

ORGANIC COCOA

General Specifications for Ivorian Cocoa Beans

PRODUCT DESCRIPTION

The cocoa bean, also called cacao bean and cacao, is the dried and fully fermented seed of *Theobroma cacao*, and are the basis of chocolate and of such Mesoamerican foods as mole and tejate.



Organic Dry Cocoa Beans

ORIGIN

Abidjan, Ivory Coast (Côte d'Ivoire)

GRADE

Good Fermented (GF)

MOISTURE

8% maximum

BROKEN

3% maximum

GRAINING

<105/100g

ORGANIC RESIDUE

5% maximum

MINERAL RESIDUE

5% maximum

PACKAGING

65kg bags

DOCUMENTS PROVIDED

Phytosanitary Certificate

Fumigation Certificate

Certificate EUR 1

Weight Certificate

Commercial Invoice