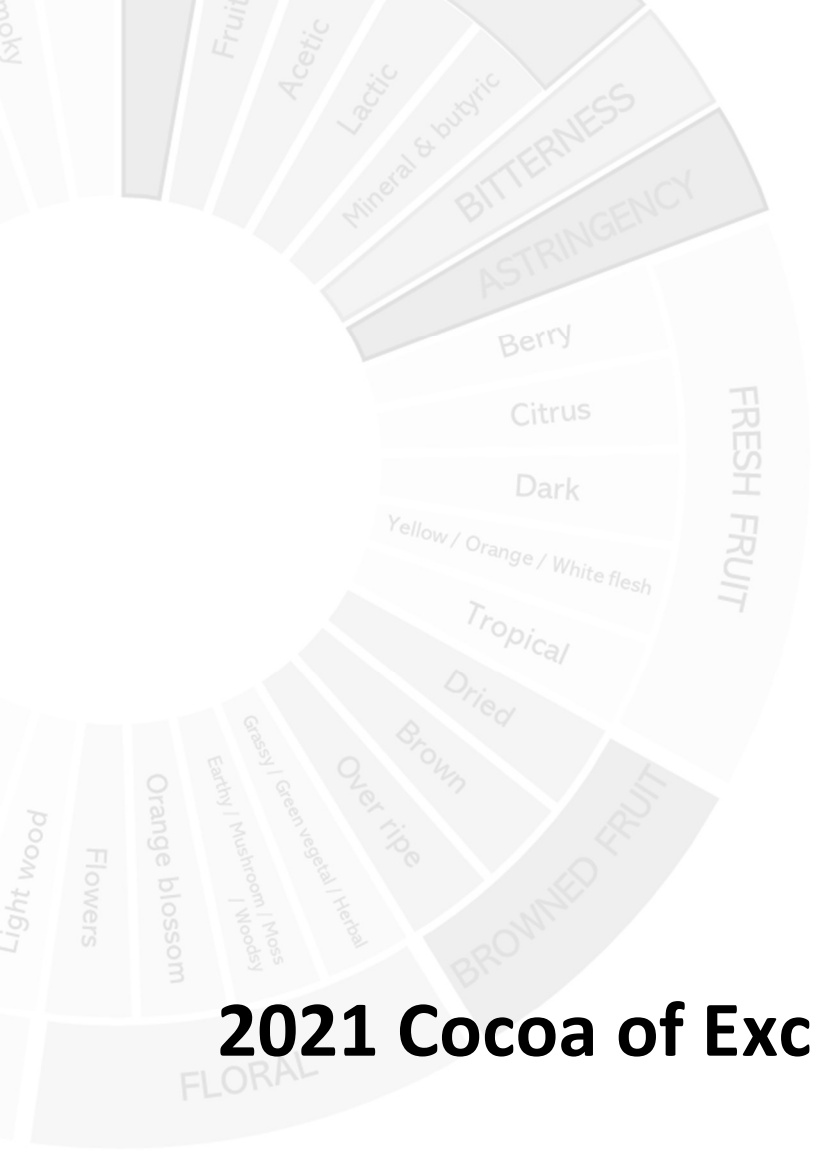

Alliance

2021 Cocoa of Excellence Awards

Producers' information

Celebrated on 16 December 2021

www.cocoaofexcellence.org

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Background

Since its creation in 2009, the Cocoa of Excellence Programme recognises cocoa quality and flavour diversity to improve farmers' livelihoods and drive sustainability of the cocoa supply chain. It offers an entry point for cocoa producers to participate in the Cocoa of Excellence Awards, a global competition recognizing the work of cocoa farmers and celebrating the diversity of cocoa flavours across the different origins of the world. Cocoa of Excellence also offers market opportunities and provides incentives to safeguard cocoa diversity for the benefit of the entire value chain, from the farming communities to the consumers.

Cocoa of Excellence is led by the Alliance of Bioversity International and the International Center for Tropical Agriculture (CIAT), part of the CGIAR and organized in partnership with the International Cocoa Organization (ICCO), Guittard Chocolate, Seguine Cacao, Cocoa and Chocolate Advisors, the USDA project Maximising Opportunities for Cacao and Coffee in Latin America (MOCCA), the Italian Ministry of Foreign Affairs and International Cooperation, Salon du Chocolat / Event International, Barry Callebaut and Cacao Barry, Puratos-Becolade, the Cocoa Research Centre of the University of the West Indies (CRC/UWI), Valrhona, Regis Bouet, TreeGether, *Universidad Nacional Agraria La Molina Peru*, the Cocoa Research Institute of Ghana (CRIG), the Zurich University of Applied Sciences (ZHAW), CacaoCrudo, Herencia, CocoaTown, SGS, OLAM, Alexandre Chocolaterie, ClearChox, *Universidad del Valle de Guatemala* and the *Organizzazione internazionale italo-latino americana (IILA)* and FairtTrade International.

Cocoa-producing origins were invited to submit samples of 5kg of well-prepared, fermented and dried cocoa beans representing the genetic and geographic origins of their regions, through their respective National Organizing Committees (NOCs) by 31 January 2021, following the guidelines for participation.

For the 2021 Edition, **53 cocoa producing origins** participated with **235 cocoa bean samples received**. These were assigned a blind code on reception and evaluated for physical and whole and cut bean sensory qualities. Of these, **234 accepted cocoa bean samples** were processed into cocoa liquor and evaluated blindly by the **11 members of the Cocoa of Excellence Technical Committee**, a panel of international experts in sensory evaluation -

http://www.cocoaofexcellence.org/coex-programme-technical-committee.

From the liquor evaluation, the **Best 50 high-quality cocoa samples were selected**, representing the four cocoa-producing regions. These were processed into a dark chocolate (66%), tempered and moulded. These Best 50 samples were then evaluated blindly by the Technical Committee and a larger panel of **39 experts and professional chocolate makers** - http://www.cocoaofexcellence.org/jury-for-the-best-50

During the Cocoa of Excellence 2021 Awards virtual ceremony on 16 December 2021, the following Awards were celebrated: **16 Gold, 17 Silver, and 17 Bronze**.

For more information about Cocoa of Excellence visit the website: www.cocoaofexcellence.org

The Best 50 Cocoa Bean Samples (by Region)				
Region	**Origin**	**2021 Award**	**CoEx Code**	**Page Number**
Africa & the Indian Ocean	Cameroon	Bronze	596	7
Africa & the Indian Ocean	Cote d'Ivoire	Silver	907	8
Africa & the Indian Ocean	Ghana	Silver	137	9
Africa & the Indian Ocean	Ghana	Bronze	199	10
Africa & the Indian Ocean	Ghana	Bronze	464	11
Africa & the Indian Ocean	Madagascar	Gold	873	12
Africa & the Indian Ocean	Madagascar	Bronze	379	13
Africa & the Indian Ocean	Madagascar	Bronze	461	14
Africa & the Indian Ocean	Tanzania	Silver	150	15
Africa & the Indian Ocean	Togo	Gold	744	16
Africa & the Indian Ocean	Togo	Gold	328	17
Africa & the Indian Ocean	Togo	Bronze	125	18
Africa & the Indian Ocean	Uganda	Bronze	527	19
Asia, Pacific & Australia	Australia	Bronze	843	20
Asia, Pacific & Australia	China	Gold	315	21
Asia, Pacific & Australia	Hawaii	Gold	618	22
Asia, Pacific & Australia	Hawaii	Silver	736	23
Asia, Pacific & Australia	Indonesia	Gold	876	24
Asia, Pacific & Australia	Malaysia	Gold	515	25
Asia, Pacific & Australia	Malaysia	Bronze	624	26
Asia, Pacific & Australia	Papua New Guinea	Bronze	644	27
Asia, Pacific & Australia	Papua New Guinea AROB	Gold	211	28
Asia, Pacific & Australia	Philippines	Gold	371	29
Asia, Pacific & Australia	Philippines	Gold	386	30
Asia, Pacific & Australia	Philippines	Silver	649	31
Asia, Pacific & Australia	Taiwan	Gold	331	32
Central America & Caribbean	Dominican Republic	Silver	733	33
Central America & Caribbean	Dominican Republic	Silver	477	34
Central America & Caribbean	El Salvador	Silver	239	35
Central America & Caribbean	Guatemala	Gold	493	36
Central America & Caribbean	Mexico	Gold	642	37
Central America & Caribbean	Nicaragua	Bronze	298	38
Central America & Caribbean	Panama	Bronze	284	39
Central America & Caribbean	Panama	Bronze	432	40
Central America & Caribbean	Panama	Bronze	954	41
Central America & Caribbean	Puerto Rico	Silver	212	42
Central America & Caribbean	Puerto Rico	Silver	559	43
Central America & Caribbean	Trinidad and Tobago	Silver	182	44
Central America & Caribbean	Trinidad and Tobago	Silver	353	45
Central America & Caribbean	Trinidad and Tobago	Bronze	608	46
South America	Bolivia	Gold	719	47
South America	Bolivia	Silver	451	48
South America	Brazil	Gold	958	49
South America	Brazil	Silver	798	50
South America	Brazil	Silver	304	51
South America	Colombia	Bronze	347	52
South America	Ecuador	Silver	557	53
South America	Peru	Gold	985	54
South America	Peru	Silver	871	55
South America	Peru	Bronze	482	56

The Best 50 Cocoa Bean Samples (by Origin)				
Origin	**Region**	**2021 Award**	**CoEx Code**	**Page Number**
Australia	Asia, Pacific & Australia	Bronze	843	20
Bolivia	South America	Gold	719	47
Bolivia	South America	Silver	451	48
Brazil	South America	Gold	958	49
Brazil	South America	Silver	798	50
Brazil	South America	Silver	304	51
Cameroon	Africa & the Indian Ocean	Bronze	596	7
China	Asia, Pacific & Australia	Gold	315	21
Colombia	South America	Bronze	347	52
Cote d'Ivoire	Africa & the Indian Ocean	Silver	907	8
Dominican Republic	Central America & Caribbean	Silver	733	33
Dominican Republic	Central America & Caribbean	Silver	477	34
Ecuador	South America	Silver	557	53
El Salvador	Central America & Caribbean	Silver	239	35
Ghana	Africa & the Indian Ocean	Silver	137	9
Ghana	Africa & the Indian Ocean	Bronze	199	10
Ghana	Africa & the Indian Ocean	Bronze	464	11
Guatemala	Central America & Caribbean	Gold	493	36
Hawaii	Asia, Pacific & Australia	Gold	618	22
Hawaii	Asia, Pacific & Australia	Silver	736	23
Indonesia	Asia, Pacific & Australia	Gold	876	24
Madagascar	Africa & the Indian Ocean	Gold	873	12
Madagascar	Africa & the Indian Ocean	Bronze	379	13
Madagascar	Africa & the Indian Ocean	Bronze	461	14
Malaysia	Asia, Pacific & Australia	Gold	515	25
Malaysia	Asia, Pacific & Australia	Bronze	624	26
Mexico	Central America & Caribbean	Gold	642	37
Nicaragua	Central America & Caribbean	Bronze	298	38
Panama	Central America & Caribbean	Bronze	284	39
Panama	Central America & Caribbean	Bronze	432	40
Panama	Central America & Caribbean	Bronze	954	41
Papua New Guinea	Asia, Pacific & Australia	Bronze	644	27
Papua New Guinea AROB	Asia, Pacific & Australia	Gold	211	28
Peru	South America	Gold	985	54
Peru	South America	Silver	871	55
Peru	South America	Bronze	482	56
Philippines	Asia, Pacific & Australia	Gold	371	29
Philippines	Asia, Pacific & Australia	Gold	386	30
Philippines	Asia, Pacific & Australia	Silver	649	31
Puerto Rico	Central America & Caribbean	Silver	212	42
Puerto Rico	Central America & Caribbean	Silver	559	43
Taiwan	Asia, Pacific & Australia	Gold	331	32
Tanzania	Africa & the Indian Ocean	Silver	150	15
Togo	Africa & the Indian Ocean	Gold	744	16
Togo	Africa & the Indian Ocean	Gold	328	17
Togo	Africa & the Indian Ocean	Bronze	125	18
Trinidad and Tobago	Central America & Caribbean	Silver	182	44
Trinidad and Tobago	Central America & Caribbean	Silver	353	45
Trinidad and Tobago	Central America & Caribbean	Bronze	608	46
Uganda	Africa & the Indian Ocean	Bronze	527	19

The Best 50 Cocoa Bean Samples (by CoEx Sample Code)				
CoEx Code	Region	Origin	2021 Award	Page Number
125	Africa & the Indian Ocean	Togo	Bronze	18
137	Africa & the Indian Ocean	Ghana	Silver	9
150	Africa & the Indian Ocean	Tanzania	Silver	15
182	Central America & Caribbean	Trinidad and Tobago	Silver	44
199	Africa & the Indian Ocean	Ghana	Bronze	10
211	Asia, Pacific & Australia	Papua New Guinea AROB	Gold	28
212	Central America & Caribbean	Puerto Rico	Silver	42
239	Central America & Caribbean	El Salvador	Silver	35
284	Central America & Caribbean	Panama	Bronze	39
298	Central America & Caribbean	Nicaragua	Bronze	38
304	South America	Brazil	Silver	51
315	Asia, Pacific & Australia	China	Gold	21
328	Africa & the Indian Ocean	Togo	Gold	17
331	Asia, Pacific & Australia	Taiwan	Gold	32
347	South America	Colombia	Bronze	52
353	Central America & Caribbean	Trinidad and Tobago	Silver	45
371	Asia, Pacific & Australia	Philippines	Gold	29
379	Africa & the Indian Ocean	Madagascar	Bronze	13
386	Asia, Pacific & Australia	Philippines	Gold	30
432	Central America & Caribbean	Panama	Bronze	40
451	South America	Bolivia	Silver	48
461	Africa & the Indian Ocean	Madagascar	Bronze	14
464	Africa & the Indian Ocean	Ghana	Bronze	11
477	Central America & Caribbean	Dominican Republic	Silver	34
482	South America	Peru	Bronze	56
493	Central America & Caribbean	Guatemala	Gold	36
515	Asia, Pacific & Australia	Malaysia	Gold	25
527	Africa & the Indian Ocean	Uganda	Bronze	19
557	South America	Ecuador	Silver	53
559	Central America & Caribbean	Puerto Rico	Silver	43
596	Africa & the Indian Ocean	Cameroon	Bronze	7
608	Central America & Caribbean	Trinidad and Tobago	Bronze	46
618	Asia, Pacific & Australia	Hawaii	Gold	22
624	Asia, Pacific & Australia	Malaysia	Bronze	26
642	Central America & Caribbean	Mexico	Gold	37
644	Asia, Pacific & Australia	Papua New Guinea	Bronze	27
649	Asia, Pacific & Australia	Philippines	Silver	31
719	South America	Bolivia	Gold	47
733	Central America & Caribbean	Dominican Republic	Silver	33
736	Asia, Pacific & Australia	Hawaii	Silver	23
744	Africa & the Indian Ocean	Togo	Gold	16
798	South America	Brazil	Silver	50
843	Asia, Pacific & Australia	Australia	Bronze	20
871	South America	Peru	Silver	55
873	Africa & the Indian Ocean	Madagascar	Gold	12
876	Asia, Pacific & Australia	Indonesia	Gold	24
907	Africa & the Indian Ocean	Cote d'Ivoire	Silver	8
954	Central America & Caribbean	Panama	Bronze	41
958	South America	Brazil	Gold	49
985	South America	Peru	Gold	54

General information applying to all Best 50 samples

Bean Characteristics & Evaluation	
Dominating genetic origin	As described by the cocoa producer when submitting the sample
Local name of variety	As described by the cocoa producer when submitting the sample
Bean size (beans/100g)	Measured as the bean count – number of beans per 100g sample
Bean size classification	Small: More than 120 beans/100g
	Medium: Between 101 and 120 beans/100g
	Large: Fewer than 101 beans/100g
Average bean weight	Calculated by dividing 100g by the bean count
Moisture content (%)	Measured using the Dickey-John mini-GAC plus
Moisture classification	Low: < 6.0%
	Optimal: 6.5 – 7.5%
	High: > 8%
Cocoa butter content in liquor (%)	Measured using Modified AOAC 963.15
Chocolate Flavour Profile	Results of the sensory evaluation of the broad panel of 39 jury members, including the 11 members of the Cocoa of Excellence Technical Committee. http://www.cocoaofexcellence.org/coex-programme-technical-committee

Chocolate Recipe & Characteristics	
% Cocoa nibs	61.00
% Cocoa butter, deodorised	5.00
% Sugar (sugar cane)	33.65
% Soya lecithin	0.35
Ratio of cocoa mass (nibs) to sugar	1.81
Chocolate fineness (µm)	14 – 18

Martin Kamdjeu – Coopérative COOP CA EXPLADI

CoEx 2021 Code – 596

Africa & the Indian Ocean

Cameroon

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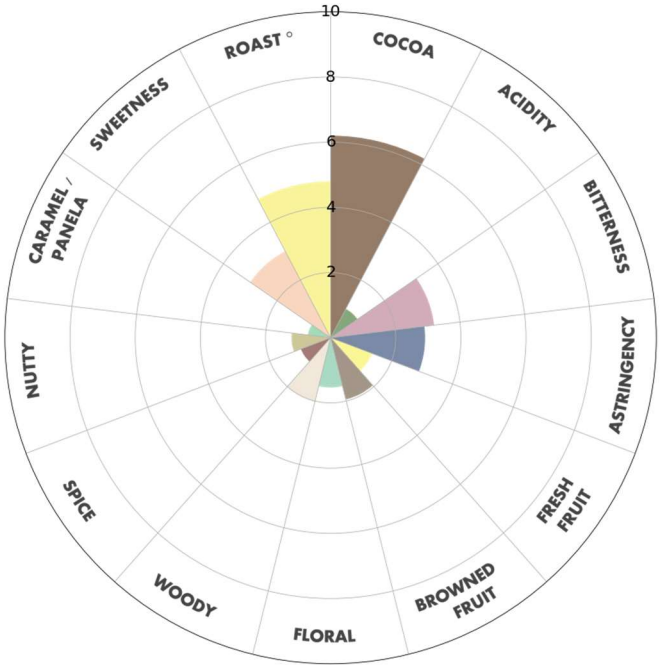

SAMPLE SENDER	
Name	Alain Pierre Binam Bi Ngos
Organization	CICC
Phone	(+237) 677727949
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BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	Tout venant
Bean size (beans/100g)	88 - Standard Beans
Average bean weight	1.14
Moisture content (%)	6.5 - Medium Moisture
Cocoa butter content in liquor (%)	57.6

ROASTING CONDITIONS	
Temperature (°C)	120
Time (minutes)	25

Chocolate Flavour Profile Description: Clear chocolate aroma with direct chocolate flavour emerging quickly. Low and balanced bitterness and astringency. Overall smooth profile with lower levels of brown fruit (dates) and dried fruits and a clear dark wood background note. Flavour is smooth with a harmony and balance.

