

Cocoa of Excellence

50 BEST 2019



High-quality cocoa producers and chocolate connoisseurs are usually worlds apart. Today, as Cocoa of Excellence has been doing for ten years, we hope to bring you closer.

Producers live in countries across the equator, where the vagaries of climate and market can make for a precarious harvest. High-end chocolate consumers, largely based in the global north, increasingly value the best cocoa. But the journey from tropical forest to this box is not always an easy one.

Through research, innovation and the support of our partners, Cocoa of Excellence helps increase demand for superior quality cocoa while making production more profitable and sustainable.

With this 2019 Edition Special Selection you become a recipient of the taste of the best cocoas in the world. You will also find enclosed the story of how the world's finest cocoas — many of which are rare or threatened — are finding the right social, economic and environmental conditions so they can thrive well into the future.

The Alliance is committed and excited to keep exploring the wonders of cocoa and supporting the global community of more than 14 million people involved in its production, making cocoa one of the main crops today and in the future.

A handwritten signature in black ink, appearing to read "Juan Lucas Restrepo".

Juan Lucas Restrepo
Director General
Alliance of Bioversity International and CIAT



ASIA, PACIFIC
&
AUSTRALIA

AFRICA
&
THE INDIAN OCEAN

TROPIC OF CANCER

Sierra Leone
Ghana
Côte d'Ivoire
Cameroon

Uganda

Tanzania

Madagascar

INDIAN
OCEAN

Myanmar

Vietnam

Philippines

Malaysia

Indonesia

Papua New Guinea

Australia

Fiji

TROPIC OF CAPRICORN

Cocoa of Excellence

50 BEST 2019



About Cocoa of Excellence

The Cocoa of Excellence Programme was established in 2009 to safeguard cocoa flavour diversity and improve farmers' livelihoods through the recognition, promotion and appreciation of superior quality cocoa origins to contribute to the sustainability of the cocoa supply chain. Cocoa of Excellence has become the most prestigious global competition to recognise the work of cocoa farmers and celebrate the best producers for the superior quality and unique flavours of the cocoa they produce. Furthermore, it brings together leading sensory evaluation experts, the chocolate industry and sector-leading organisations to value cocoa excellence, generate market opportunities and provide incentives and tools for safeguarding diversity while benefiting the entire value chain, from the farming communities to the consumers.

Our goals

- Increase the capacity for producing countries and the cocoa value chain to recognise and produce superior quality cocoa and preserve the flavours resulting from genetic diversity, terroir and know-how of cocoa producers in all origins.
- Connect cocoa producers, operators and buyers along the supply chains to generate value and market opportunities.

Our achievements since 2009

- Seven prestigious international competitions bringing together cocoa producers and industry leaders.
- Over 55 cocoa-producing countries participated from around the world.
- More than 1,000 exceptional and unique cocoas selected and analysed by Cocoa of Excellence.
- More than 300 cocoa samples recognised among the best 50, representing thousands of producers.
- Over 130 samples from producers of excellence received an International Cocoa Award at the Salon du Chocolat in Paris.

Benefits for cocoa producers

Global recognition and value for excellence

- International, national and regional recognition of cocoa farmers producing beans with exceptional quality and diverse flavours.
- Invitation to a unique networking platform to meet potential buyers and promote superior quality cocoa, 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 cocoa quality and flavour report provided to each participating producer, which strengthens their capacity to evaluate, identify and recognise excellent cocoa.
- Incentives to increase quality and develop cocoa quality and flavour assessment skills in origins.
- Increased knowledge of cocoa diversity and quality resulting from the genetic, terroir and know-how of cocoa producers — a key piece for conservation programmes.

The 2019 Edition in numbers

- **55** cocoa-producing country origins participated
- **223** cocoa bean samples received at the Alliance of Bioversity International and CIAT
- **221** samples accepted and processed into liquor for evaluation
- **7** international expert panellists of the Technical Committee evaluated all liquor samples
- **50** best samples selected and processed into chocolate for evaluation and promotion of producers
- **35** chocolatiers and sensory evaluation experts analysed the selected 50 best chocolate samples
- **20** cocoa bean samples attributed the **2019 International Cocoa Award**
- **50** best samples, including the **20 International Cocoa Awards**, featured in the limited edition 2019 Cocoa of Excellence chocolate box

2019 partners and sponsors

The Cocoa 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, Barry Callebaut, Puratos/ Belcolade, Herencia - Value your Legacy, with contribution from the Cocoa Research Centre of the University of the West Indies, Valrhona, Regis Bouet, CocoaSource, CacaoCrudo and CocoaTown. The International Cocoa Awards are jointly organised with Salon du Chocolat.

