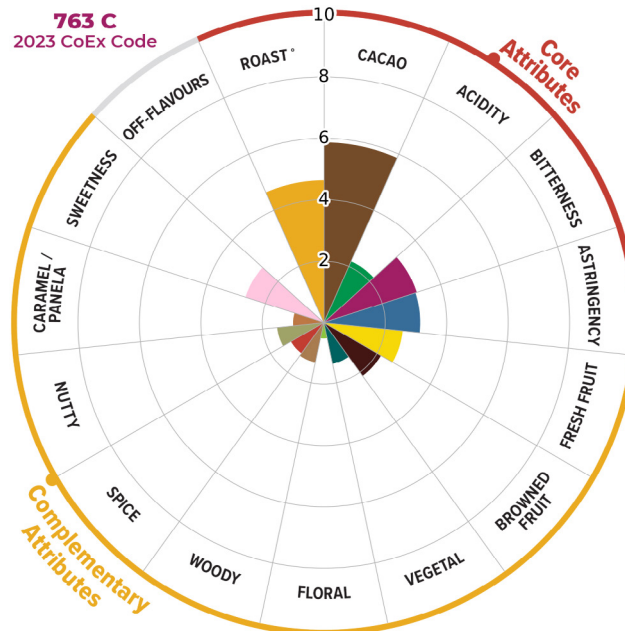
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	VRAE 99
BEAN SIZE (BEANS/100g)	73 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.37
MOISTURE CONTENT (%)	6.6 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	56.5

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

This unique, subtle cacao starts with a creamy and sweet chocolate note lasting the whole tasting. A low-medium bitterness and astringency support gradually appearing fresh yellow, dark and tropical fruits, and some browned figs. Undertones of nuts and mild spices complete the complexity, that closes with a chocolatey finish.



337 C Peru

SOUTH AMERICA



PRODUCER

Juan Laura - The Chocolate Farmer: Liliana Laura Vila

LOCATION

Pichari Alta s/n.
Finca Nueva Esperanza
(Pichari, Cusco)



BEAN CHARACTERISTICS

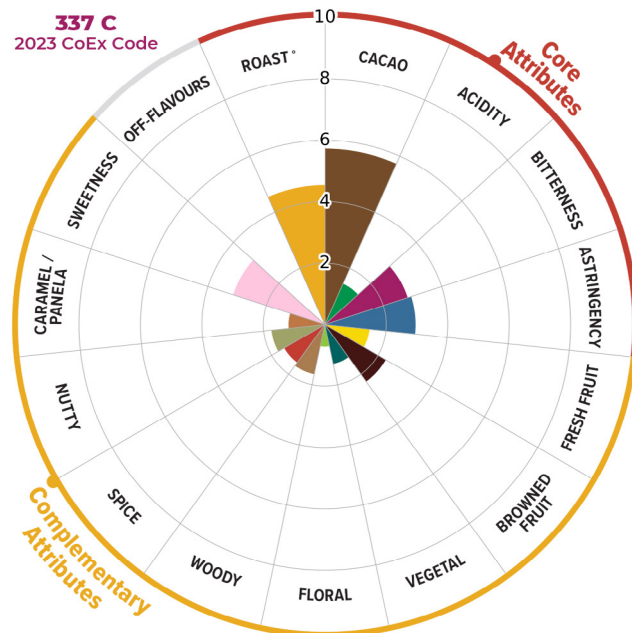
DOMINATING GENETIC ORIGIN	NATIVE SELECTION
LOCAL NAME OF VARIETY	VRAE 99 (GANZO)
BEAN SIZE (BEANS/100g)	79 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.27
MOISTURE CONTENT (%)	7.1 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	54.5

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

This chocolate opens with a distinctive balance of sweetness, warm spices (cinnamon, pepper), and subtle fresh fruit and caramel notes. Texture is delicate and creamy. The flavour deepens with browned fruit and fleeting floral hints. It's complex and harmonious, with a clear yet mild profile, low acidity, and pleasant astringency.





PRODUCER

José Luis Pérez Figueroa
– **Agroindustrias Conveca**

LOCATION

Chaupimayo C
(Echarati, La Convención,
Cusco)