Koffi Kré Dongo

CoEx 2021 Code – 907

Africa & the Indian Ocean

Cote d'Ivoire

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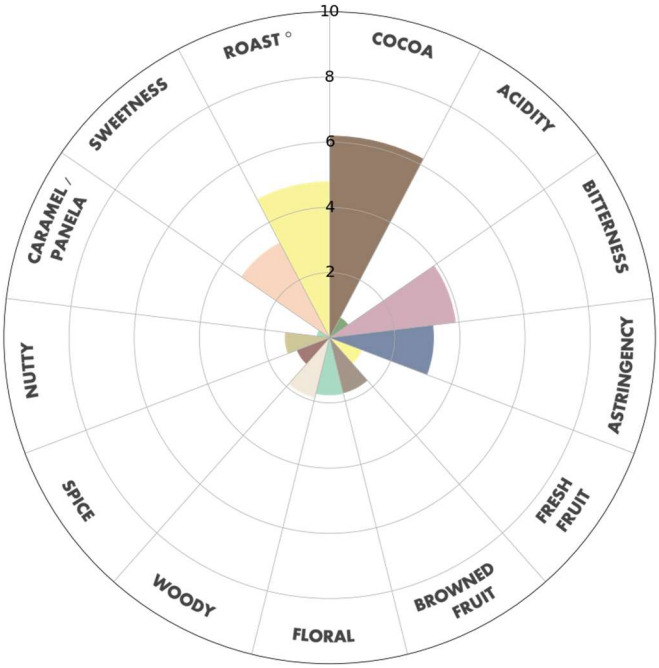

SAMPLE SENDER	
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BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	CNRA (Mercedès)
Bean size (beans/100g)	70 - Standard Beans
Average bean weight	1.43
Moisture content (%)	6.7 - Medium Moisture
Cocoa butter content in liquor (%)	56.3

ROASTING CONDITIONS	
Temperature (°C)	126
Time (minutes)	26

Chocolate Flavour Profile Description: Dark colour with moderate chocolate aroma. Smooth, rich chocolate base note with balanced bitterness and astringency. Mid-taste presents clear brown fruit with a mild earthy / mushroom and dark wood notes. Some trace nut notes along with spice (tobacco) notes. Smooth and balanced.

Seth Opoku Yirenkyi

CoEx 2021 Code – 137

Africa & the Indian Ocean

Ghana

CONTACT DETAILS	
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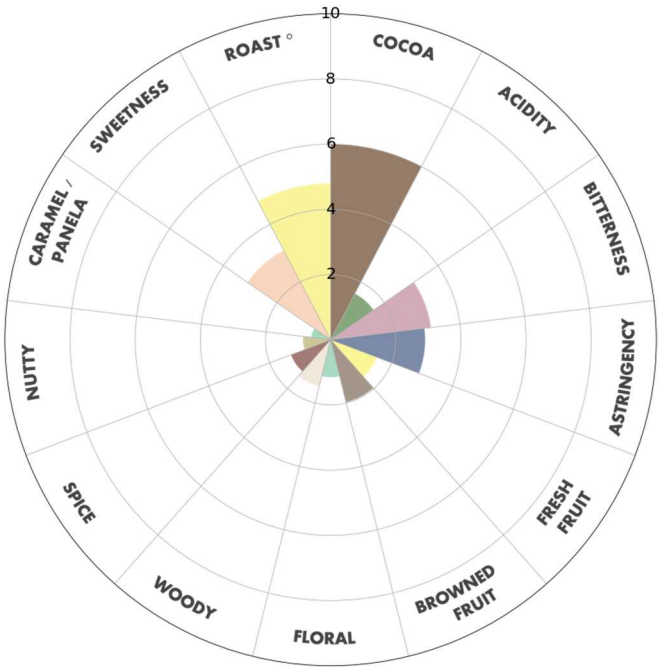

SAMPLE SENDER	
Name	Stephen Opoku
Organization	CRIG - Cocoa Research Institute of Ghana
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BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	Hybrid (Akokra bedi)
Bean size (beans/100g)	88 - Standard Beans
Average bean weight	1.14
Moisture content (%)	6.4 - Optimal Moisture
Cocoa butter content in liquor (%)	53.9

ROASTING CONDITIONS	
Temperature (°C)	119
Time (minutes)	23

Chocolate Flavour Profile Description: Dark brown colour. Rich, deep cocoa / chocolate notes emerge early and are sustained to the finish with low bitterness and astringency throughout. Mild fruit acidity with dark fresh fruits and browned fruits (raisin) and spice notes provide a textured floor for the chocolate notes. Clean and bright with harmony and balance and a long, rich aftertaste.

Charles Oppong

CoEx 2021 Code – 199

Africa & the Indian Ocean

Ghana

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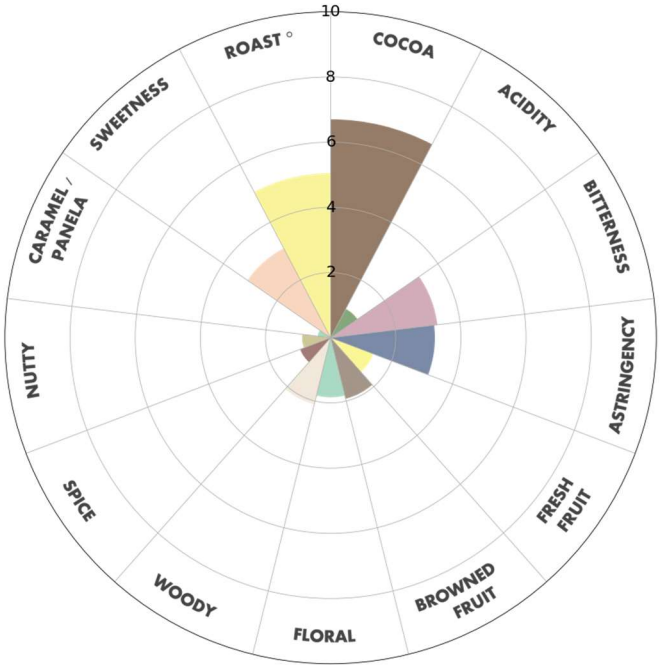

SAMPLE SENDER	
Name	Stephen Opoku
Organization	CRIG - Cocoa Research Institute of Ghana
Phone	(+233) 244632762
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BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	Hybrid (Akokra bedi)
Bean size (beans/100g)	81 - Standard Beans
Average bean weight	1.23
Moisture content (%)	6.3 - Optimal Moisture
Cocoa butter content in liquor (%)	55.4

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	24

Chocolate Flavour Profile Description: Medium-reddish brown colour. Deep chocolate base notes with balanced bitterness and astringency and a fruit / acetic mild acidity with a unique and complex trace fresh fruit, browned fruit, green-vegetal, dark wood, and spice notes. Long, balanced and complex finish.

Offinso Fine Flavour Cooperative

CoEx 2021 Code – 464

Africa & the Indian Ocean

Ghana

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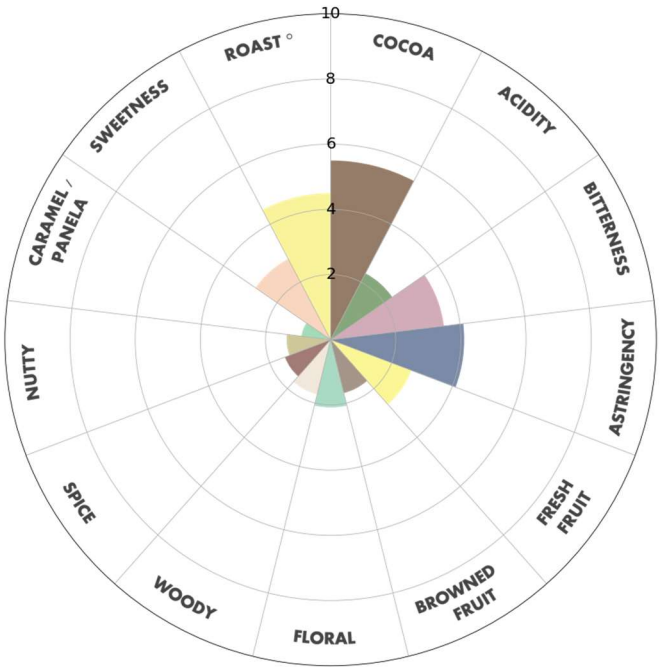

SAMPLE SENDER	
Name	Stephen Opoku
Organization	CRIG - Cocoa Research Institute of Ghana
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BEAN CHARACTERISTICS	
Dominating genetic origin	Criollo, Trinitario
Local name of variety	FINE FLAVOUR
Bean size (beans/100g)	77 - Standard Beans
Average bean weight	1.3
Moisture content (%)	6.3 - Optimal Moisture
Cocoa butter content in liquor (%)	52.0

ROASTING CONDITIONS	
Temperature (°C)	112
Time (minutes)	24

Chocolate Flavour Profile Description: Slightly lighter in colour, trace yellow hues, smooth, easy melt in the mouth. Chocolate note emerges quickly with mild fruit acidity and a complex range of fresh fruits, browned fruits, green-grassy, wood, spice and nut skins notes. Bitterness is balanced with a slightly high astringency. Complex.

Coopérative TMAR du groupe UCLS

CoEx 2021 Code – 873

Africa & the Indian Ocean

Madagascar

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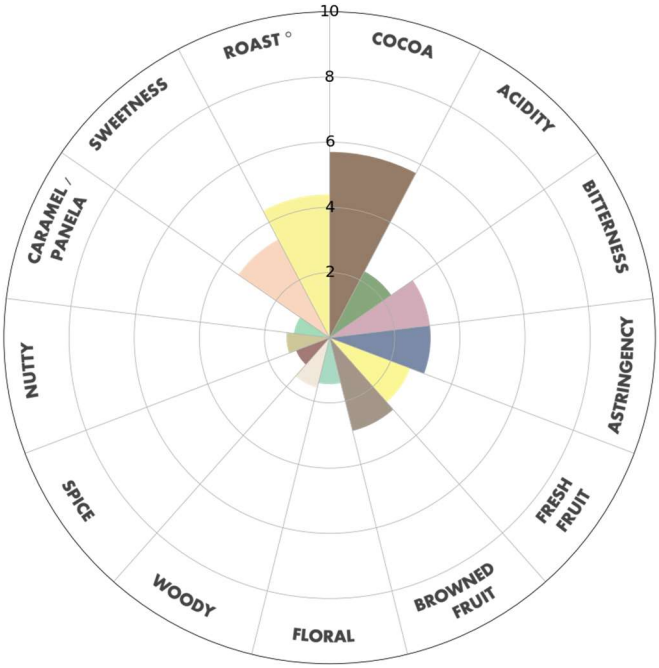

SAMPLE SENDER	
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BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	Forastero, Criollo , Trinitario
Bean size (beans/100g)	74 - Standard Beans
Average bean weight	1.35
Moisture content (%)	6.7 - Medium Moisture
Cocoa butter content in liquor (%)	53.3

ROASTING CONDITIONS	
Temperature (°C)	116
Time (minutes)	26

Chocolate Flavour Profile Description: Light brown colour with an aroma of chocolate, dried fruits and nuts. Creamy mouthfeel. Smooth, blended chocolate note with fresh fruit acidity (underripe berries, citrus, banana and pineapple). Dried and browned fruits with nuts and caramel / panela lasting into the finish. Smooth, harmonious and balanced yet complex.

Aly Robert

CoEx 2021 Code – 379

Africa & the Indian Ocean

Madagascar

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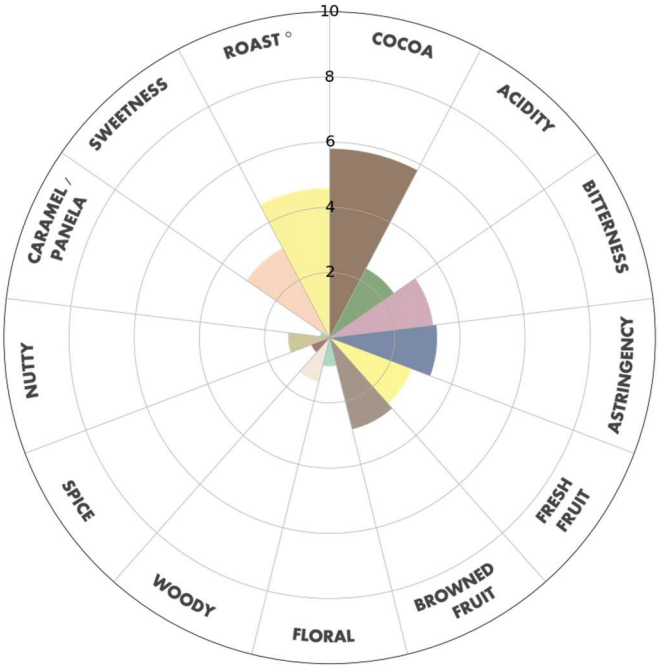

SAMPLE SENDER	
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BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	Criollo, trinitario, forastero
Bean size (beans/100g)	97 - Standard Beans
Average bean weight	1.03
Moisture content (%)	7.2 - Medium Moisture
Cocoa butter content in liquor (%)	53.3

ROASTING CONDITIONS	
Temperature (°C)	130
Time (minutes)	22

Chocolate Flavour Profile Description: Medium-reddish brown colour and a creamy mouthfeel. Mild overripe fruit, then traces of fresh fruit (ripe raspberries, mandarine and pineapple). Mild browned fruit with hints of nuts, nut skins, and wood. Chocolate note is moderate throughout. Finish is a mild bitter and astringent with lingering acidity and citrus fruit.

Centre de recherche FOFIFA Ambanja

CoEx 2021 Code – 461

Africa & the Indian Ocean

Madagascar

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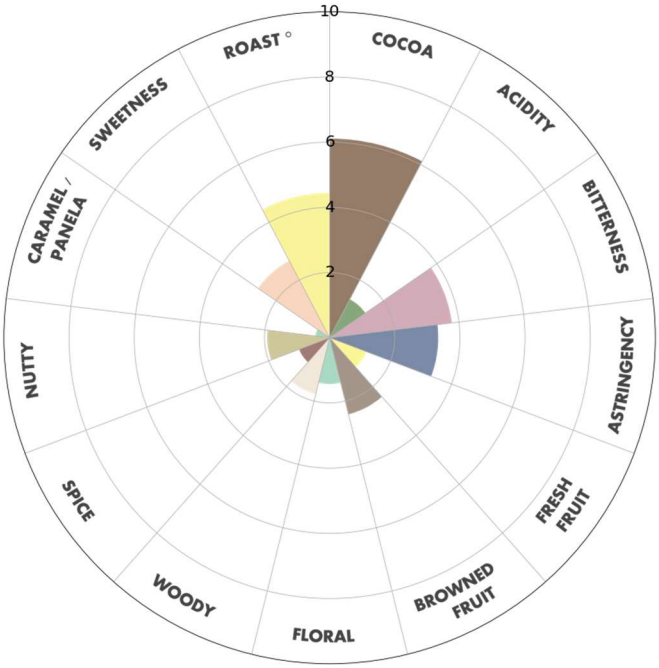

SAMPLE SENDER	
Name	Bernard Rakotondrabary
Organization	Conseil National du Cacao Madagascar
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BEAN CHARACTERISTICS	
Dominating genetic origin	Criollo, Trinitario
Local name of variety	Trinitario, criollos
Bean size (beans/100g)	71 - Standard Beans
Average bean weight	1.41
Moisture content (%)	6.8 - Medium Moisture
Cocoa butter content in liquor (%)	54.6

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	24

Chocolate Flavour Profile Description: Medium-reddish brown colour and a creamy mouthfeel. Mild overripe fruit, then traces of fresh fruit (ripe raspberries and pineapple). Mild browned fruit with hints of green-vegetative, nuts, wood, and caramel notes. Chocolate note is moderate throughout. Finish is mild bitter and astringent caramel.