Opening the Chocolate Diversity Box

Inside this limited edition of just 200 exclusive boxes, you will find the 50 best cocoa samples from the 2019 Edition of the Cocoa of Excellence Programme. Be immersed in the diverse world of chocolate through a selection from the four cocoa-producing regions of the world: Africa and the Indian Ocean, Asia, Pacific and Australia, Central America and the Caribbean, and South America.

The Cocoa of Excellence chocolate box provides a unique taste experience, where the stories of 50 cocoa origins unfold. The box features the work of families and communities that have carefully produced the cocoa 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 cocoa 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 cocoa beans. With the conscious selection of chocolate and care for its producers, origins and diversity, the features that make the enjoyment of this 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.cocoaofexcellence.org

Chocolate Recipe

Cocoa Nibs	61.00 %
Deodorised Cocoa Butter	5.00 %
Sugar (sugar cane)	33.65 %
Soya lecithin	0.35 %
% Cocoa	66.00 %
Ratio Cocoa Mass (nibs) / sugar	1.81
Chocolate fineness	14 - 18 µ



Discover the best 50 producers

Each cocoa producer's information and cocoa bean flavour profile guides you through the regions and origins of the cocoa world. Arriving at the cocoa 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,

You are about to begin a journey in the world of chocolate that is unparalleled in its diversity and beauty. These samples of chocolate have been carefully handcrafted following the protocols of Cocoa of Excellence, which aim to bring out the inherent flavour potential of a sample of cocoa beans. With as little processing or alteration in flavour as possible, the beans can speak for themselves. And what a story they tell...!

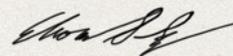
These chocolate samples have been well-aged and carefully protected since the 2019 Edition of Cocoa of Excellence. Flavours have come together progressively so they are not peaky and separated but well blended — a unique mélange of the flavours that each bean offers. Therefore, you will experience exceptional harmony and balance.

The physical texture of these chocolates, the strong hardness and pronounced snap, are the result of two key factors: the Ostwald ripening of the cocoa butter crystals and their transformation between Forms V and VI. Ripening happens when the smallest cocoa butter crystals gradually disappear and grow onto the bigger crystals, which become gradually larger and cause a slight increase in hardness. However, most hardness is caused by the crystals changing from the normal Form V, the one we know and love as a beautiful snap followed by a fast melt, to Form VI, the most stable of forms only achievable with age. This is a more compact, stronger and higher melting crystal form, which is why it appears to give the chocolate a brittleness and delays the melt in the mouth.

The following are my suggestions to experience the full bouquet of flavours that these chocolate samples have to offer. Prepare for the journey before starting. If stored cold, bring the chocolate box to room temperature in advance. Have a glass of water at room temperature ready to refresh your palate. Gain the best company. When everything is ready, choose a chocolate in the box to taste.

Notice the code and origin on the wrapper and go to the producer's page for that sample. Carefully unwrap the bar and pay attention to what you are about to see, touch, smell, hear and taste. Break off two or three of the small squares from the bar and notice the clear and sharp snap. Hold the squares between the thumb and forefinger to gently caress the chocolate and slightly warm its surface. First, appreciate the colour and aroma of this slightly warmed but not melted chocolate. Place the piece on the palate, take a few small chews with the front teeth, place the crumbles on top of the tongue and press it to the roof of the mouth. Let the mouth give off its gentle heat to warm and release the bouquet. When melting begins, caress the mass within the mouth and wait for the journey of flavour to begin. Allow the soul to sink into this chocolate ecstasy — the rapture of being one with the chocolate on its journey.

To allow the full development of the aroma, breathe air while the chocolate melts and flavours release. You will spontaneously identify flavour attributes that become apparent while the chocolate melts in three contiguous time intervals: initial, middle and end. Some attributes will be more intense than others, some will last long, others disappear quickly, and some will appear clear and bright while others will remain in the background. After the chocolate melts, take time to enjoy the unique aftertaste. Then, when the play is over and you are ready again, refresh your palate with some water and take the next journey. Each piece will be entirely different and excellent in its own unique way.