BEAN CHARACTERISTICS

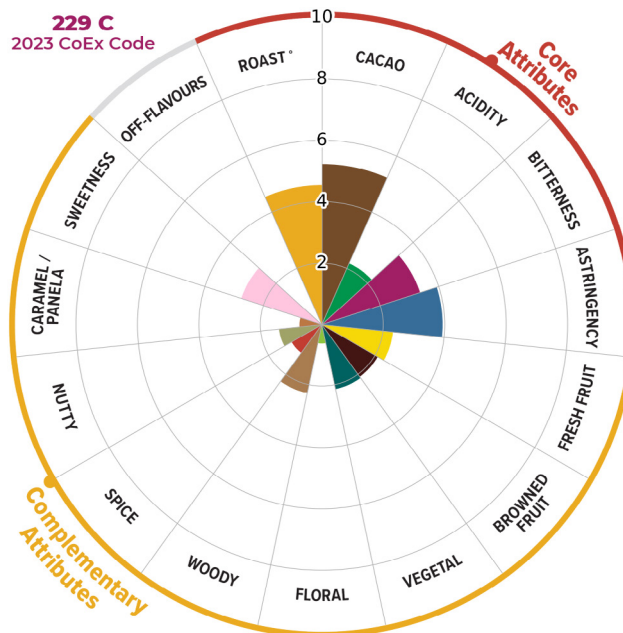
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	CHUNCHO
BEAN SIZE (BEANS/100g)	81 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.23
MOISTURE CONTENT (%)	6.6 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	57.5

ROASTING CONDITIONS

TEMPERATURE (°C)	112
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

It starts with moderate core attributes. Vegetal and light wood notes appear with a pleasing astringency. Low acidity, hints of berries, tropical fruits, and raisins follow. The end develops wood, nut skins, and hints of flowers, vanilla anise. The clean finish lingers with astringency, cacao, and spices. Unique and complex.



396 C Philippines

ASIA & THE PACIFIC

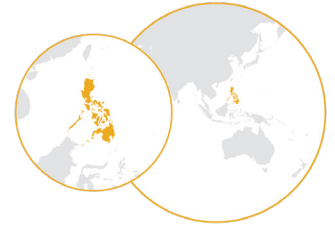


PRODUCER

Saloy Organic Farmers Association

LOCATION

Barangay Saloy,
(Calinan District,
Davao City, Davao del
Sur Región XI)



BEAN CHARACTERISTICS

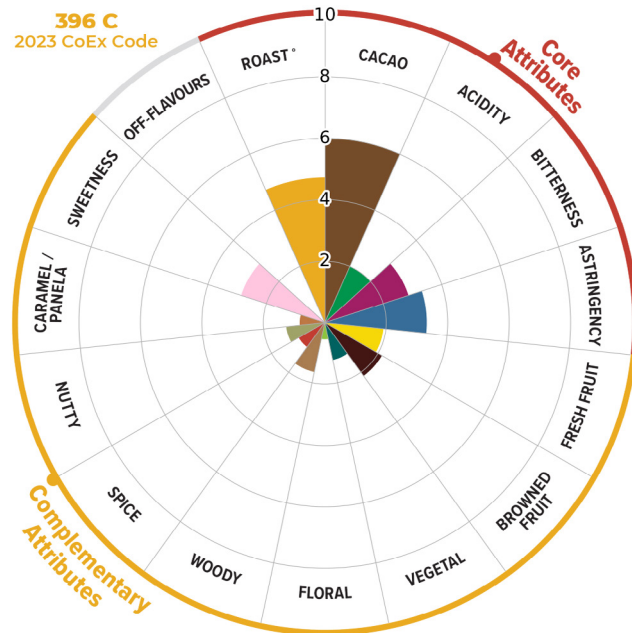
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	78 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.28
MOISTURE CONTENT (%)	6.6 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	56.7

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

This balanced chocolate features good cacao with low to moderate bitterness and astringency. Mild fresh acidity emerges, offering hints of red berries, cherries, and tropical fruits, alongside subtle notes of raisins and vegetal/earthy tones. Light wood and nut skins and a lingering astringency support a mild sweetness in the aftertaste.



Puerto Rico 381 C

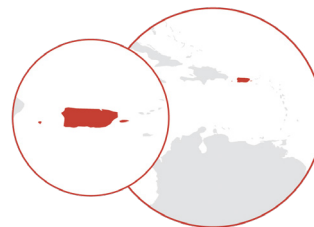


PRODUCER

David Valentín

LOCATION

Carretera 433, km 102
(San Sebastián, Barrio
Mirabales, Sector
Mirabales Noroeste)



BEAN CHARACTERISTICS

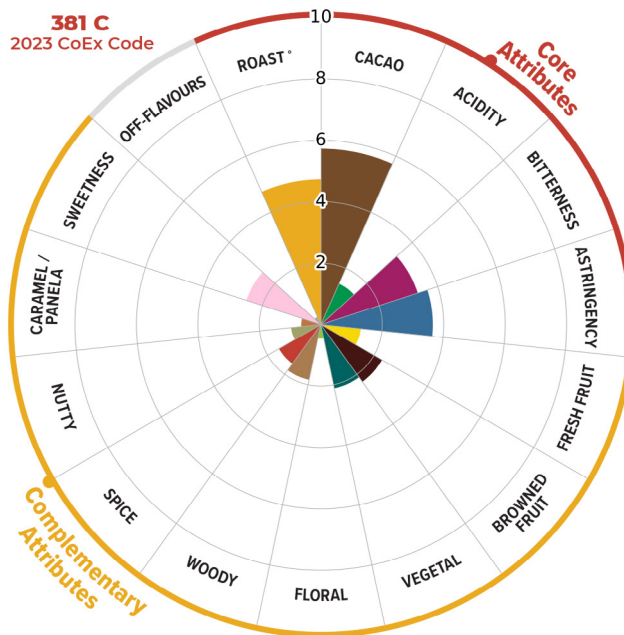
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100g)	71 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.41
MOISTURE CONTENT (%)	6.4 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	56.4