Kokoa Kamili Ltd - Contributing farmers: Mbingu Sisters (convent), Anna Muyesi, Sarah Maglass

CoEx 2021 Code – 150

Africa & the Indian Ocean

Tanzania

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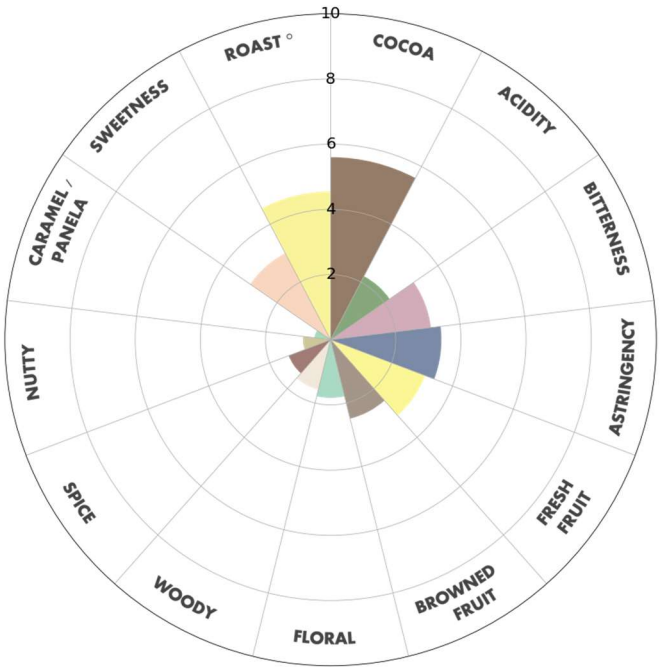

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Phone	(+255) 0783563780
E-mail	simran@kokoakamili.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	
Bean size (beans/100g)	88 - Standard Beans
Average bean weight	1.14
Moisture content (%)	6.1 - Optimal Moisture
Cocoa butter content in liquor (%)	57.3

ROASTING CONDITIONS	
Temperature (°C)	119
Time (minutes)	22

Chocolate Flavour Profile Description: Medium brown, reddish hue colour. Smooth chocolate note evolves with a base of dried and browned fruit (dates). Complex flavour with hints of fresh dark and yellow fruits, earthy and herbal notes, and spice notes. Finish is long with chocolate and browned fruit notes. Smooth and balanced.

Kokou Toulassi

CoEx 2021 Code – 744

Africa & the Indian Ocean

Togo

CONTACT DETAILS	
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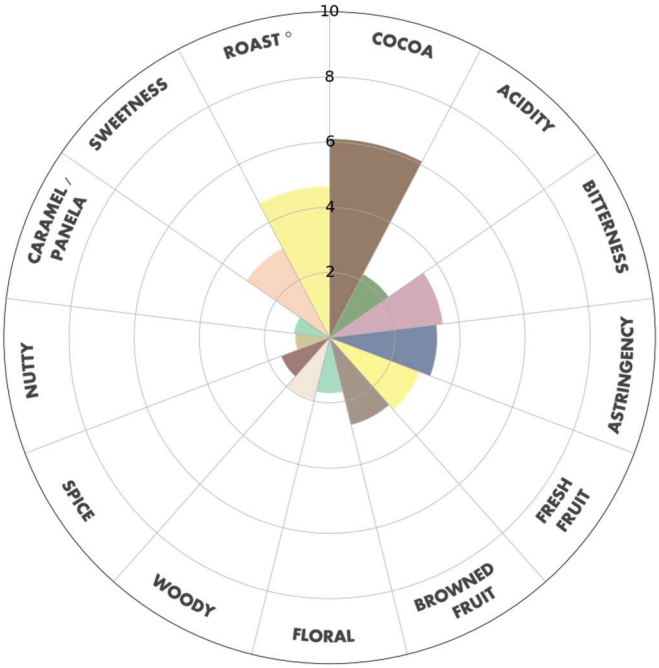

SAMPLE SENDER	
Name	Madjoulba Batocfetou
Organization	Unité Technique Café Cacao
Phone	(+228) 90030587
E-mail	robbato2000@yahoo.fr

BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	Agric (Hybride)
Bean size (beans/100g)	70 - Standard Beans
Average bean weight	1.43
Moisture content (%)	6.3 - Optimal Moisture
Cocoa butter content in liquor (%)	57.2

ROASTING CONDITIONS	
Temperature (°C)	128
Time (minutes)	25

Chocolate Flavour Profile Description: Dark reddish-brown colour and raisin/chocolate aroma. Quick chocolate note emerges with undertones of dark fresh fruits (cherry) and raisin browned fruit. Bitterness and astringency are blended, smooth, and balanced with a hint of spice. Creamy-buttery mouth feel with a smooth long finish of raisin and chocolate notes.

Yawo Semanu Dzitri

CoEx 2021 Code – 328

Africa & the Indian Ocean

Togo

CONTACT DETAILS	
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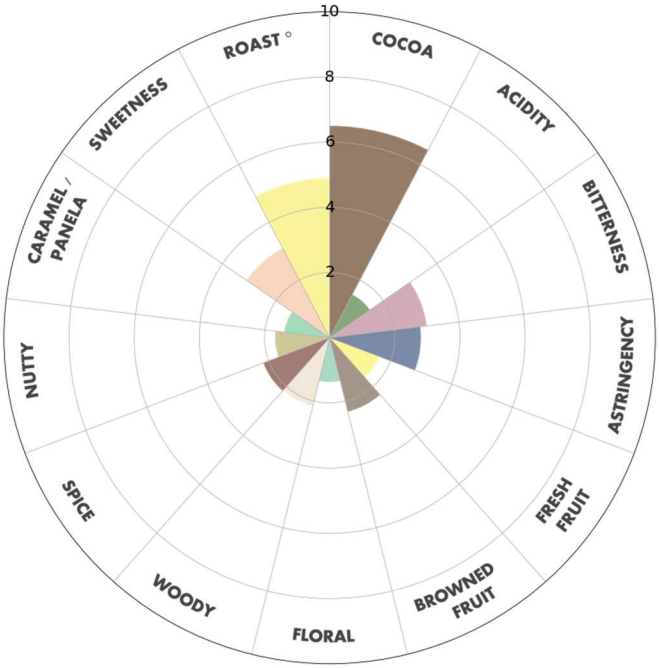

SAMPLE SENDER	
Name	Madjoulba Batocfetou
Organization	Unité Technique Café Cacao
Phone	(+228) 90030587
E-mail	robbato2000@yahoo.fr

BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	Agric (Hybride)
Bean size (beans/100g)	78 - Standard Beans
Average bean weight	1.28
Moisture content (%)	6.4 - Optimal Moisture
Cocoa butter content in liquor (%)	52.9

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	25

Chocolate Flavour Profile Description: Dark reddish-brown colour. Chocolate note emerges steadily with a mild fruit acidity and a unique presence of fresh and browned fruits then dark wood, spice, and nut meat notes. Bitterness and astringency disappear in this complex yet simple flavour profile finishing with a mélange of all notes in the aftertaste.

Kodjo Etsonu

CoEx 2021 Code – 125

Africa & the Indian Ocean

Togo

CONTACT DETAILS	
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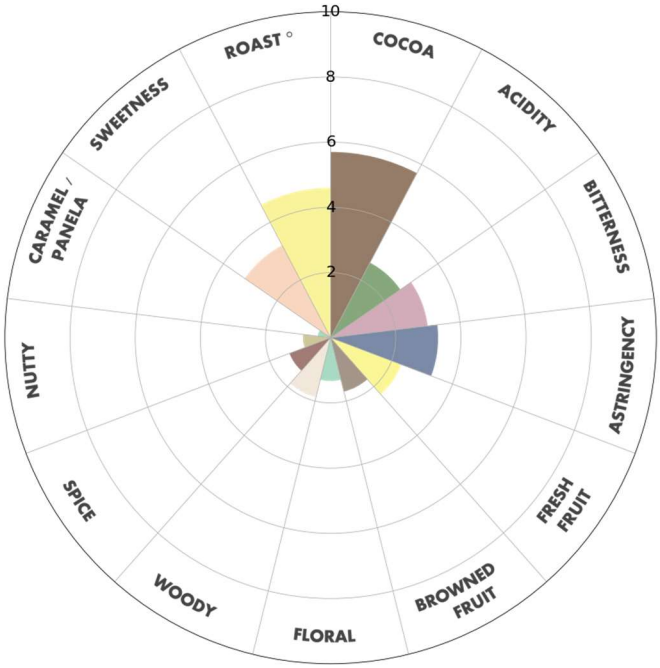

SAMPLE SENDER	
Name	Madjoulba Batocfetou
Organization	Unité Technique Café Cacao
Phone	(+228) 90030587
E-mail	robbato2000@yahoo.fr

BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	Hybride
Bean size (beans/100g)	76 - Standard Beans
Average bean weight	1.32
Moisture content (%)	6.1 - Optimal Moisture
Cocoa butter content in liquor (%)	55.7

ROASTING CONDITIONS	
Temperature (°C)	121
Time (minutes)	24

Chocolate Flavour Profile Description: Medium brown with reddish hues. Chocolate note emerges gradually with a fruit acidity that shows citrus, berry, and tropical fruit notes with a hint of browned fruit like a sweet jam. Center taste has a hint of herbal and floral flowers that persists into the aftertaste.

Gideon Katuramu Sibugyo

CoEx 2021 Code – 527

Africa & the Indian Ocean

Uganda

CONTACT DETAILS	
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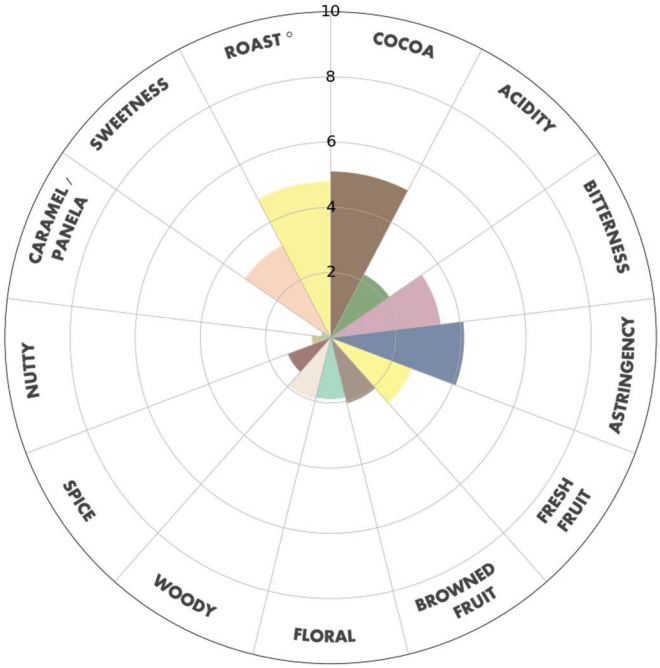

SAMPLE SENDER	
Name	Julius Katabarwa
Organization	Olam Uganda Limited
Phone	(+256) 779499947
E-mail	julius.katabarwa@olamnet.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Mixed
Bean size (beans/100g)	88 - Standard Beans
Average bean weight	1.14
Moisture content (%)	6.1 - Optimal Moisture
Cocoa butter content in liquor (%)	60.1

ROASTING CONDITIONS	
Temperature (°C)	117
Time (minutes)	22

Chocolate Flavour Profile Description: Medium brown colour with creamy mouthfeel. Flavour is bright with moderate chocolate note mixed with fresh fruit acids and a range of fresh fruit notes. Clear browned fruit (raisin) note in the center taste along with some herbal and earthy notes. Medium bitterness and astringency.

Darryl Kirk

CoEx 2021 Code – 843

Asia, Pacific & Australia

Australia

CONTACT DETAILS	
Contact	Darryl Kirk
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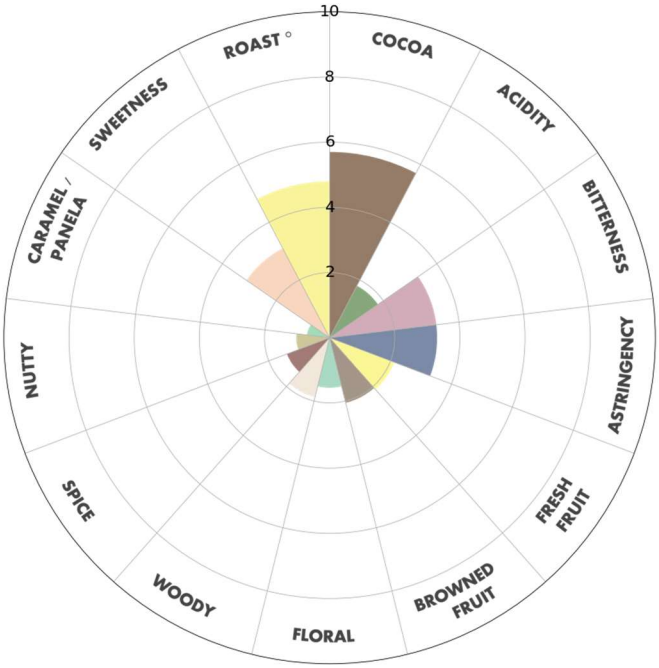

SAMPLE SENDER	
Name	Darryl Kirk
Organization	The Australian Chocolate Farm
Phone	(+61) 740981316
E-mail	theaustralianchocolatefarm@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	PNG SG2 Hybrids
Bean size (beans/100g)	77 - Standard Beans
Average bean weight	1.3
Moisture content (%)	6.5 - Medium Moisture
Cocoa butter content in liquor (%)	52.5

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	25

Chocolate Flavour Profile Description: Medium brown colour. Soft, creamy mouth melt. Moderate chocolate notes emerge along with mild fruit acidity and fresh fruit notes balanced with bitterness and astringency, spice (licorice, pepper), browned fruit (raisin), herbal, dark wood. Blended aftertaste.

Zhong Chu - Hainan Xingke Tropical Crops Engineering Technology Co. LTD

CoEx 2021 Code – 315

Asia, Pacific & Australia

China

CONTACT DETAILS	
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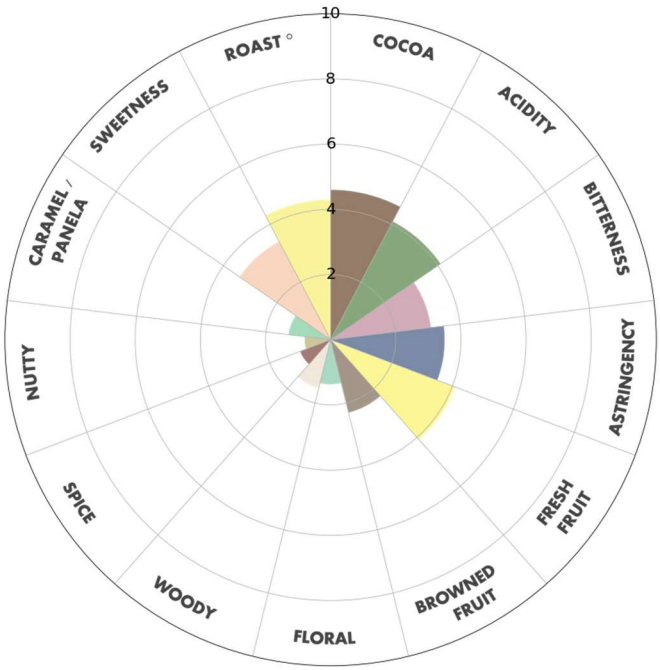

SAMPLE SENDER	
Name	Xiaowei Qin
Organization	Spice and Beverage Research Institute, CATAS
Phone	(+86) 18889513862
E-mail	qin_xiaowei@163.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	ZYP-6-8
Bean size (beans/100g)	73 - Standard Beans
Average bean weight	1.37
Moisture content (%)	5.6 - Low Moisture
Cocoa butter content in liquor (%)	51.5

ROASTING CONDITIONS	
Temperature (°C)	114
Time (minutes)	28

Chocolate Flavour Profile Description: Medium light brown colour with slight yellow hues. Bright immediate fruit acidity and fresh fruit notes (berry, red currant, citrus, pineapple) and sweet caramel / panela notes define this unique sample. Chocolate note is mild and in the background. Mild spice joins the lingering finish with a blended complexity.