Ed Seguire
Chair of the Technical Committee of the Cocoa of Excellence Programme
Cacao Cocoa and Chocolate Advisors/Guittard Chocolate

The Chocolate Evaluation and Selection Process

What is the blind code?

The blind code symbolizes the seriousness and commitment that Cocoa of Excellence has in ensuring the anonymity of the samples as they are processed, evaluated and selected. When the cocoa beans arrive, each sample is assigned a unique three-digit blind code to ensure that each is evaluated without any preconceptions 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 Cocoa of Excellence 2019 Edition were selected among 223 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 Cocoa of Excellence.

For the 2019 Edition, the expert Technical Committee Chair, Ed Seguine, received all samples and conducted a detailed assessment of their physical quality to select the best roasting conditions and ground the cocoa nibs into cocoa liquor — a pure cocoa mass containing both cocoa solids and cocoa 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.

- **Light roast:** 112°C x 25 min – Aroma of significant floral, nutty or caramel notes. Best suited for Criollo types.
- **Medium roast:** 120°C x 25 min – Aroma of significant fresh, browned fruits and spicy notes. Best suited for Trinitario types.
- **Full roast:** 130°C x 25 min – Aroma dominated by cocoa notes (above flavours not perceived). Best suited for Forastero types.

Then, the time and temperature were adjusted for variation in bean size and moisture content.

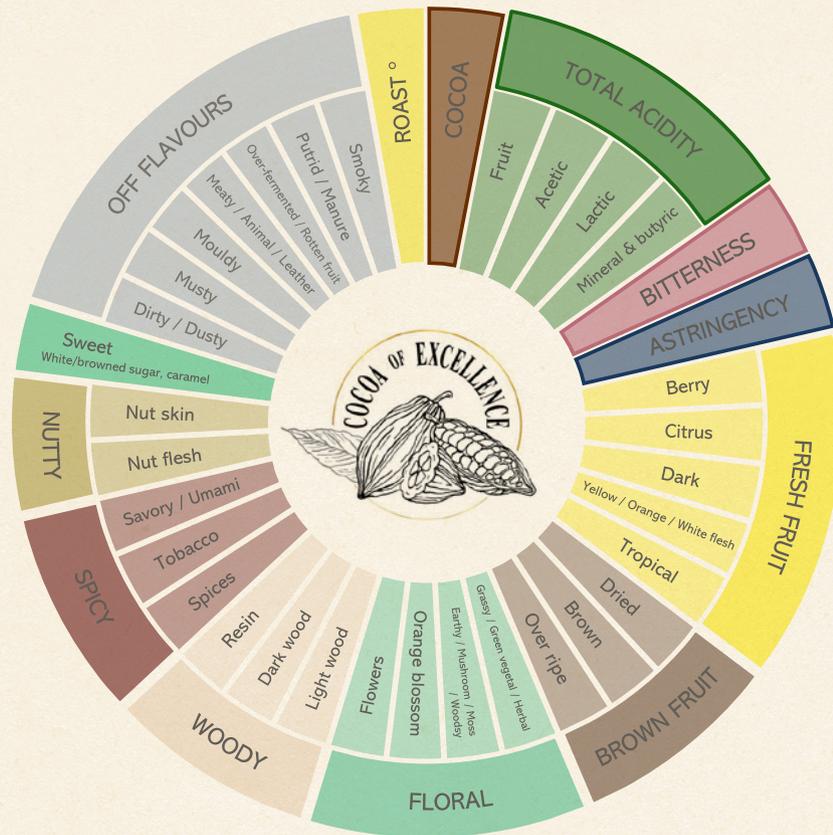
Based on a blind sensory evaluation and rigorous analysis, the Technical Committee selected the best 50 liquor samples, which were processed into dark chocolate for sensory evaluation by an international panel of about 35 professionals including the Technical Committee. From this evaluation, the International Cocoa Awards were selected. The best 50 and International Cocoa Awards were celebrated at the Salon du Chocolat in Paris on October 30, 2019.