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

It begins with a robust cacao note and distinct herbal green undertones. The mouthfeel is dry, the middle balances raisins, dried figs, low banana, and hints of overripe fruits. Soft spices, tobacco, and clear wood develop towards a velvety astringency over the strong cacao base in the clean aftertaste.



632 C Puerto Rico

CENTRAL AMERICA
& THE CARIBBEAN

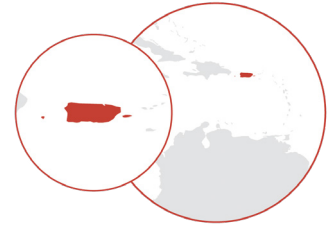


PRODUCER

Hacienda Terruño JS

LOCATION

Rd. 802 km 5.5 Int.
(Naranjito)



BEAN CHARACTERISTICS

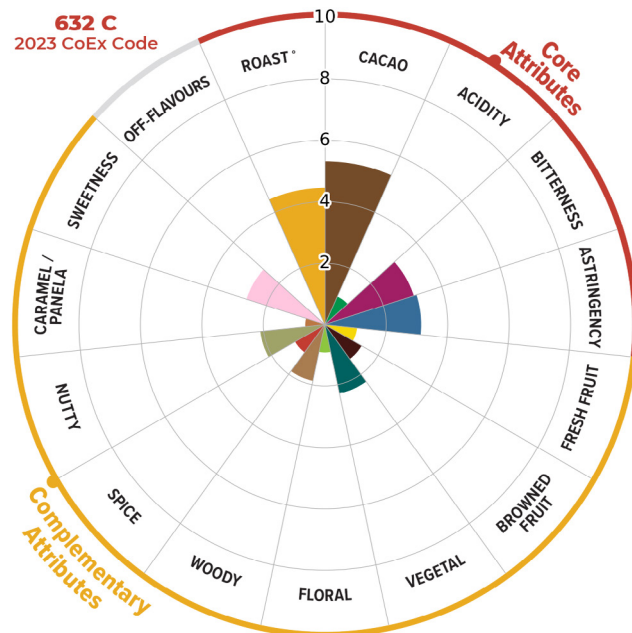
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TARS
BEAN SIZE (BEANS/100g)	70 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.43
MOISTURE CONTENT (%)	7.0 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	57.3

ROASTING CONDITIONS

TEMPERATURE (°C)	110
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

This chocolate offers a lingering creamy chocolate tone with clear nut and nut skin notes intensifying throughout. Green vegetal notes and subtle wood are present. The middle includes undertones of browned fruits and light floral hints. The finish reveals a moderate astringency and bitterness, lingering on the long-lasting chocolate note.



Taiwan 699 C

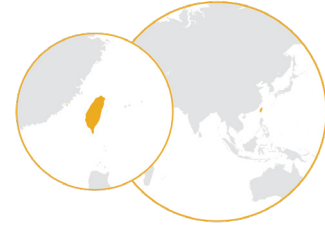


PRODUCER

Chung Sheng Chen

LOCATION

Ai-Liao Village
(Neipu Township,
Pingtung County)



BEAN CHARACTERISTICS

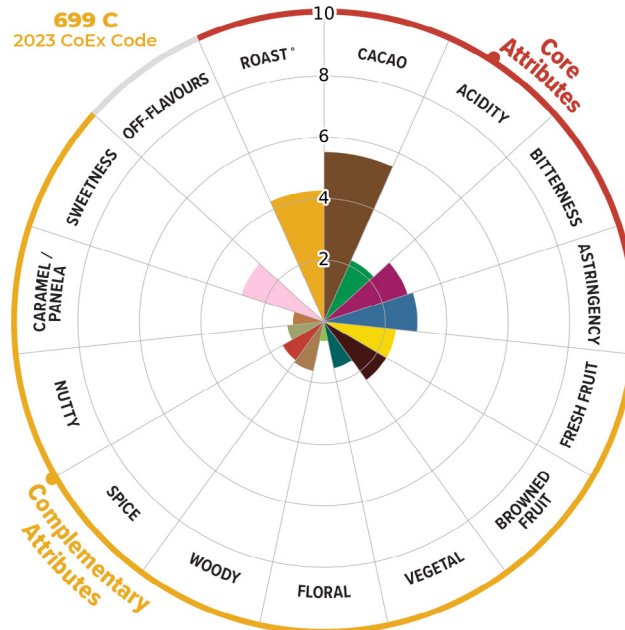
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100g)	80 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.25
MOISTURE CONTENT (%)	6.6 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	53.0

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

This chocolate has a unique and complex flavour profile, with rich herbal and citrus notes, completed by browned, cooked fruit, mild floral and spicy tobacco notes. It has a sweet caramel aftertaste with some lingering wood.