Maui Ku'ia Estate Chocolate

CoEx 2021 Code – 618

Asia, Pacific & Australia

Hawaii

CONTACT DETAILS	
Contact	Gunars Valkirs
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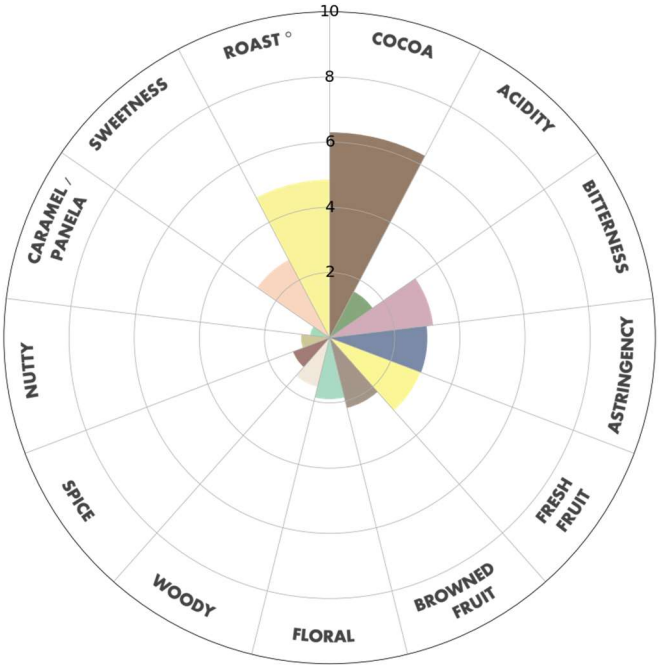
E-mail	gunars@mauichocolate.com



SAMPLE SENDER	
Name	Gunars Valkirs
Organization	Maui Kuia Estate Chocolate, Inc.
Phone	(+1-808) 6331375
E-mail	gunars@mauichocolate.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Mix of all varieties in list
Local name of variety	
Bean size (beans/100g)	111 - Small Beans
Average bean weight	0.9
Moisture content (%)	6.2 - Optimal Moisture
Cocoa butter content in liquor (%)	54.8

ROASTING CONDITIONS	
Temperature (°C)	120
Time (minutes)	19

Chocolate Flavour Profile Description: Dark, reddish-brown colour. Mild fruit acidity and low/balanced bitterness and astringency smoothly support the chocolate note. Clear raisin notes blend with wood and mild spice notes along with dried herbs and trace floral flowers. Complex, balanced, unique with a long finish of the blended characteristics.

Will Lydgate — Lydgate Farms

CoEx 2021 Code – 736

Asia, Pacific & Australia

Hawaii

CONTACT DETAILS	
Contact	Will Lydgate
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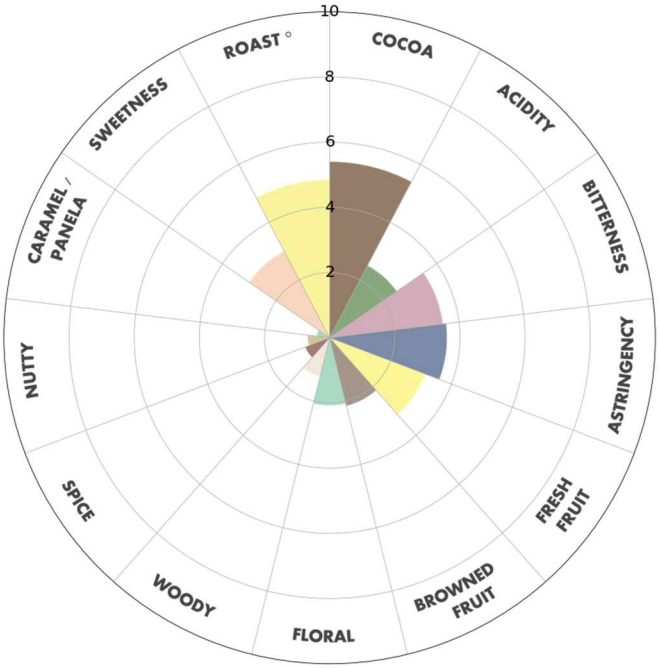


SAMPLE SENDER	
Name	Will Lydgate
Organization	Lydgate Farms
Phone	(+1-808) 6352095
E-mail	wlydgate@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	UAF and Trinitario Hybrids from HSCT variety trial as well as a longtime Kauai trinitario and ancient criollo
Local name of variety	None
Bean size (beans/100g)	98 - Standard Beans
Average bean weight	1.02
Moisture content (%)	6.2 - Optimal Moisture
Cocoa butter content in liquor (%)	56.2

ROASTING CONDITIONS	
Temperature (°C)	120
Time (minutes)	21

Chocolate Flavour Profile Description: Rich dark brown colour with soft, smooth mouth melt. Blended chocolate note and fruit acidity with fresh dark fruit, berries, yellow and tropical fruits. Very complex with a dark raisin center taste that supports the flavours and lasts into the long aftertaste.

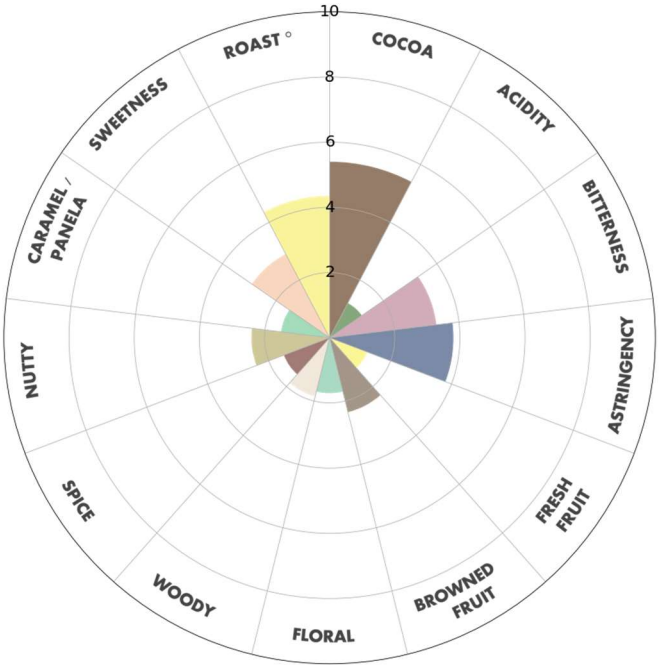
PT Perkebunan Nusantara XII

CoEx 2021 Code – 876

Asia, Pacific & Australia

Indonesia

CONTACT DETAILS	
Contact	Nelson Limbong
Address	Jl. Rajawali No 44, Surabaya, Krembangan, Surabaya, East Java
Phone	(+62) 81230378987
E-mail	pemasaran@ptpn12.com



SAMPLE SENDER	
Name	Nelson Limbong
Organization	PT Perkebunan Nusantara XII
Phone	(+62) 0313524893
E-mail	pemasaran@ptpn12.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Criollo
Local name of variety	Edel
Bean size (beans/100g)	80 - Standard Beans
Average bean weight	1.25
Moisture content (%)	6.6 - Medium Moisture
Cocoa butter content in liquor (%)	51.1

ROASTING CONDITIONS	
Temperature (°C)	110
Time (minutes)	25

Chocolate Flavour Profile Description: Very light yellowish-brown colour with soft mouth melt. Caramel and panela plus fresh nuts dominate the flavour profile along with a gentle velvety astringency. Chocolate note is mild and joined by mild fresh dark and yellow fruits along with a pleasant white raisin character. Long caramel/nut finish.

Poimon Dangkat

CoEx 2021 Code – 515

Asia, Pacific & Australia

Malaysia

CONTACT DETAILS	
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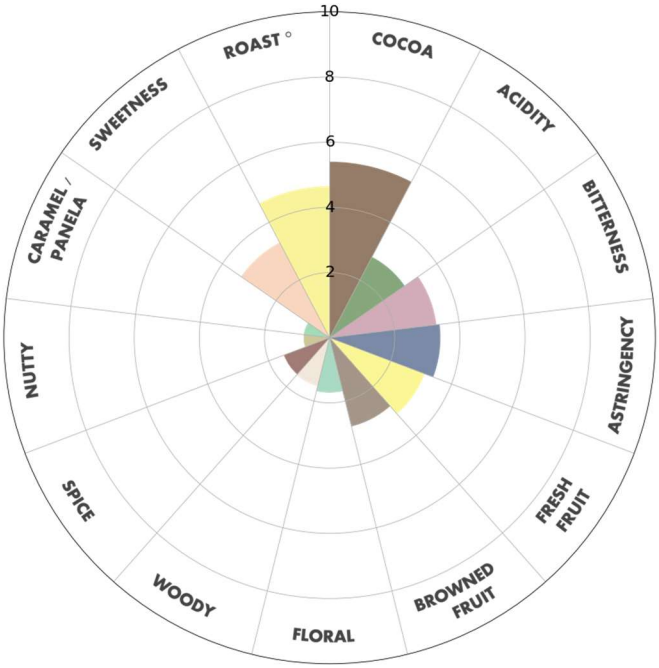

SAMPLE SENDER	
Name	Aizat Japar
Organization	Malaysian Cocoa Board
Phone	(+60) 82465912
E-mail	aizat@koko.gov.my

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Malaysia Commercial Clones
Bean size (beans/100g)	84 - Standard Beans
Average bean weight	1.19
Moisture content (%)	8.0 - Optimal Moisture
Cocoa butter content in liquor (%)	51.6

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	29

Chocolate Flavour Profile Description: Reddish-brown colour. Moderate chocolate note blends with browned fruit (dates, dark raisins)—uniform throughout. Mild fresh fruit acidity supports mild citrus, dark, yellow and tropical fruit notes. Mild spice notes and trace nut / nut skins appear later. Balanced bitterness and astringency. Complex, balanced, bright.

Sik Kim Soon

CoEx 2021 Code – 624

Asia, Pacific & Australia

Malaysia

CONTACT DETAILS	
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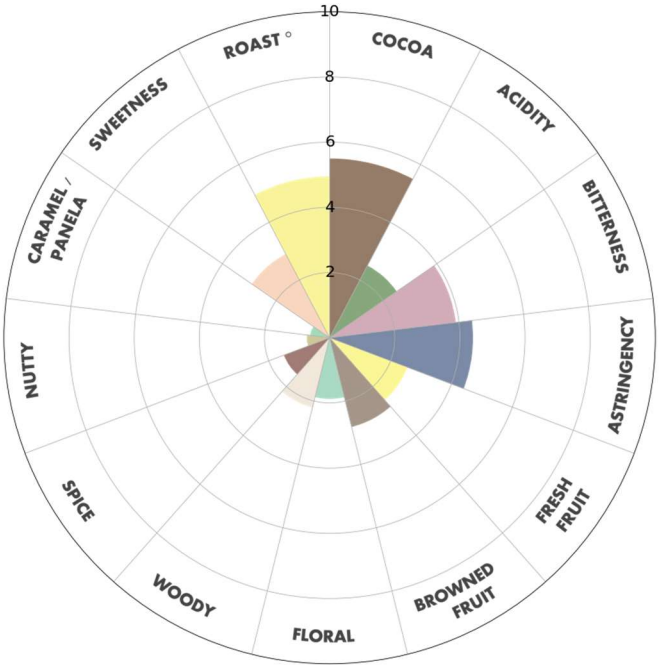

SAMPLE SENDER	
Name	Aizat Japar
Organization	Malaysian Cocoa Board
Phone	(+60) 82465912
E-mail	aizat@koko.gov.my

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Malaysia Commercial Clones
Bean size (beans/100g)	98 - Standard Beans
Average bean weight	1.02
Moisture content (%)	7.1 - Medium Moisture
Cocoa butter content in liquor (%)	51.7

ROASTING CONDITIONS	
Temperature (°C)	120
Time (minutes)	24

Chocolate Flavour Profile Description: Dark brown colour. Early flavour is one of dried and browned fruits (dried apricot) with mild fresh fruit acidity and moderate chocolate note. Tobacco leaves / spice notes appear in center taste along with dried herbal notes. Finish presents a slightly high bitterness and astringency.

Jeffery Banaga

CoEx 2021 Code – 644

Asia, Pacific & Australia

Papua New Guinea

CONTACT DETAILS	
Contact	Naithel Wartovo
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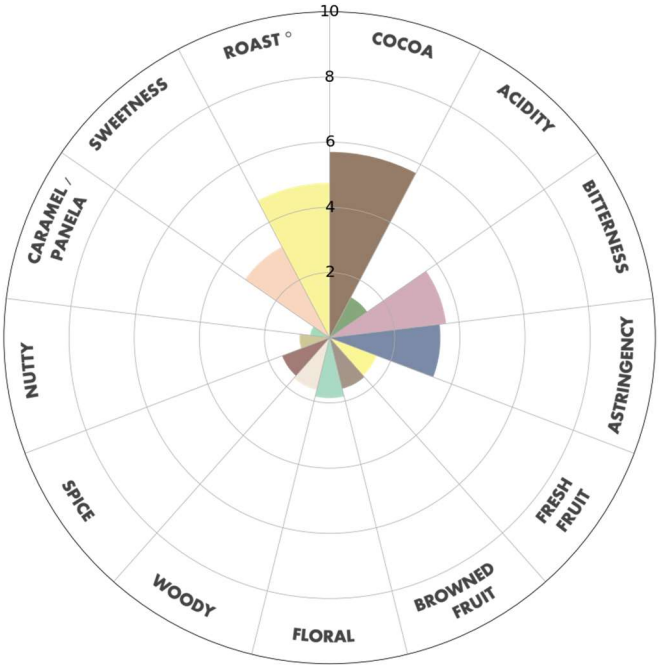

SAMPLE SENDER	
Name	Francis Kenny
Organization	Cocoa Board of Papua New Guinea
Phone	(+675) 72399914
E-mail	kennyfrancis003@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Hybrids
Bean size (beans/100g)	86 - Standard Beans
Average bean weight	1.16
Moisture content (%)	6.1 - Optimal Moisture
Cocoa butter content in liquor (%)	55.4

ROASTING CONDITIONS	
Temperature (°C)	119
Time (minutes)	20

Chocolate Flavour Profile Description: Rich dark colour. Flavour emerges gradually with a moderate cocoa and browned, fermented/cooked fruit note. Center taste displays earthy/mushroom and mild herbal notes. Spice notes present along with an umami character. Bitterness and astringency are present in the aftertaste.

Autonomous Bougainville Government - Department of Primary Industries (ABG - DPI) - Kubu Research Station

CoEx 2021 Code – 211

Asia, Pacific & Australia

Papua New Guinea AROB

CONTACT DETAILS	
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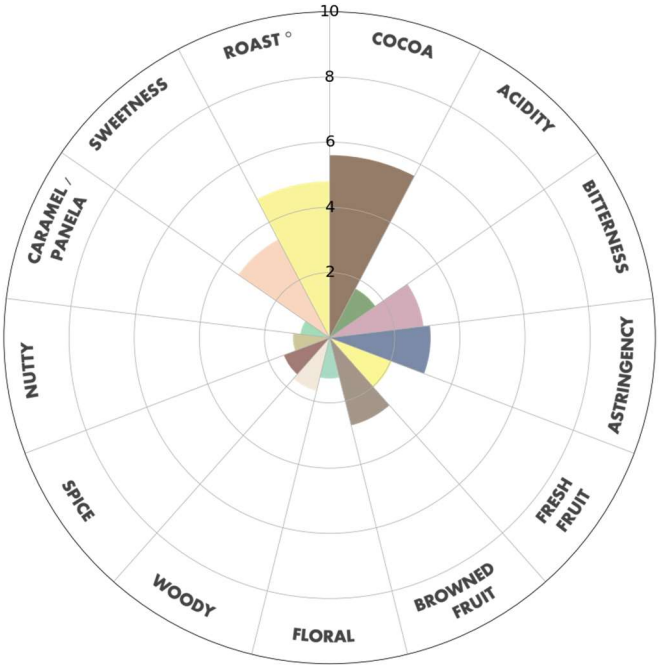

SAMPLE SENDER	
Name	Butubu James
Organization	Autonomous Bougainville Government Department of Primary Industries (ABG DPI)
Phone	(+675) 72722185
E-mail	butubu@yahoo.com.au

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Hybrid
Bean size (beans/100g)	72 - Standard Beans
Average bean weight	1.39
Moisture content (%)	6.7 - Medium Moisture
Cocoa butter content in liquor (%)	53.1

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	26

Chocolate Flavour Profile Description: Medium brown colour. Cooked fruit aroma. Smooth mouth melt with chocolate/cooked fruit notes dominant in the flavour with mild caramel and trace nut notes. Center taste presents mild herbal, earthy, and woody notes. Low bitterness and astringency throughout. Complex and harmonious with a long finish.