Tasting the 50 Best 2019

Tasting Guide

- Sit comfortably in a quiet room without distraction, interruptive noise or strong odours.
- Ensure you have a clean table surface, ventilation and lighting, and if possible, set the room temperature to 20-22°C.
- It is recommended to avoid smoking, eating, drinking alcohol or coffee and strenuous exercise within 60 minutes before a tasting session.
- If you are suffering an illness that impacts your sense of smell or taste, it is best to delay tasting until the illness passes.
- If the chocolates are refrigerated, take them out one hour before the tasting to bring them to room temperature.
- Prepare a glass of room-temperature water to wash the mouth between tastings.
- Before tasting, consult the 2019 Cocoa of Excellence Chocolate Evaluation Form and Glossary of Terms located on www.cocoaofexcellence.org.
- Break samples into two small pieces to assess the sample over two bites. Place one chocolate piece in the mouth, chew three or four times and let it sit on the tongue to melt.
- Move the chocolate sample around the mouth and breathe air during the tasting to allow full development and circulation of aroma.
- In the mouth, notice the different attributes that become apparent at three contiguous time intervals: (1) initial, (2) middle, and (3) residual end flavour notes.
- Follow intuition about a particular flavour attribute, trust your ability and enjoy.

Flavour Wheel



BOX - 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 to 5 - Clearly characterizing the sample
- 6 to 8 - Dominant characterization of the sample
- 9 to 10 - Maximum. Strong intensity. Overpowers some other flavour notes in the sample



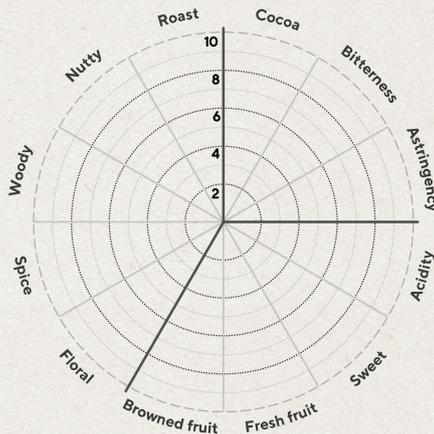
Sensory Evaluation Form for Cocoa Liquor and Chocolate

Evaluator _____ Sample ID _____
 Date _____ Origin _____
 Time _____ % Cacao _____

Insert the intensity score of each attribute and sub-attribute

1 2 3 4 5 6 7 8 9 10
 ← Less intense More intense →

- Cocoa**
- Acidity**
- Fruit Acetic Lactic
- Mineral / Butyric
- Bitterness**
- Astringency**



Flavour comments

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

- Browned Fruit**
- Dried Brown Over ripe

- Floral**
- Grassy / Green vegetal / Herbal
- Earthy / Mushroom / Moss / Woodsy
- Orange blossom Flowers

- Woody**
- Light Dark Resin

- Spice**
- Spices Tobacco Savory / Umami

- Nutty**
- Nut flesh Nut skins

- Sweet**
- White sugar, browned sugar, panela, caramel

- Roast degree**

- Off-flavours**
- Dirty / Dusty Musty Mouldy
- Meaty / Animal / Leather Putrid / Manure
- Over-fermented / Rotten Fruit Smoky
- Other *Description*

- Global Quality** 1 2 3 4 5 6 7 8 9 10

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ASIA, PACIFIC & AUSTRALIA

238C / Australia

PRODUCER

Australian Chocolate Pty Ltd



"We grow cocoa because we want a single origin from our area. We love to participate in Cocoa of Excellence because this is in fact the cocoa Olympics."

— Producer of sample 238C

BEAN CHARACTERISTICS

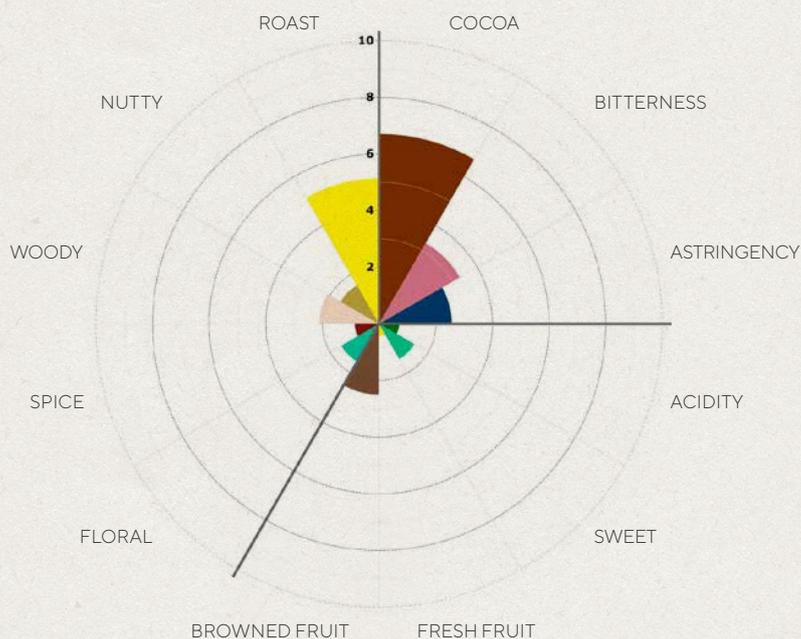
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100G)	90 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.12
MOISTURE CONTENT (%)	6.3
FAT CONTENT (%)	59.20