535 C Taiwan

ASIA & THE PACIFIC



PRODUCER

His Hsien Lai

LOCATION

Niu Jian Wan Duan
(Wanluan Township,
Pingtung County)



BEAN CHARACTERISTICS

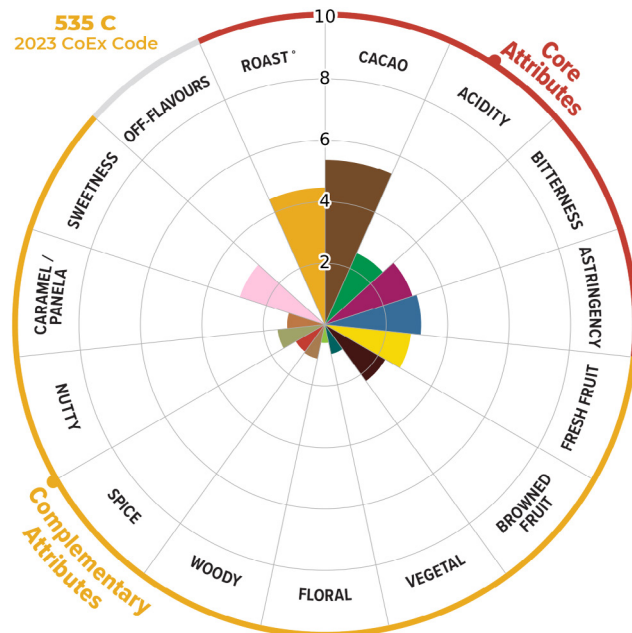
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100g)	81 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.23
MOISTURE CONTENT (%)	7.2 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	57.0

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

This chocolate begins with a burst of acidity featuring tropical fresh fruit notes (maracuja), on otherwise balanced core. The development unfolds with dried apricots, accompanied by a complex mix of floral, vegetal, nutty, spicy, and woody undertones. Its smooth texture reveals hints of caramel and panela. A unique chocolate experience.



Tanzania 734 C

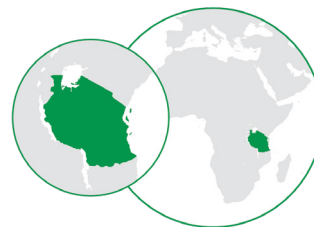


PRODUCER

Kokoa Kamili – Women’s Lot

LOCATION

Chiwachiwa Village
(Mbingu Ward, Mlimba,
Morogoro)



BEAN CHARACTERISTICS

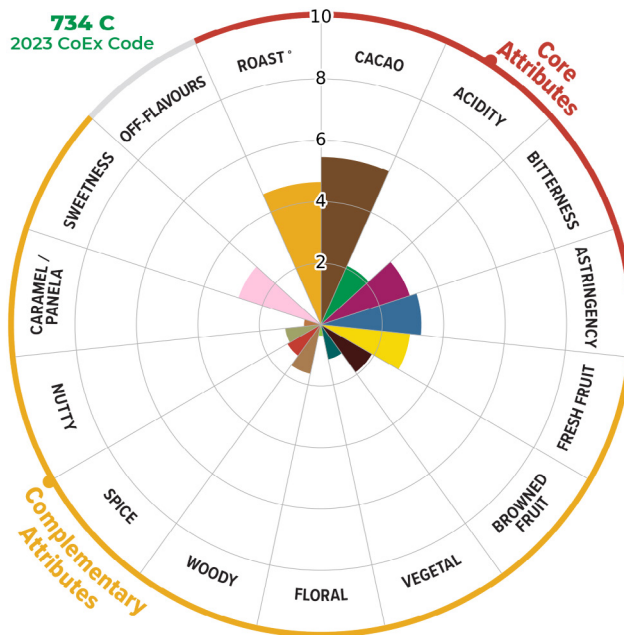
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	–
BEAN SIZE (BEANS/100g)	95 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.05
MOISTURE CONTENT (%)	7.3 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	59.1

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

This mild and very balanced chocolate starts on a robust cacao note, fresh yellow and dark fruits, along with low browned fruits. This light fruitiness persists, backed by undertones of nuts, light spices and wood. The finish brings back cacao and a pleasant mild caramel note.



805 C Thailand

ASIA & THE PACIFIC



PRODUCER

Beantobar Chanthaburi Co., Ltd.