Arthur Lagoc

CoEx 2021 Code – 371

Asia, Pacific & Australia

Philippines

CONTACT DETAILS	
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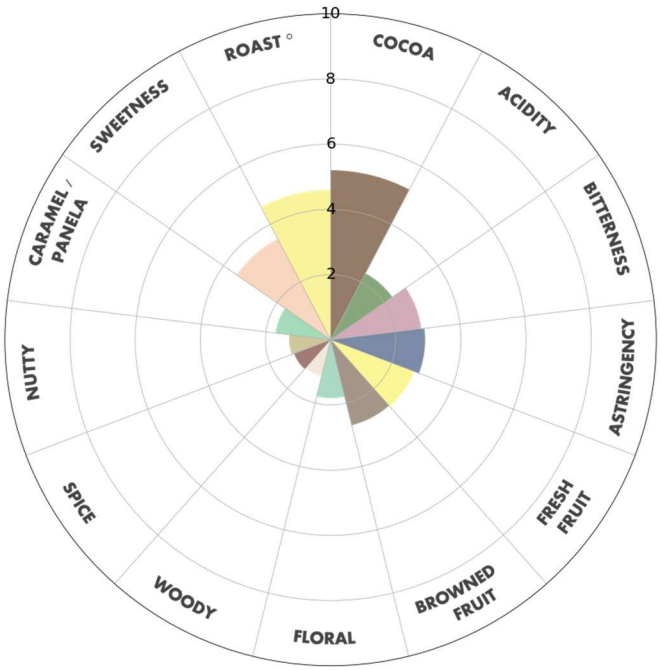

SAMPLE SENDER	
Name	Armi Garcia
Organization	Philippine Cacao Council
Phone	(+63) 9189359196
E-mail	armilopezgarcia@yahoo.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	BR25
Bean size (beans/100g)	88 - Standard Beans
Average bean weight	1.14
Moisture content (%)	8.5 - High Moisture
Cocoa butter content in liquor (%)	52.8

ROASTING CONDITIONS	
Temperature (°C)	119
Time (minutes)	30

Chocolate Flavour Profile Description: Lighter coloured, medium brown. Cooked fruit aroma, chocolate note, nuts, and sweet caramel that emerge smoothly and harmoniously in the flavour profile. Mild fresh fruit acidity and a complex of fresh fruit notes. Browned fruit is a cooked note. Finish is chocolate – caramel. Unique, complex.

Christopher Fadriga

CoEx 2021 Code – 386

Asia, Pacific & Australia

Philippines

CONTACT DETAILS	
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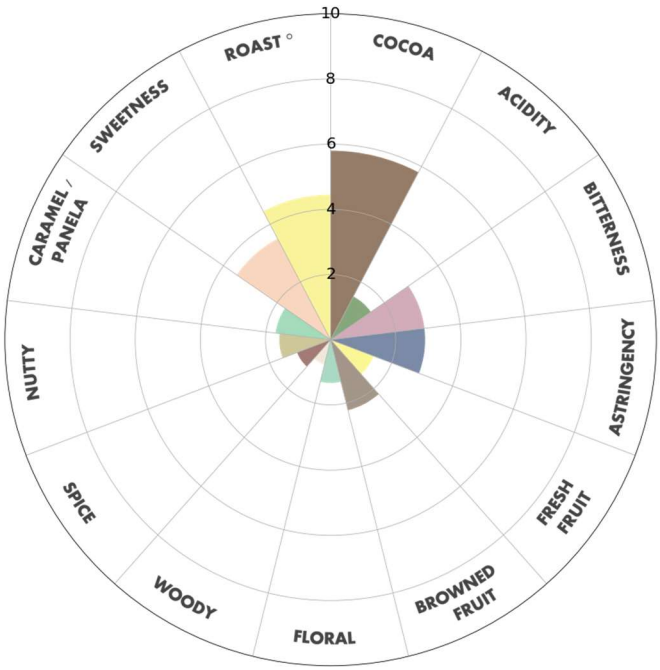

SAMPLE SENDER	
Name	Armi Garcia
Organization	Philippine Cacao Council
Phone	(+63) 9189359196
E-mail	armilopezgarcia@yahoo.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Criollo
Local name of variety	Heirloom Cacao - Filipino Aromatico
Bean size (beans/100g)	102 - Medium Beans
Average bean weight	0.98
Moisture content (%)	8.8 - High Moisture
Cocoa butter content in liquor (%)	54.9

ROASTING CONDITIONS	
Temperature (°C)	112
Time (minutes)	28

Chocolate Flavour Profile Description: Medium-light brown colour. Mild, creamy mouth melt with chocolate note blended with sweet caramel, browned fruit (date, dark raisin), and nuts. Low bitterness and astringency. Mild fruit acidity and a complex of fresh fruit notes. Clean, sweet caramel/nut finish. Unique, balanced, harmonious, very mild.

Chokolate de San Isidro, Inc. – Carlos Barsicula

CoEx 2021 Code – 649

Asia, Pacific & Australia

Philippines

CONTACT DETAILS	
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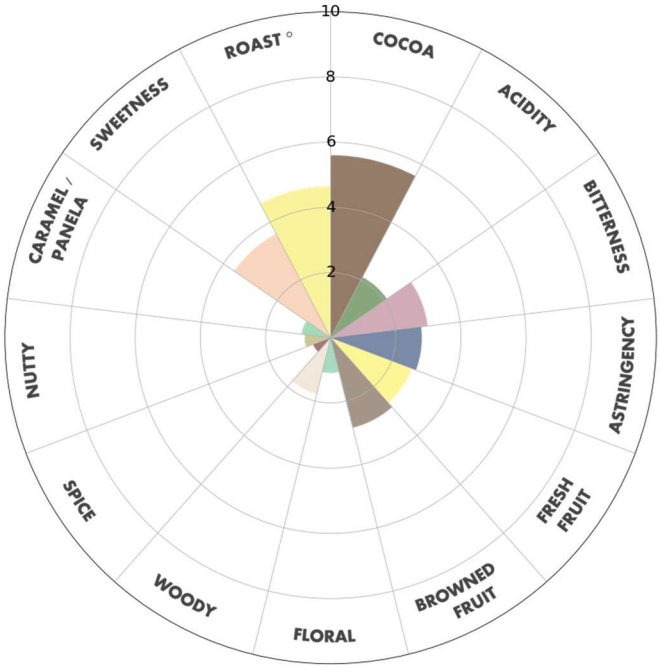

SAMPLE SENDER	
Name	Armi Garcia
Organization	Philippine Cacao Council
Phone	(+63) 9189359196
E-mail	armilopezgarcia@yahoo.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Trinitario
Bean size (beans/100g)	75 - Standard Beans
Average bean weight	1.33
Moisture content (%)	8.0 - Optimal Moisture
Cocoa butter content in liquor (%)	51.3

ROASTING CONDITIONS	
Temperature (°C)	117
Time (minutes)	28

Chocolate Flavour Profile Description: Medium brown colour, reddish hues. Chocolate note emerges along with dried fruit (dried plum, dark raisin, trace apricot and prune), and a mild fruit acidity with fresh fruit undertones (berry, yellow fruits). Low bitterness and astringency. Clean, clear cocoa finish.

Rui-Min Su

CoEx 2021 Code – 331

Asia, Pacific & Australia

Taiwan

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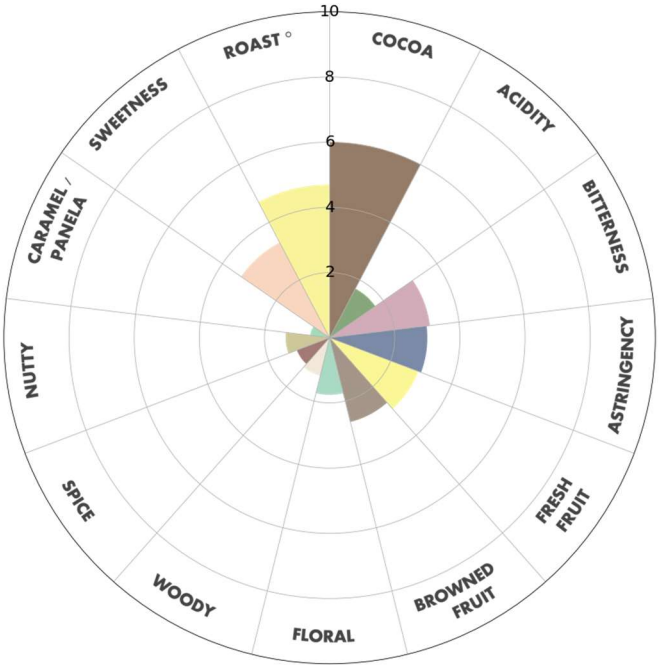
Phone	(+886) 918107566
E-mail	arleenhuang@gmail.com



SAMPLE SENDER	
Name	Wan Lun Huang
Organization	Taiwan Cacao Cooperative
Phone	(+886) 918107566
E-mail	arleenhuang@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	YSTP-001
Bean size (beans/100g)	86 - Standard Beans
Average bean weight	1.16
Moisture content (%)	6.1 - Optimal Moisture
Cocoa butter content in liquor (%)	55.1

ROASTING CONDITIONS	
Temperature (°C)	119
Time (minutes)	22

Chocolate Flavour Profile Description: Rich brown colour. Chocolate note blends with browned fruit (dark raisin) and fresh fruit acidity with dark fruits, yellow, and trace berries. Mild floral, wood, and tobacco spice notes. Mild nut note appears late. Low bitterness and balanced astringency. Short finish. Harmonious, balanced, complex.

Cafin SAS

CoEx 2021 Code – 733

Central America & Caribbean

Dominican Republic

CONTACT DETAILS	
Contact	Elvi Reyes
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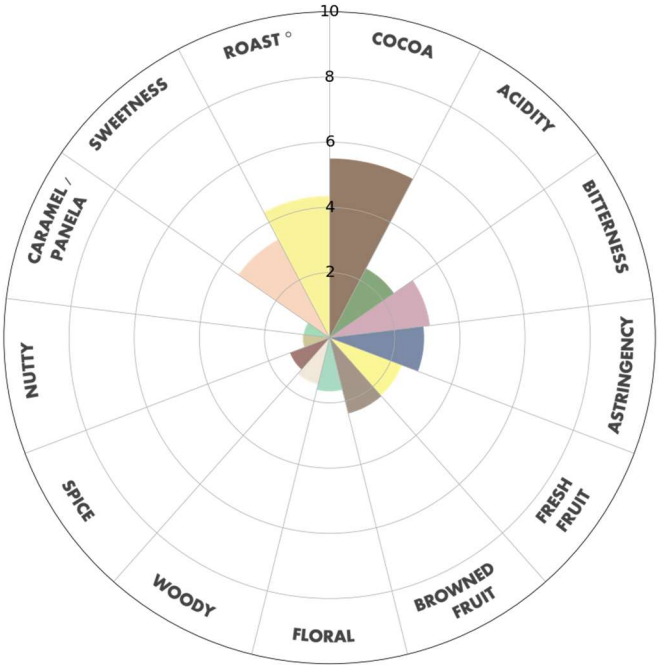
E-mail	elvireyesh@gmail.com



SAMPLE SENDER	
Name	Massimiliano Wax
Organization	Cafin SAS
Phone	(+1-849) 3155600
E-mail	mdmw@cafindom.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Amelonado, criollo, curaray, nanay
Local name of variety	Cacao blanco
Bean size (beans/100g)	119 - Small Beans
Average bean weight	0.84
Moisture content (%)	8.1 - High Moisture
Cocoa butter content in liquor (%)	55.5

ROASTING CONDITIONS	
Temperature (°C)	117
Time (minutes)	24

Chocolate Flavour Profile Description: Medium brown colour. Fast mouth melt with chocolate and browned fruit (dark raisin, prune) notes and mild fruit acidity, clear browned fruit persisting along with some yellow fresh fruits. Spice and slight tobacco notes in center. Balanced bitterness and astringency. Chocolate and raisin finish.

Specialty Cocoa Nuñez – COOPCANOR

CoEx 2021 Code – 477

Central America & Caribbean

Dominican Republic

CONTACT DETAILS	
Contact	Juvenal Nuñez
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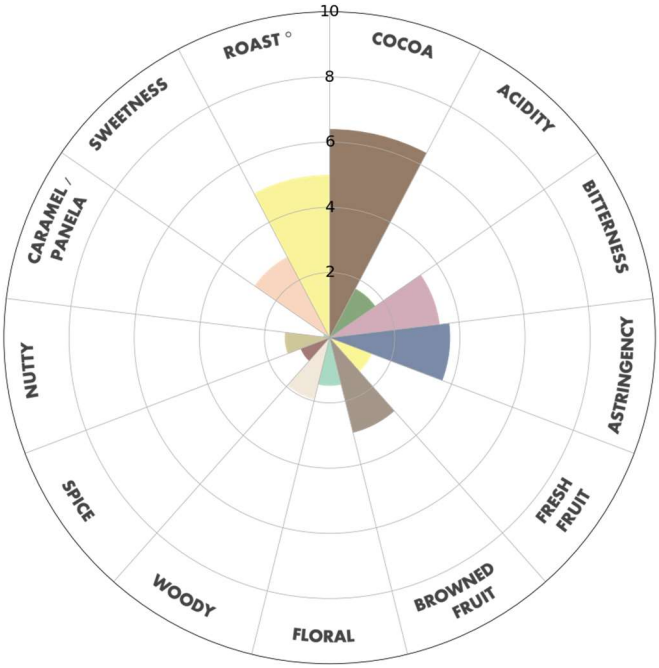
Phone	(+1-809) 2904220
E-mail	mvargascoopcanor@gmail.com



SAMPLE SENDER	
Name	Melvin Vargas
Organization	COOPCANOR
Phone	(+1-809) 2549950
E-mail	mvargascoopcanor@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	
Bean size (beans/100g)	64 - Standard Beans
Average bean weight	1.56
Moisture content (%)	6.6 - Medium Moisture
Cocoa butter content in liquor (%)	56.4

ROASTING CONDITIONS	
Temperature (°C)	117
Time (minutes)	24

Chocolate Flavour Profile Description: Dark colour, reddish hues. Melts easily, smoothly. Flavour is a blend of chocolate notes and browned fruits (dates, raisins, dried plums), gentle fruit acidity and fresh fruits (plum dark fruit, yellow fruit, trace tropical) with a balanced and low bitterness and astringency. Long finish.

Asociación Cooperativa de Producción Agropecuaria "Barra Ciega de R.L"

CoEx 2021 Code – 239

Central America & Caribbean

El Salvador

CONTACT DETAILS	
Contact	José Roberto Campos
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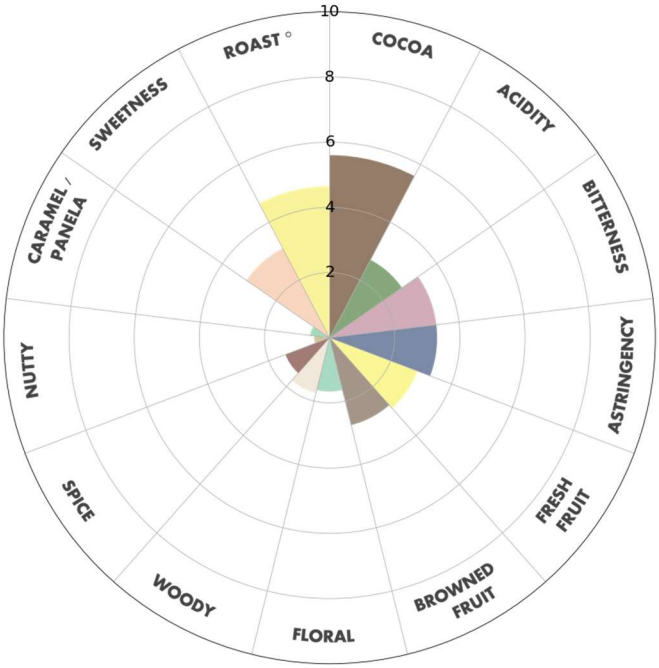
E-mail	cooperativa.barraciega@gmail.com



SAMPLE SENDER	
Name	Jairo Andrade
Organization	CRS
Phone	(+503) 22076954
E-mail	jairo.andrade@crs.org

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	
Bean size (beans/100g)	97 - Standard Beans
Average bean weight	1.03
Moisture content (%)	6.3 - Optimal Moisture
Cocoa butter content in liquor (%)	54.4

ROASTING CONDITIONS	
Temperature (°C)	120
Time (minutes)	21

Chocolate Flavour Profile Description: Medium-light brown colour. Chocolate note blended with fruit acidity, browned fruit-dark raisin notes, and fresh fruits (berry, citrus-lemon, currant, tropical). Center note is spicy with pepper and cinnamon. Bright, balanced, complex. Finish is spicy. Slight acidic chocolate.

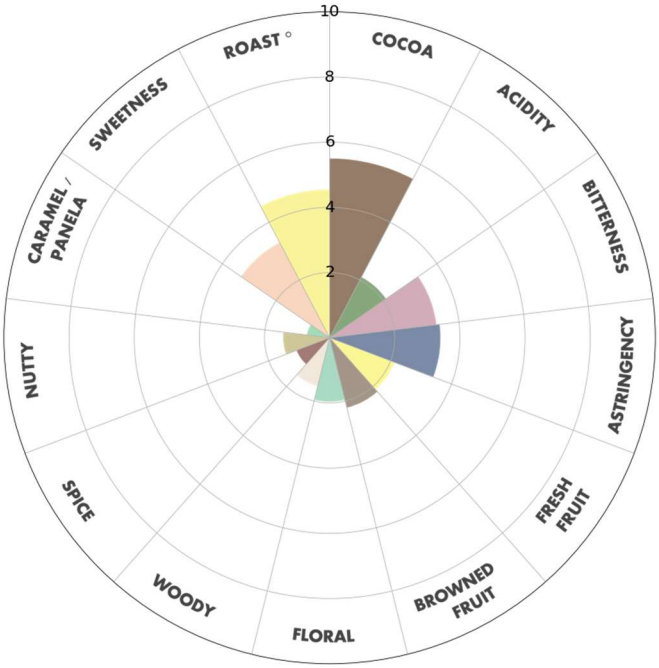
Maria Elena Valenzuela Schellenberg

CoEx 2021 Code – 493

Central America & Caribbean

Guatemala

CONTACT DETAILS	
Contact	Maria Elena Valenzuela Schellenberg
Address	Km 167 Carretera Ca2, Cuyotenango, Suchitepequez, Sur Occidente
Phone	(+502) 53085445
E-mail	mesch50@hotmail.com



SAMPLE SENDER	
Name	Maria Elena Valenzuela Schellenberg
Organization	Finca La Cruz
Phone	(+502) 53085445
E-mail	mesch50@hotmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Trinitario
Bean size (beans/100g)	75 - Standard Beans
Average bean weight	1.33
Moisture content (%)	6.3 - Optimal Moisture
Cocoa butter content in liquor (%)	58.2

ROASTING CONDITIONS	
Temperature (°C)	116
Time (minutes)	24

Chocolate Flavour Profile Description: Medium-light brown, reddish hue colour. Flavour starts with mild chocolate note, trace fruit acid, floral earthy/mushroom, green dried herbs, slight tobacco, nut/nut skins, and trace caramel. Balanced bitterness and astringency with chocolate complex in aftertaste. Complex, unique, harmonious, balanced.

José María Pascacio Muñoz

CoEx 2021 Code – 642

Central America & Caribbean

Mexico

CONTACT DETAILS	
Contact	José María Pascacio Muños
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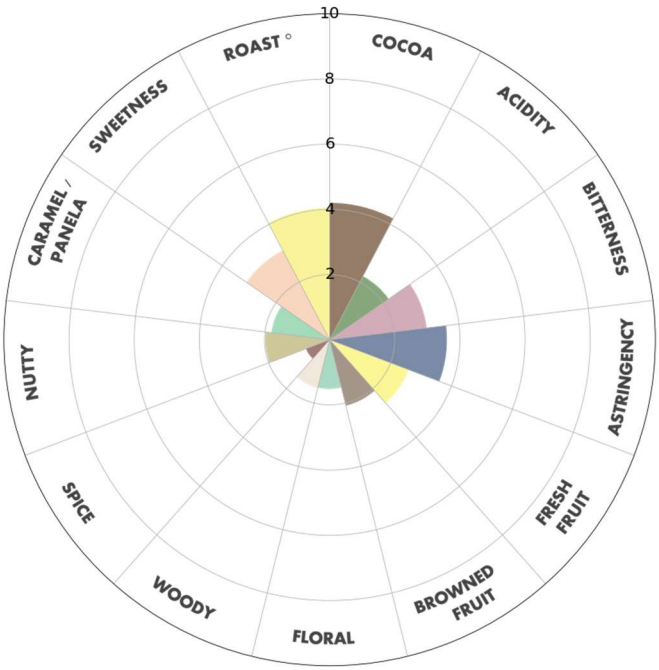

SAMPLE SENDER	
Name	Joseé María Pascacio Muñoz
Organization	Finca La Rioja / Invernaderos Del Soconusco
Phone	(+52) 9621531530
E-mail	insoconusco@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Criollo
Local name of variety	Porcelana Blanca la Rioja
Bean size (beans/100g)	62 - Standard Beans
Average bean weight	1.61
Moisture content (%)	5.8 - Low Moisture
Cocoa butter content in liquor (%)	59.3

ROASTING CONDITIONS	
Temperature (°C)	109
Time (minutes)	25

Chocolate Flavour Profile Description: Very light in colour—like a dark milk chocolate. Soft, creamy mouthfeel. Mild, unique, complex flavour with low chocolate note, balanced low bitterness and velvety astringency, blended nut and caramel notes, fruit acidity with complex mix of fresh fruits and date, white raisin dried fruits, smooth rich aftertaste.

Cooperativa Flor de Dalia

CoEx 2021 Code – 298

Central America & Caribbean

Nicaragua

CONTACT DETAILS	
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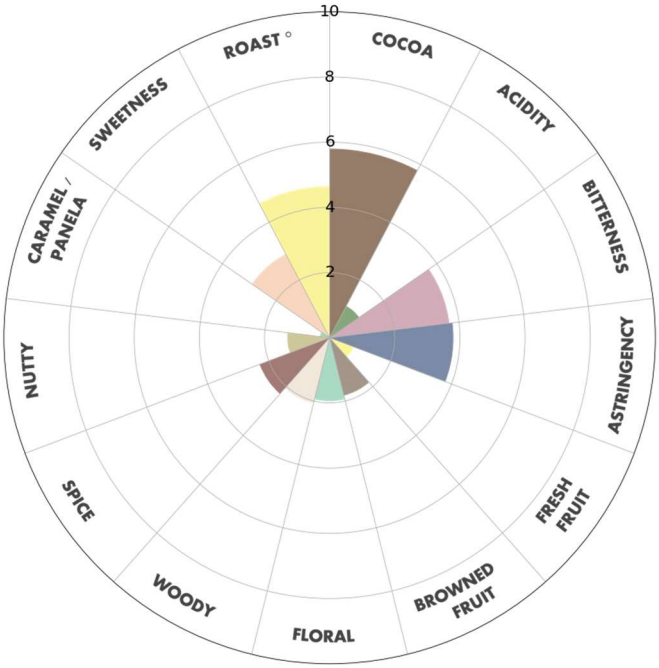

SAMPLE SENDER	
Name	Miguel Obando
Organization	INTA - Instituto Nicaraguense de Tecnologia Agropecuaria
Phone	(+505) 82397955
E-mail	miguel.obando1@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario Acriollado
Local name of variety	
Bean size (beans/100g)	70 - Standard Beans
Average bean weight	1.43
Moisture content (%)	6.3 - Optimal Moisture
Cocoa butter content in liquor (%)	56.7

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	25

Chocolate Flavour Profile Description: Intense dark-red colour. Chocolate and spice (cinnamon, pepper) notes appear immediately along with browned fruit and floral earthy and green herbal. Spice becomes more predominant into the aftertaste along with slightly increased bitterness and astringency. Unique.

Communidad de Los Caucheros – Forest Finance Panama S.A.

CoEx 2021 Code – 284

Central America & Caribbean

Panama

CONTACT DETAILS	
Contact	Danelis Noriega
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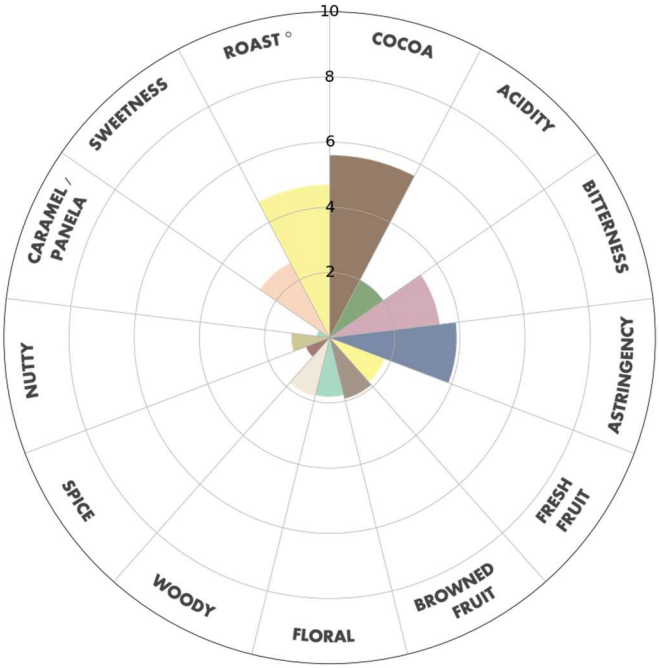

SAMPLE SENDER	
Name	Julissa Dominguez
Organization	Forest Finance Panama S.A.
Phone	(+507) 64137427
E-mail	julissa.dominguez@forestfinance.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	CATIE R1, CATIE R4, CATIE R6 - PMCT58 - ICS95
Bean size (beans/100g)	80 - Standard Beans
Average bean weight	1.25
Moisture content (%)	6.2 - Optimal Moisture
Cocoa butter content in liquor (%)	58.7

ROASTING CONDITIONS	
Temperature (°C)	117
Time (minutes)	22

Chocolate Flavour Profile Description: Dark reddish-brown colour. Flavour emerges slowly then deepens with chocolate, herbal, mild fruit acidity, earthy, slight overripe browned fruit (prunes) notes, then trace orange and banana skins, slightly elevated bitterness and a velvety, balanced astringency.

Comunidad de Nuevo Paraiso – Forest Finance Panama S.A.

CoEx 2021 Code – 432

Central America & Caribbean

Panama

CONTACT DETAILS	
Contact	Danelis Noriega
Address	Almirante, Comunidad de Nuevo Paraiso, Quebradas Limon, Nuevo Paraiso, Bocas del Toro
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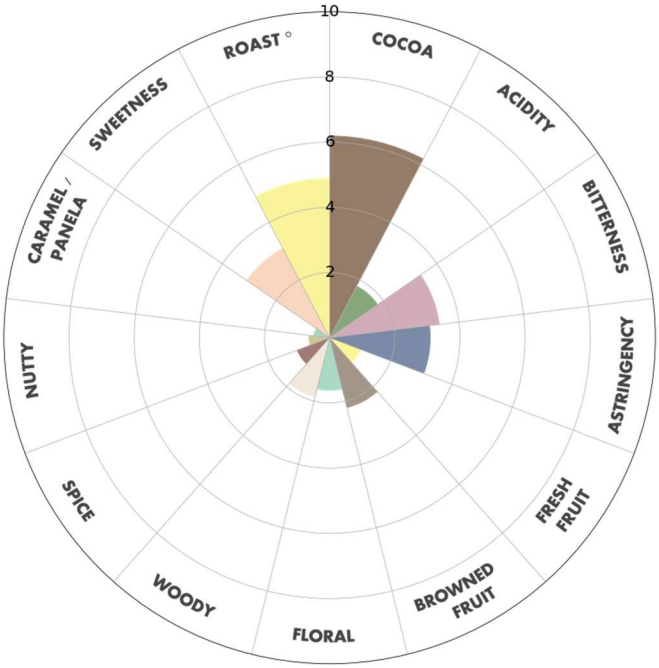


SAMPLE SENDER	
Name	Julissa Dominguez
Organization	Forest Finance Panama S.A.
Phone	(+507) 64137427
E-mail	julissa.dominguez@forestfinance.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	CATIE R1, CATIE R4, CATIE R6 - PMCT58 - ICS95
Bean size (beans/100g)	86 - Standard Beans
Average bean weight	1.16
Moisture content (%)	5.9 - Low Moisture
Cocoa butter content in liquor (%)	55.7

ROASTING CONDITIONS	
Temperature (°C)	119
Time (minutes)	22

Chocolate Flavour Profile Description: Dark brown colour. Soft, smooth mouth melt with early chocolate note blended with fruit acid and trace acetic (balsamic), browned fruit, mild fresh fruits, dark wood notes. Cocoa is balanced and blended with bitterness and astringency. Long chocolatey finish.

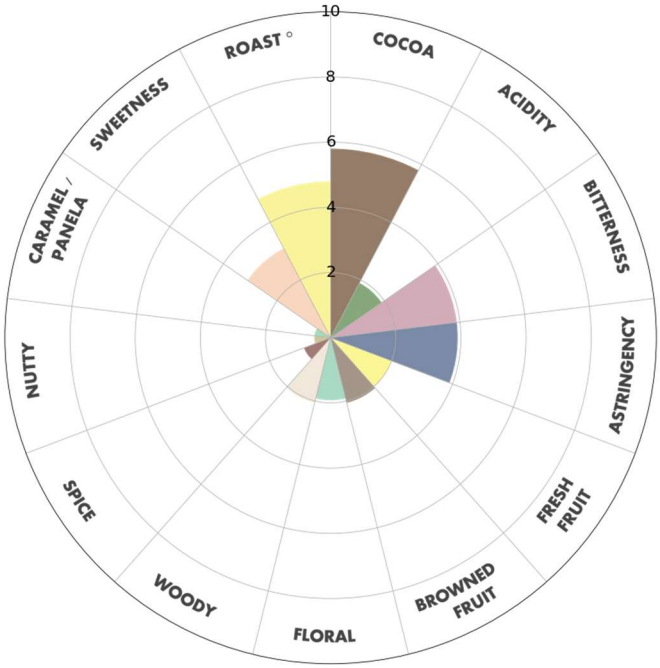
Meivis Ortiz y productoras asociadas

CoEx 2021 Code – 954

Central America & Caribbean

Panama

CONTACT DETAILS	
Contact	Meivis Ortiz
Address	Ojo De Agua, Almirante, Bocas del Toro
Phone	(+507) 65927626
E-mail	mayameicacao@gmail.com



SAMPLE SENDER	
Name	Meivis Ortiz
Organization	Mayamei Cacao
Phone	(+507) 65927626
E-mail	mayameicacao@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	
Bean size (beans/100g)	72 - Standard Beans
Average bean weight	1.39
Moisture content (%)	5.8 - Low Moisture
Cocoa butter content in liquor (%)	59.3

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	23

Chocolate Flavour Profile Description: Medium dark brown colour. Soft, smooth mouth melt with early chocolate note blended with fruit acid and trace acetic (balsamic), browned fruit is prune-like and accompanied by bitterness and astringency (banana fresh fruit notes). Some floral herbal and flowers in the center taste.

José Martínez-Cruzado

CoEx 2021 Code – 212

Central America & Caribbean

Puerto Rico

CONTACT DETAILS	
Contact	José A. Martínez Cruzado
Address	Pr-119, Km 64.7, Bo. Montoso, Maricao
Phone	(+1-939) 2483606
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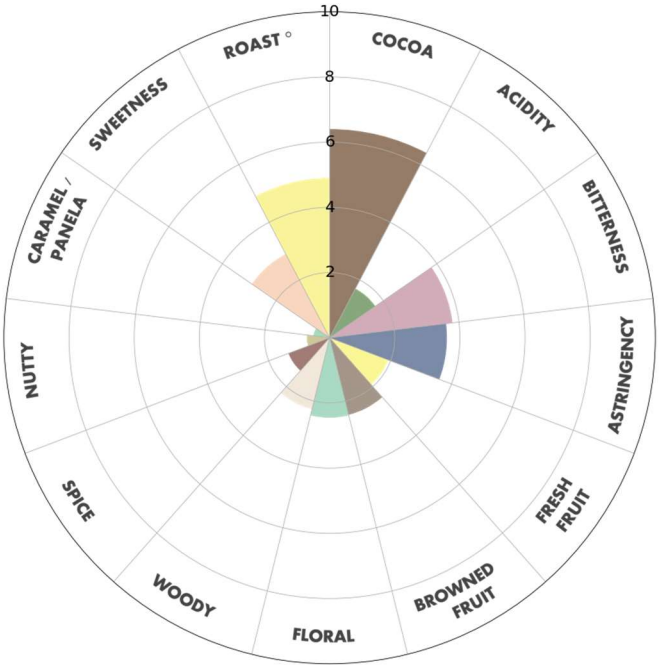

SAMPLE SENDER	
Name	Fernando Martínez-Torres
Organization	Hacienda Aceitunas
Phone	(+1-787) 5197314
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BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	TARS-14, TARS-23, TARS-27, TARS-30 & SPA-10
Bean size (beans/100g)	116 - Small Beans
Average bean weight	0.86
Moisture content (%)	6.7 - Medium Moisture
Cocoa butter content in liquor (%)	57.0

ROASTING CONDITIONS	
Temperature (°C)	120
Time (minutes)	20

Chocolate Flavour Profile Description: Rich, dark brown colour. Soft, smooth melt. Complex mélange of chocolate, browned fruit (date), floral herbal and earthy, dark, slightly resinous wood, spice notes (pepper, cardamom), with a balanced bitterness and astringency. Long finish of the chocolate blend. Balanced.