LOCATION

Klongnarai, Chanthaburi



BEAN CHARACTERISTICS

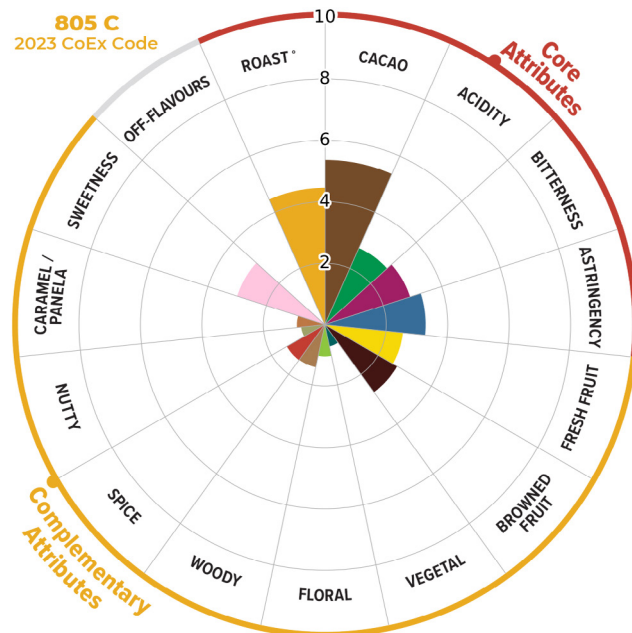
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	CHUMPHON
BEAN SIZE (BEANS/100g)	87 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.15
MOISTURE CONTENT (%)	6.4 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	59.1

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

This unique and complex chocolate has very balanced low to moderate core attributes, the light acidity appearing rapidly, revealing some fresh grapefruit and pear notes. Browened fruits appear later, while the finish is rather mild with a good cacao base and undertones of dark wood, herbs and spices.



Togo 627 C

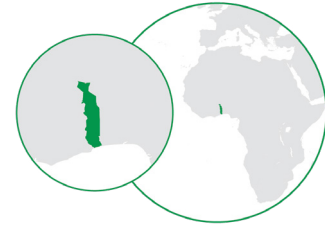


PRODUCER

ETSONENYO
– Komla Yebo

LOCATION

Tove Ati, Kpalime, Kloto,
(Plateaux-Ouest)



BEAN CHARACTERISTICS

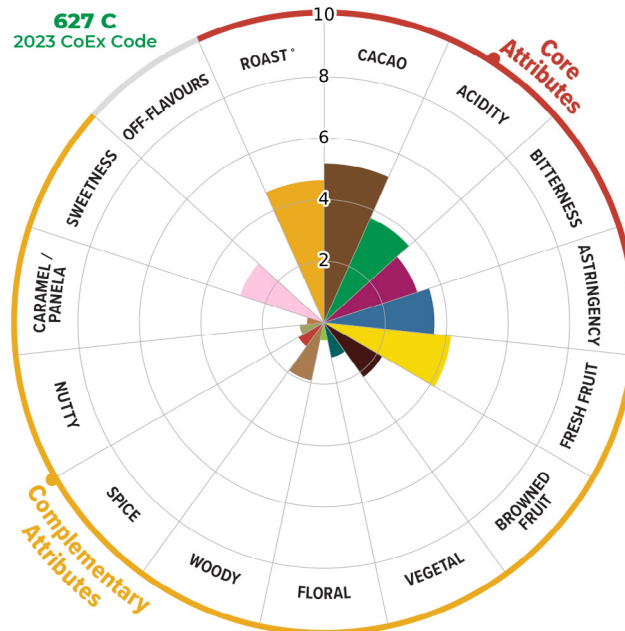
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	AGRIC
BEAN SIZE (BEANS/100g)	82 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.22
MOISTURE CONTENT (%)	6.5 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	55.0

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

This unique and complex chocolate starts with a moderately creamy cacao. Rapidly a fresh acidity appears, with fresh berries and citrus, and browned fruits like dried apricots. This combination is underscored by light and dark wood. The finale is back to cacao, with moderate and balanced astringency and bitterness.



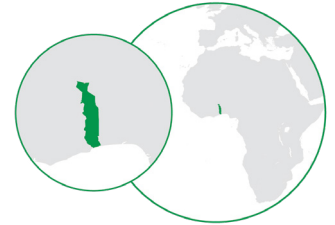


PRODUCER

Kossi Guezere

LOCATION

Dentey Kopé, Wawa
(Plateaux-Ouest)