Yadira Vázquez

CoEx 2021 Code – 559

Central America & Caribbean

Puerto Rico

CONTACT DETAILS	
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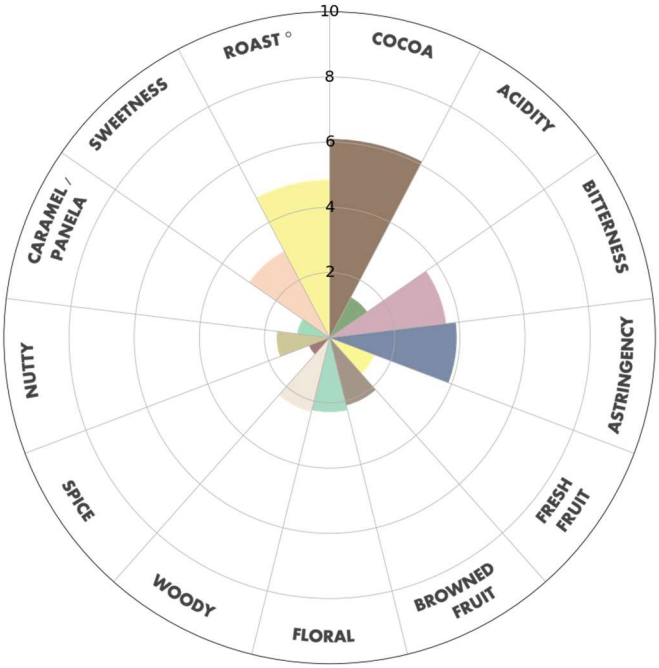

SAMPLE SENDER	
Name	Yadira Vázquez
Organization	Hacienda Chocolat
Phone	(+1-787) 6375666
E-mail	cimyadiravazquez@hotmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Other
Local name of variety	Various vaieties from TARS
Bean size (beans/100g)	96 - Standard Beans
Average bean weight	1.04
Moisture content (%)	6.7 - Medium Moisture
Cocoa butter content in liquor (%)	55.3

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	23

Chocolate Flavour Profile Description: Dark brown colour. Chocolate with browned fruit, floral herbal, earthy, trace flowers, woody, nut and nut skins notes, and a late caramel / panela is expressed. Balanced bitterness and astringency. Complex, unique, and harmonious with a long aftertaste of chocolate, panela, and dark raisins notes.

Annette Mills

CoEx 2021 Code – 182

Central America & Caribbean

Trinidad and Tobago

CONTACT DETAILS	
Contact	Annette Mills
Address	John Trace, Heights Of Aripo, Arima, Aripo, St. George East
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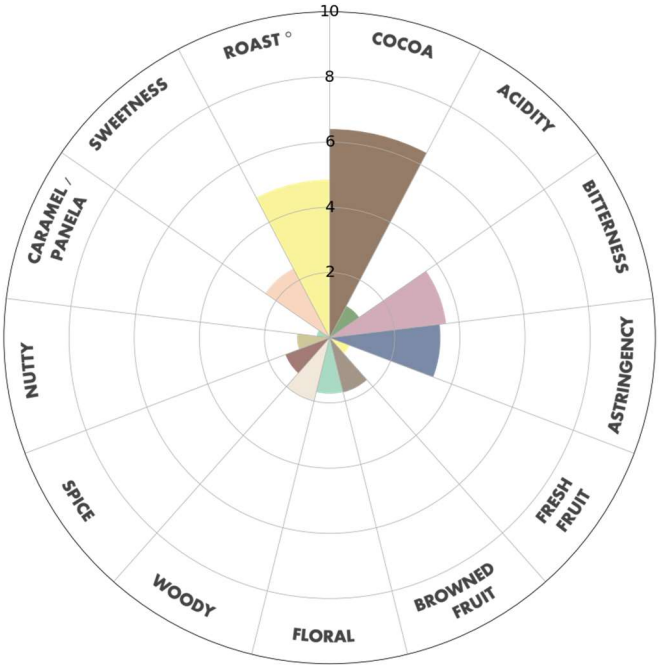

SAMPLE SENDER	
Name	Mala Partap
Organization	Cocoa Development Company of Trinidad and Tobago Limited
Phone	(+1-868) 6856438
E-mail	mala.partap@cdcttl.co.tt

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Trinitario: Trinidad Selected Hybrid
Bean size (beans/100g)	86 - Standard Beans
Average bean weight	1.16
Moisture content (%)	6.2 - Optimal Moisture
Cocoa butter content in liquor (%)	56.1

ROASTING CONDITIONS	
Temperature (°C)	119
Time (minutes)	23

Chocolate Flavour Profile Description: Rich, dark brown colour. Smooth, soft mouth melt. Chocolate note blended with browned fruits (tamarind, dates), floral green herbal, earthy and mushroom, woods, mild spice notes (tobacco, pepper). Astringency is velvety. Unique, complex, balanced and harmonious.

Winthrop Harewood

CoEx 2021 Code – 353

Central America & Caribbean

Trinidad and Tobago

CONTACT DETAILS	
Contact	Winthrop Harewood
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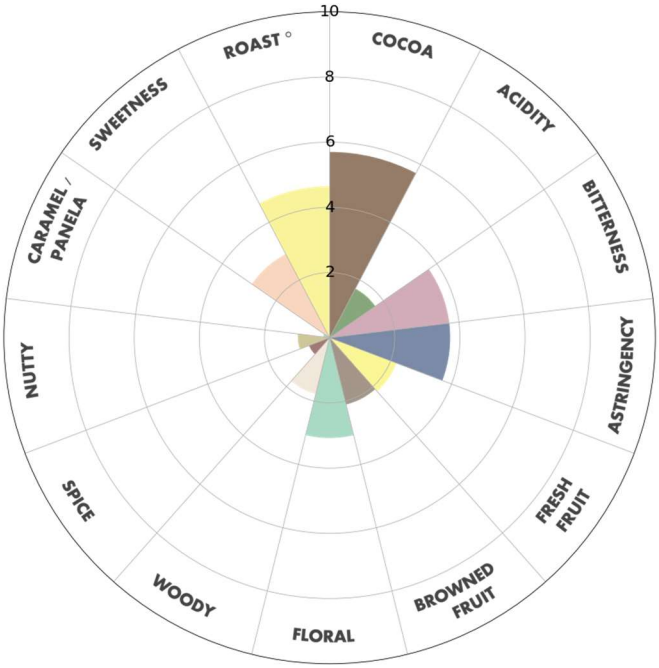
E-mail	wharewood@hotmail.com



SAMPLE SENDER	
Name	Mala Partap
Organization	Cocoa Development Company of Trinidad and Tobago Limited
Phone	(+1-868) 6856438
E-mail	mala.partap@cdcttl.co.tt

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Trinitario: Trinidad Selected Hybrid
Bean size (beans/100g)	87 - Standard Beans
Average bean weight	1.15
Moisture content (%)	6.1 - Optimal Moisture
Cocoa butter content in liquor (%)	56.4

ROASTING CONDITIONS	
Temperature (°C)	119
Time (minutes)	22

Chocolate Flavour Profile Description: Rich, dark brown colour. Smooth, mouth melt. Chocolate note blended with browned fruit (raisin and rum), trace fruit acid with a mild mélange of fresh fruits. Center of floral dried herbs, earthy / mushroom, and trace floral flowers. Wood is present along with mild nutty. Velvety astringency.

Farmers from Four Roads Tamana Cocoa Association

CoEx 2021 Code – 608

Central America & Caribbean

Trinidad and Tobago

CONTACT DETAILS	
Contact	Lyncoln Salandy
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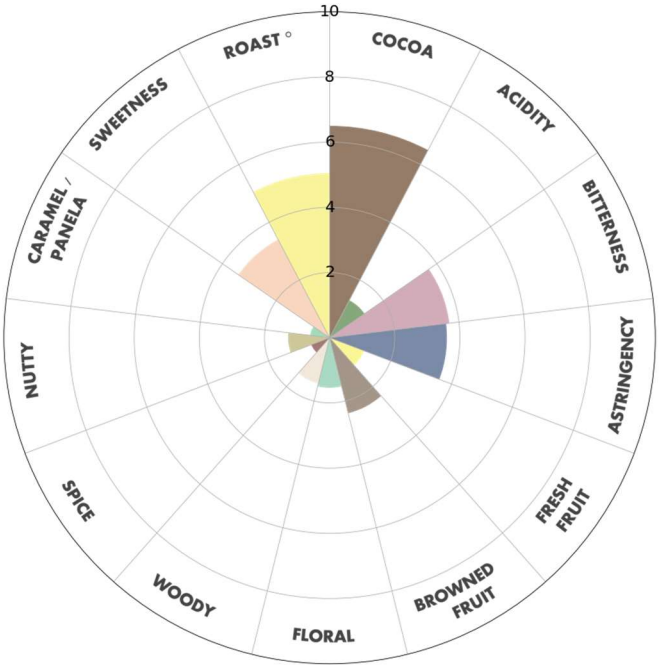


SAMPLE SENDER	
Name	Mala Partap
Organization	Cocoa Development Company of Trinidad and Tobago Limited
Phone	(+1-868) 6856438
E-mail	mala.partap@cdcttl.co.tt

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Trinitario: Trinidad Selected Hybrid
Bean size (beans/100g)	95 - Standard Beans
Average bean weight	1.05
Moisture content (%)	6.3 - Optimal Moisture
Cocoa butter content in liquor (%)	55.4

ROASTING CONDITIONS	
Temperature (°C)	120
Time (minutes)	21

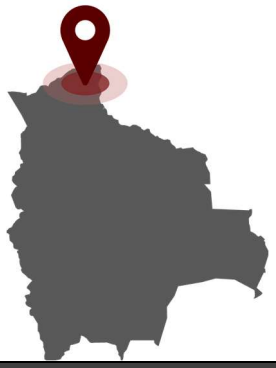
Chocolate Flavour Profile Description: Medium-dark brown colour. Soft, smooth mouth melt. Chocolate note combines with browned fruit (dates, figs, slight raisin) with a mild fruit acidity and trace fresh fruits. Center emerges with herbal and earthy notes. Trace mild nuts / nut skins. On the mild side overall. Harmonious and balanced.

Barbarita Ayala Chao

CoEx 2021 Code – 719

South America

Bolivia



CONTACT DETAILS	
Contact	Barbarita Ayala Chao
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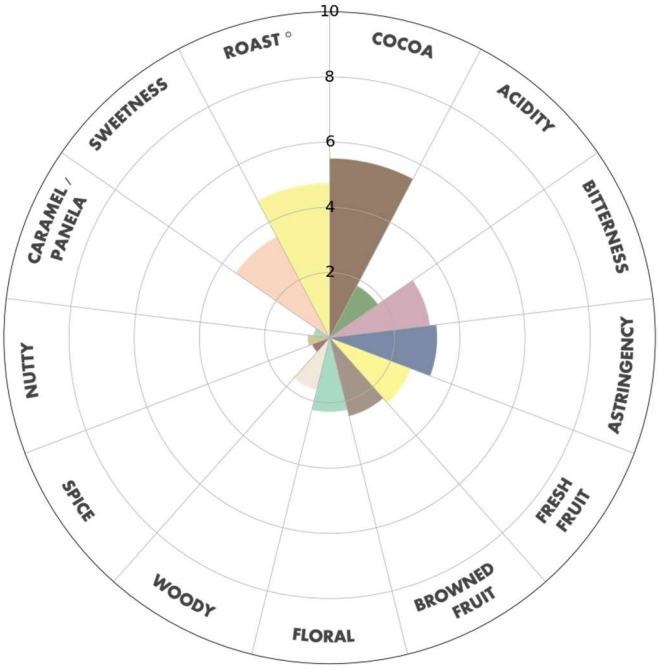
E-mail	bayalachao@gmail.com



SAMPLE SENDER	
Name	Barbarita Ayala Chao
Organization	AJORA - Asociación de Jóvenes Reforestadores en Acción
Phone	(+591) 72699917
E-mail	bayalachao@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	Cacao Nativo Amazónico
Bean size (beans/100g)	147 - Very Small Beans
Average bean weight	0.68
Moisture content (%)	6.6 - Medium Moisture
Cocoa butter content in liquor (%)	60.6

ROASTING CONDITIONS	
Temperature (°C)	120
Time (minutes)	15

Chocolate Flavour Profile Description: Medium-dark brown colour. Clean fruit acidity and fresh fruits (ripe banana, tropical sweet) blended with chocolate note. Center has browned fruit (dates, light raisins) with dark fresh cherry and a floral note with earthy, green herbal, and flowers (honeysuckle). Woody. Balanced, complex, unique.

ARCASY (Asociacion de Recolectores de Cacao Silvestre Yuracare) - Comunidad Santa Anita

CoEx 2021 Code – 451

South America

Bolivia

CONTACT DETAILS	
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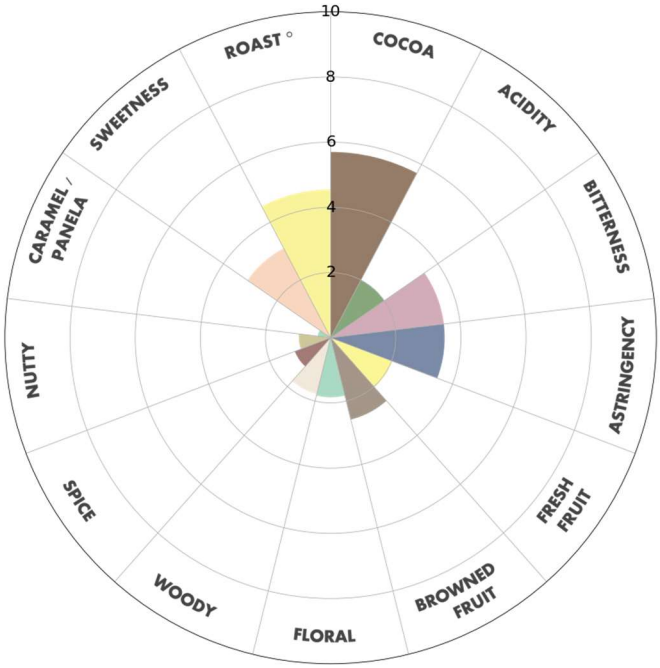
Phone	(+591) 71434874
E-mail	cacaosilvestrearcasy2021@gmail.com



SAMPLE SENDER	
Name	Gimena Marca Mamani
Organization	ARCASY
Phone	(+591) 76941488
E-mail	gimena_mar183@hotmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Cacao silvestre
Local name of variety	Cacao silvestre
Bean size (beans/100g)	146 - Very Small Beans
Average bean weight	0.68
Moisture content (%)	6.4 - Optimal Moisture
Cocoa butter content in liquor (%)	58.8

ROASTING CONDITIONS	
Temperature (°C)	120
Time (minutes)	15

Chocolate Flavour Profile Description: Dark brown colour. Smooth mouth melt. Early fruit acidity combines with chocolate note along with trace fresh tropical fruit notes (berries, banana). Center taste is brown fruits (raisin, dates) with green herbal and earthy with a mild spice and trace nut character. Very balanced.

João Dias Tavares Bisneto

CoEx 2021 Code – 958

South America

Brazil

CONTACT DETAILS	
Contact	João Tavares
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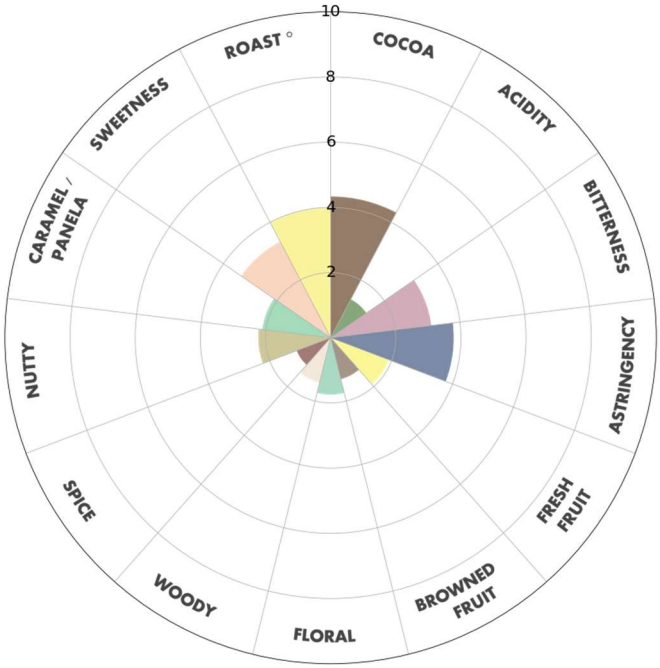

SAMPLE SENDER	
Name	Neyde Alice Bello Marques Pereira
Organization	CEPLAC
Phone	(+55) 73991327174
E-mail	nalice.bello@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Forastero
Local name of variety	Catongo CAT-01
Bean size (beans/100g)	97 - Standard Beans
Average bean weight	1.03
Moisture content (%)	6.4 - Optimal Moisture
Cocoa butter content in liquor (%)	55.0

ROASTING CONDITIONS	
Temperature (°C)	116
Time (minutes)	22

Chocolate Flavour Profile Description: Very light colour—like a dark milk chocolate. Creamy, smooth fast melt. Low chocolate note, mild bitterness and astringency, mild fruit acid with clear and bright sweet caramel / panela character. Mid taste is nuts and nut skins with a hint of floral flowers. Long, unique finish. Balanced, mild but complex.

Angélica Maria Tavares Lima Fernandes

CoEx 2021 Code – 798

South America

Brazil

CONTACT DETAILS	
Contact	Verusa Matos
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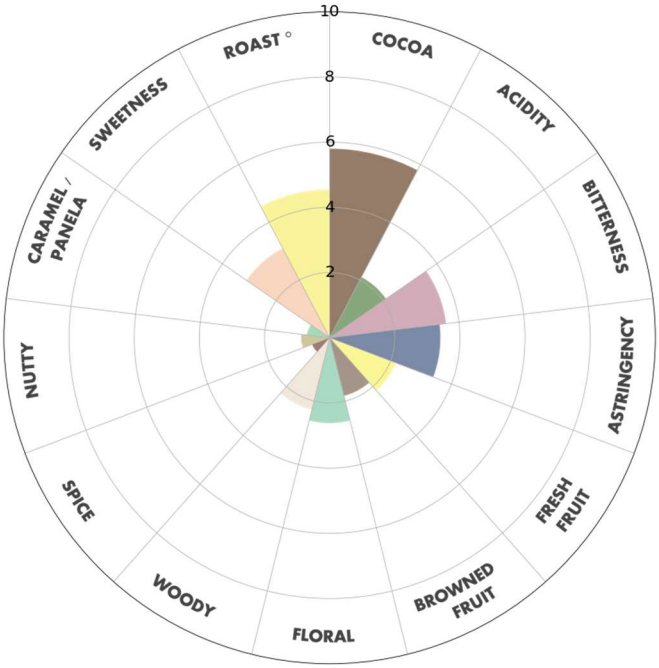
E-mail	verusa.matos@hotmail.com



SAMPLE SENDER	
Name	Neyde Alice Bello Marques Pereira
Organization	CEPLAC
Phone	(+55) 73991327174
E-mail	nalice.bello@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	FL 89
Bean size (beans/100g)	108 - Medium Beans
Average bean weight	0.93
Moisture content (%)	6.3 - Optimal Moisture
Cocoa butter content in liquor (%)	51.6

ROASTING CONDITIONS	
Temperature (°C)	120
Time (minutes)	20

Chocolate Flavour Profile Description: Dark brown colour. Chocolate note builds with mild bitterness and velvety astringency. Blends mild fruit acidity, mild citrus and yellow fruits, dried-browned fruit (light raisin) note. Floral appears in center taste (green grass and floral flowers-jasmine). Finishes with mild wood and trace spice. Unique, balanced.

João Evangelista Lima

CoEx 2021 Code – 304

South America

Brazil

CONTACT DETAILS	
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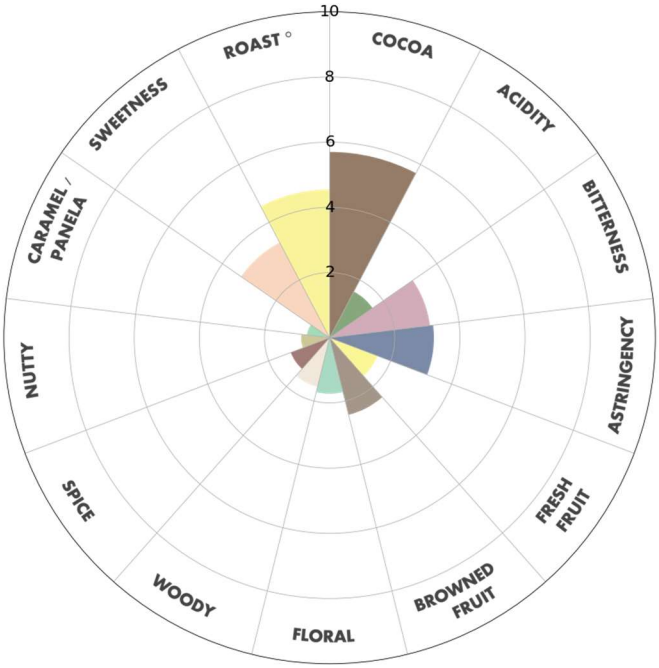

SAMPLE SENDER	
Name	Neyde Alice Bello Marques Pereira
Organization	CEPLAC
Phone	(+55) 73991327174
E-mail	nalice.bello@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Transamazonico's Hybrid
Local name of variety	Hybrid
Bean size (beans/100g)	90 - Standard Beans
Average bean weight	1.11
Moisture content (%)	6.3 - Optimal Moisture
Cocoa butter content in liquor (%)	56.4

ROASTING CONDITIONS	
Temperature (°C)	119
Time (minutes)	22

Chocolate Flavour Profile Description: Burgundy-dark brown colour. Smooth mouth melt. A mélange of chocolate, fruit acids, mild fresh fruits moving to a clear browned fruit center note. Has a bright fragrant floral with green grass, earthy, and floral flowers. Astringency increased to the finish. Long finish. Balanced.

Alex Antonio Ayala Aleman

CoEx 2021 Code – 347

South America

Colombia

CONTACT DETAILS	
Contact	Alex Antonio Ayala
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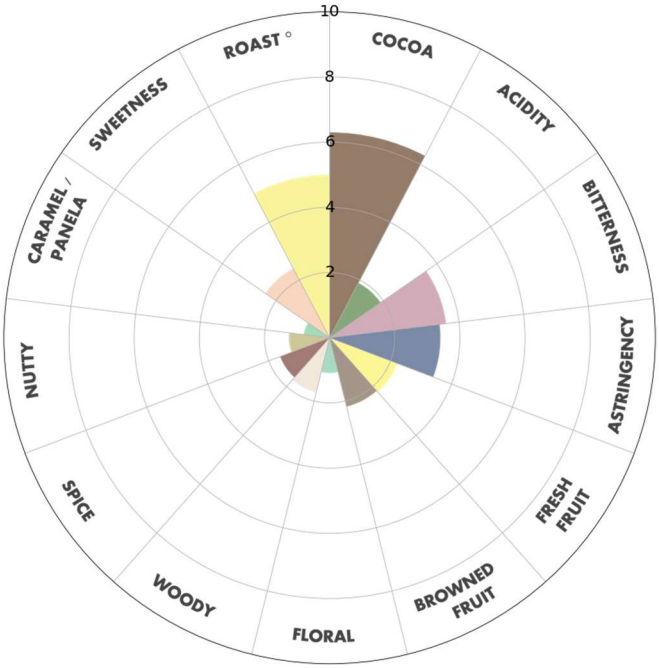

SAMPLE SENDER	
Name	Ramon Jose Ayala Aleman
Organization	Fedecacao - Federación Nacional de Cacaoteros
Phone	(+57) 3215637108
E-mail	unidad_movil2@fedecacao.com.co

BEAN CHARACTERISTICS	
Dominating genetic origin	Trinitario
Local name of variety	Roble - Caoba
Bean size (beans/100g)	75 - Standard Beans
Average bean weight	1.33
Moisture content (%)	6.6 - Medium Moisture
Cocoa butter content in liquor (%)	57.8

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	23

Chocolate Flavour Profile Description: Dark brown colour. Mild fruit acidity with blend of fruits. Browned and dried fruits present. Moderate floral dried green herbs. Light wood and trace resin notes with trace spice and nut notes. Mild caramel. Balanced, clear, unique, and mild overall.

Hacienda San José – Jorge Cecilio Marún Ramirez

CoEx 2021 Code – 557

South America

Ecuador

CONTACT DETAILS	
Contact	Juan Francisco Touma Cozzarelli
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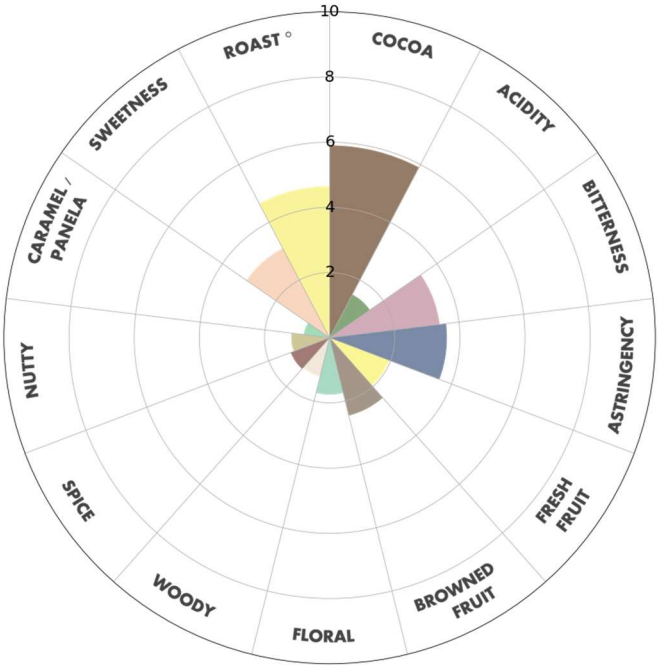

SAMPLE SENDER	
Name	Juan Francisco Touma Cozzarelli
Organization	PONGARBEL S.A.
Phone	(+593) 967323065
E-mail	jtouma@chocolatesanjose.com.ec

BEAN CHARACTERISTICS	
Dominating genetic origin	Híbrido
Local name of variety	CCN-51
Bean size (beans/100g)	74 - Standard Beans
Average bean weight	1.35
Moisture content (%)	6.4 - Optimal Moisture
Cocoa butter content in liquor (%)	51.6

ROASTING CONDITIONS	
Temperature (°C)	116
Time (minutes)	25

Chocolate Flavour Profile Description: Dark brown-burgundy hue colour. Chocolate note runs deep in character and blends mild fruit acidity, fresh dark fruits, mild browned (date) notes. Center develops floral green grassy, mild earthy and floral flowers. Astringency is velvety. Complex, unique, but balanced.

Cooperativa Agraria ACOPAGRO Ltda.

CoEx 2021 Code – 985

South America

Peru

CONTACT DETAILS	
Contact	Hernan Garcia Meza
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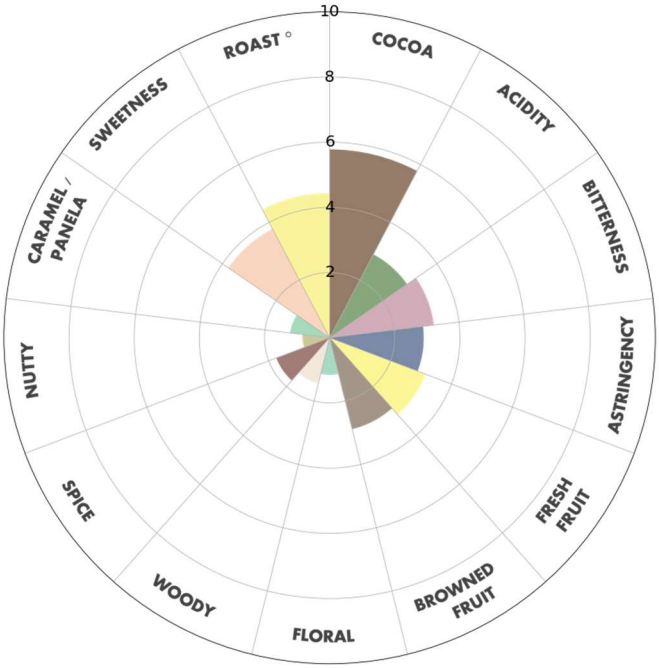

SAMPLE SENDER	
Name	Hernan Garcia Meza
Organization	Cooperativa Agraria ACOPAGRO
Phone	(+51) 945303207
E-mail	gerenciadecampo@acopagro.com.pe

BEAN CHARACTERISTICS	
Dominating genetic origin	Criollo
Local name of variety	
Bean size (beans/100g)	86 - Standard Beans
Average bean weight	1.16
Moisture content (%)	7.1 - Medium Moisture
Cocoa butter content in liquor (%)	53.9

ROASTING CONDITIONS	
Temperature (°C)	119
Time (minutes)	26

Chocolate Flavour Profile Description: Medium-dark reddish brown colour. Starts with cocoa and browned fruit notes. Middle shows spices and tobacco, staying throughout. Fresh berries, citrus, dark, and yellow fruits then light nuts and wood arrive. The finale is acid and astringent, with nutty and fresh fruit lingering. Balanced, complex, unique.

Cooperativa Agraria Norandino – APPAGROP Quemazón

CoEx 2021 Code – 871

South America

Peru

CONTACT DETAILS	
Contact	Eduardo Espinoza
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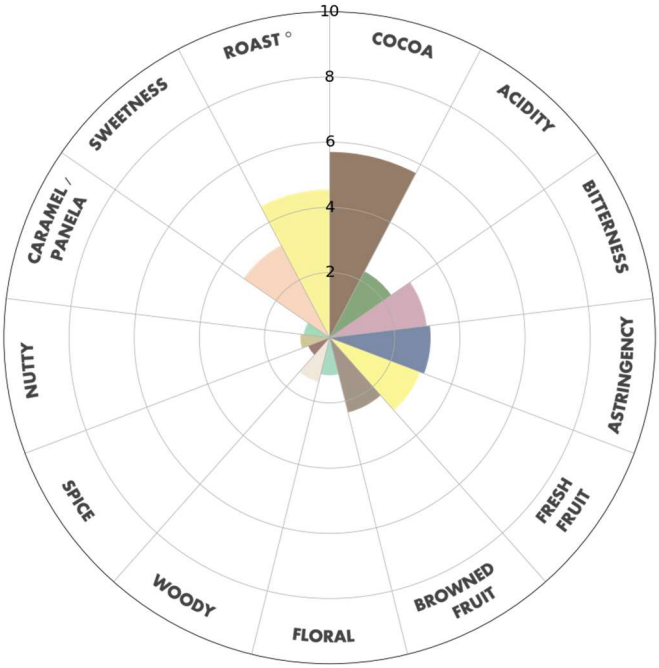

SAMPLE SENDER	
Name	Eduardo Espinoza
Organization	Cooperativa Agraria Norandino
Phone	(+51) 969918270
E-mail	plantacacao@coopnorandino.com.pe

BEAN CHARACTERISTICS	
Dominating genetic origin	National
Local name of variety	Cacao blanco de Piura
Bean size (beans/100g)	77 - Standard Beans
Average bean weight	1.3
Moisture content (%)	6.7 - Medium Moisture
Cocoa butter content in liquor (%)	53.2

ROASTING CONDITIONS	
Temperature (°C)	118
Time (minutes)	26

Chocolate Flavour Profile Description: Dark brown colour. Smooth, creamy mouth melt. Gradual flavour emergence, blending chocolate note, fruit acidity, a complex mix of fresh fruits. Brown fruit (date, raisin) in center along with mild floral green herbal/grassy notes. Some dark woods and trace spice notes. Harmony of flavours.

Efrain Puma Chambi – Agro industrias puma real s.r.l

CoEx 2021 Code – 482

South America

Peru

CONTACT DETAILS	
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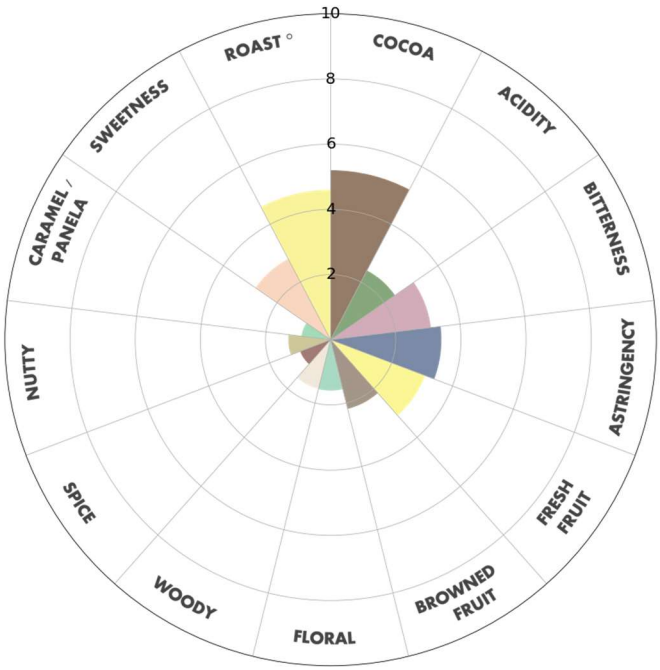

SAMPLE SENDER	
Name	Joel Puma Champi
Organization	PUMATIY
Phone	(+51) 929639313
E-mail	infopumatiy@gmail.com

BEAN CHARACTERISTICS	
Dominating genetic origin	Criollo
Local name of variety	Cacao Chuncho
Bean size (beans/100g)	68 - Standard Beans
Average bean weight	1.47
Moisture content (%)	6.3 - Optimal Moisture
Cocoa butter content in liquor (%)	59.7

ROASTING CONDITIONS	
Temperature (°C)	117
Time (minutes)	26

Chocolate Flavour Profile Description: Medium brown, golden yellow hue colour. Smooth mouthmelt. Smooth chocolate note blends mild fruit acidity, fresh fruits (citrus, tropical, berry and yellow), mild browned fruit (light raisin), center of green grass and trace earthy, spice (cinnamon, cardamom). Long spice/chocolate finish.