BEAN CHARACTERISTICS

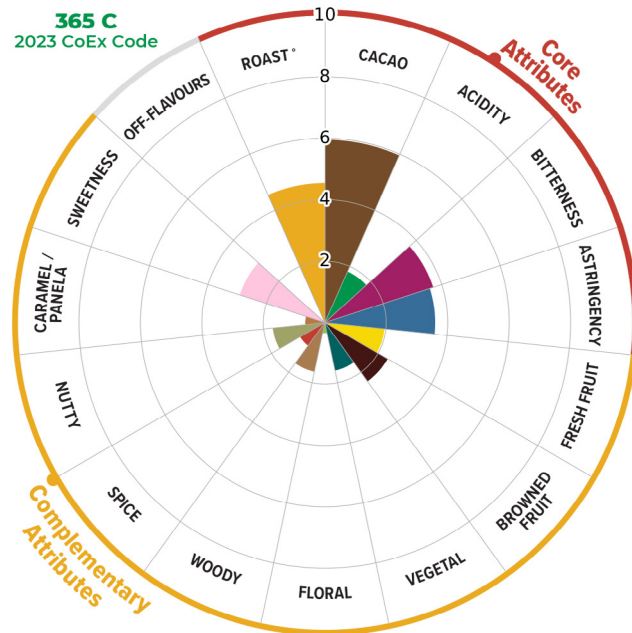
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	AGRIC (HYBRID)
BEAN SIZE (BEANS/100g)	96 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.04
MOISTURE CONTENT (%)	6.3 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	55.2

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	21

CHOCOLATE FLAVOUR PROFILE

This harmonious chocolate features a robust cacao base with balanced moderate astringency and bitterness. It pairs low acidity with fresh dark cherries and browned fruits, and clear notes of low nuts, nut skins, wood, and green vegetal elements. The short aftertaste is clean and centered on cacao and light wood.



Togo 577 C

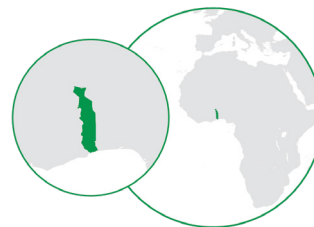


PRODUCER

SCOOPS IKPA
– Komi Aziaguey

LOCATION

Itimogo, Wawa
(Plateaux-Ouest)



BEAN CHARACTERISTICS

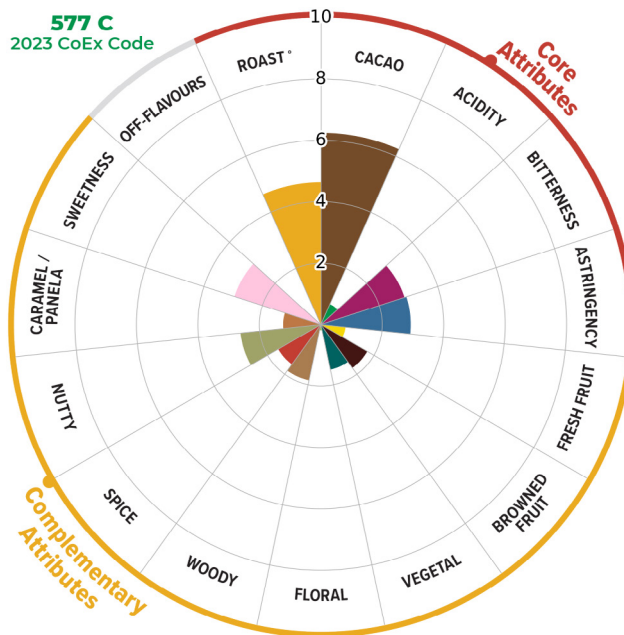
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	AGRIC (HYBRID)
BEAN SIZE (BEANS/100g)	85 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.18
MOISTURE CONTENT (%)	6.2 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	54.5

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

This chocolate features a deep, long-lasting cacao/chocolate base with a sweet caramel undertone and nuts. Low spices (tobacco) and woody notes characterise the middle, while the finish reveals herbal/mushroom back notes alongside lingering low core attributes.



505 C Trinidad and Tobago

CENTRAL AMERICA
& THE CARIBBEAN



PRODUCER

Doolarie Ramdath

LOCATION

351 Rio Claro Mayaro Rd
(Ecclesville, Rio Claro)



BEAN CHARACTERISTICS

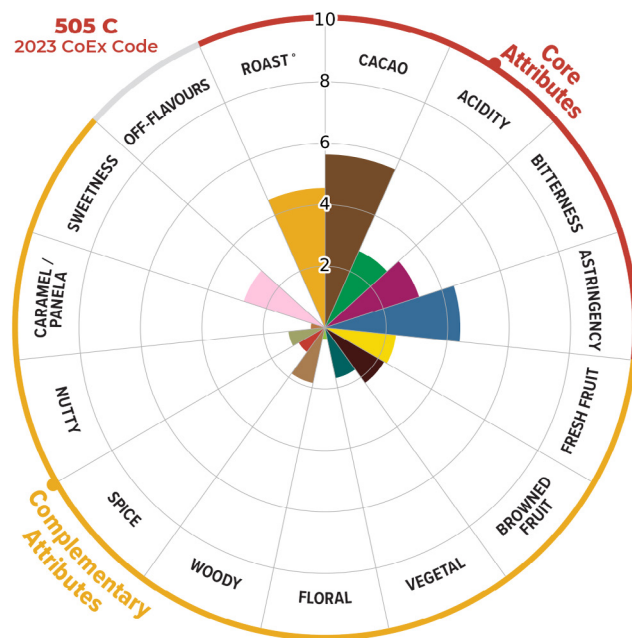
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	70 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.43
MOISTURE CONTENT (%)	6.2 (OPTIMAL)
CACAO BUTTER CONTENT IN MASS (%)	54.8

ROASTING CONDITIONS

TEMPERATURE (°C)	116
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

This smooth chocolate opens with moderate acidity over a solid cacao base, hints of fresh grapefruit, tropical, and yellow fruits. It transitions to deeper raisins and dried apricots, mild wood, and vegetal notes. Subtle hints of tobacco emerge, and astringency builds up in the finish supporting the lingering cacao aftertaste.



Trinidad and Tobago 564 C



PRODUCER

Shankar Teelucksingh

LOCATION

300A Granville Village,
Granville, Mile Mark 1
Granville Road,
Granville-Cedros cluster
(St. Patrick West)



BEAN CHARACTERISTICS

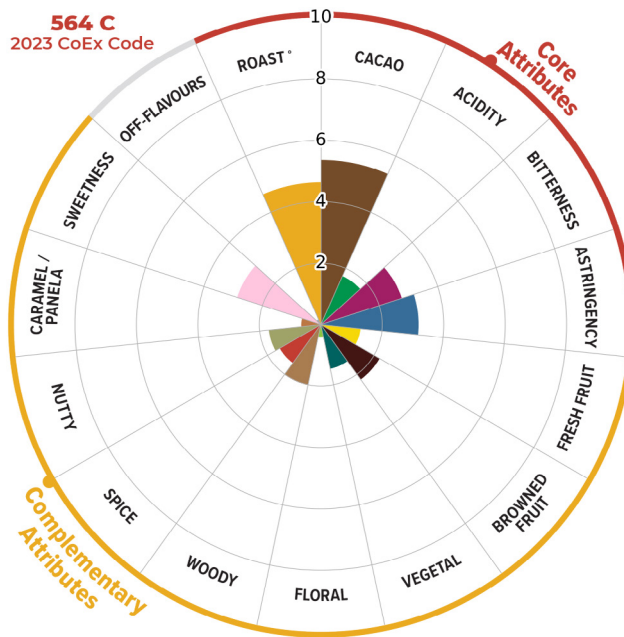
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100g)	83 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.20
MOISTURE CONTENT (%)	6.9 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	52.6

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

This complex chocolate opens with a robust cacao note, and a mild and creamy caramel touch. A subtle acidity develops and persists to the finish, accompanied by light browned fruits and clear mild spices (cinnamon, pepper, clove). Nutty and vegetal undertones, a lingering woody note support light astringency in the aftertaste.



708 C Trinidad and Tobago

CENTRAL AMERICA
& THE CARIBBEAN



PRODUCER

Stephanie Omardeen

LOCATION

Madamas Rd Braso Seco
Paria (St. George East)



BEAN CHARACTERISTICS

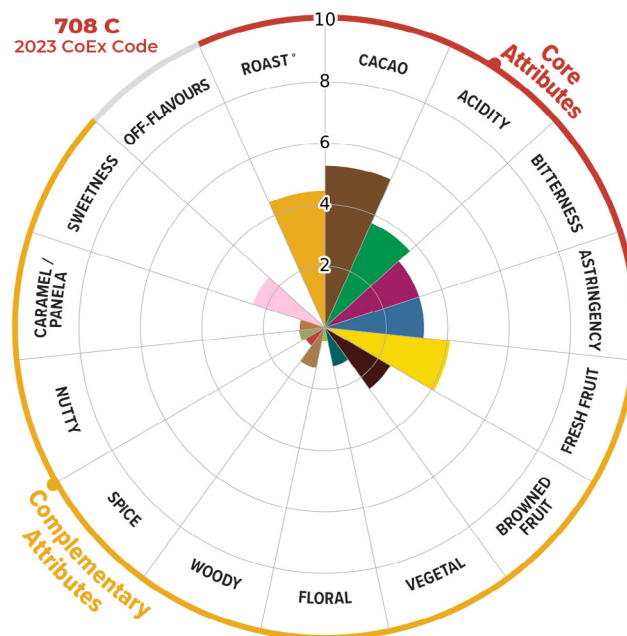
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100g)	79 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.27
MOISTURE CONTENT (%)	7.0 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	54.2

ROASTING CONDITIONS

TEMPERATURE (°C)	117
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

This bright and clean tasting chocolate boasts a pleasant fresh acidity and clear fresh fruits like citrus and white fruits, along with some raisins and plums like browned fruits. Low nut, wood and herbal flavours are fleetingly present, leading to a chocolatey finish.



Venezuela 192 C

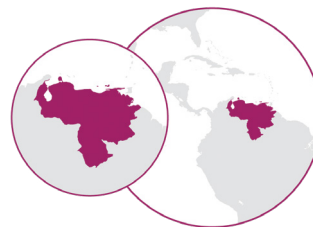


PRODUCER

Kattah Bohórquez

LOCATION

Sector Tres Esquinas,
Comunidad Puerta
Redonda, Parroquia
Urdaneta (Municipio Páez,
Estado Apure)



BEAN CHARACTERISTICS

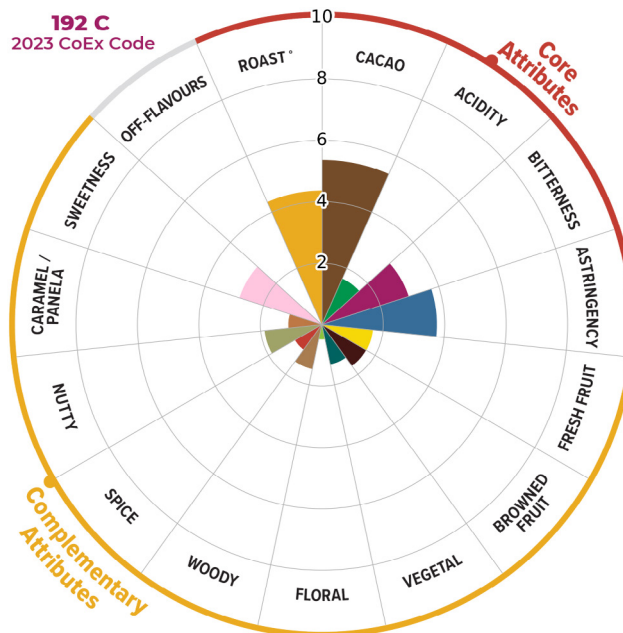
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	BRISAS DEL SARARE
BEAN SIZE (BEANS/100g)	54 (STANDARD)
AVERAGE BEAN WEIGHT (g)	1.85
MOISTURE CONTENT (%)	6.5 (MEDIUM)
CACAO BUTTER CONTENT IN MASS (%)	52.0

ROASTING CONDITIONS

TEMPERATURE (°C)	110
TIME (MIN)	30

CHOCOLATE FLAVOUR PROFILE

This chocolate starts with balanced moderate cacao, medium-low bitterness, and slightly elevated pleasant astringency. Low acidity follows harmoniously with browned and tropical fruits. Later, astringency returns, accompanied by nut skins, woodiness, subtle spices, and caramel. The finish is clean, featuring a long-lasting combination of sweet cacao and nutty astringency.





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CHOCOLATE FLAVOUR PROFILE DESCRIPTIONS PROVIDED BY
The Technical Committee and compiled by Julien Simonis

THE 50 CHOCOLATES
**Cacao beans from the producers of the BEST 50 Edition 2023
processed into mass and chocolate by Cacao of Excellence at
the R&D Laboratory in Rome, Italy**

CHOCOLATE BOX DESIGNED AND PRODUCED BY
Daniel Gutiérrez

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in Coffee and Cocoa in the Americas



BELCOLADE





**Empowering a new generation
of cacao producers of excellence**

Cacao of Excellence

The past year has witnessed remarkable strides within the Cacao of Excellence programme, marked notably by the inauguration of the Cacao of Excellence Laboratory in Rome in March of 2023. Another pivotal moment unfolded in September of the same year with the release of the Cacao of Excellence Guide for the Assessment of Cacao Quality and Flavour, funded by the USDA-MOCCA project. This publication not only contains the valuable expertise of over 100 sector experts but has swiftly become an indispensable resource for an expanding cohort of stakeholders across the cacao value chain.

Further contributing to the programme's momentum, the 2024 unveiling of the Cacao of Excellence and FAO Investment Centre Market Intelligence Report for Increasing Cacao Quality, will illuminate the potential for a more segmented value chain and de-commoditised cacao market. This significant publication promises to shape the future landscape of the cacao sector.

Looking ahead, Cacao of Excellence is poised to intensify its commitment to global capacity building for enhancing cacao quality and flavour. Concurrently, efforts will be concentrated on the development of additional tools tailored to achieving these objectives. Through collaboration with an extensive network of partners, the programme aspires to facilitate cacao producers' entry into a higher value market, one propelled by a commitment to excellence in both quality and flavour.

I invite you to explore the rich cacao diversity of the 2023 award-winning cacao producers of excellence.



Julien Simonis

Cacao of Excellence Programme Manager



cacaofexcellence.org