ROASTING CONDITIONS

TEMPERATURE (°C)	129
TIME (MIN)	22

CHOCOLATE FLAVOUR PROFILE

Clear chocolate aroma with mild spice notes. Chocolate flavour emerges smoothly and continues to build into the centre taste. Some mild spice/tobacco spice notes are present, and the sample has some natural background sweetness. Dried fruit notes appear in the late taste, and the finish is long in chocolate.



Belize / 414C

CENTRAL AMERICA & CARIBBEAN

PRODUCER

Maya Mountain Cacao Ltd

"I grow cocoa because there is a big market out there for it. My quality is good, and it is a long-term crop."

— Producer of sample 414C



BEAN CHARACTERISTICS

DOMINATING GENETIC ORIGIN

FORASTERO

LOCAL NAME OF VARIETY

CACAO

BEAN SIZE (BEANS/100G)

83 (LARGE)

AVERAGE BEAN WEIGHT (G)

1.20

MOISTURE CONTENT (%)

6.5

FAT CONTENT (%)

57.95

ROASTING CONDITIONS

TEMPERATURE (°C)

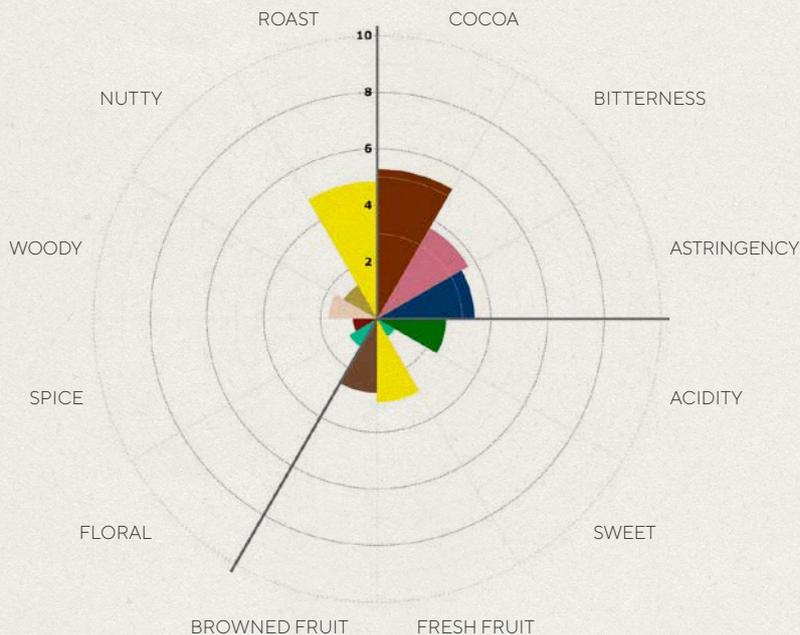
118

TIME (MIN)

23

CHOCOLATE FLAVOUR PROFILE

Aroma of mild chocolate and dried fruits. Chocolate flavour emerges as mild with an early fruit acidity presenting tropical, citrus and yellow fruit flavours. Middle taste is one of nuts and nut skins. Finish is smooth and balanced with a persisting fruit character combined with chocolate.



SOUTH AMERICA

327C / Bolivia

PRODUCER

Emmoní de los municipios de Baures y Huacaraje



“The cocoa I grow provides work for many families in the region, therefore economically benefiting the area where I live. I would like our work to contribute to the development and conservation of the forest in this area.”

— Producer of sample 327C

BEAN CHARACTERISTICS

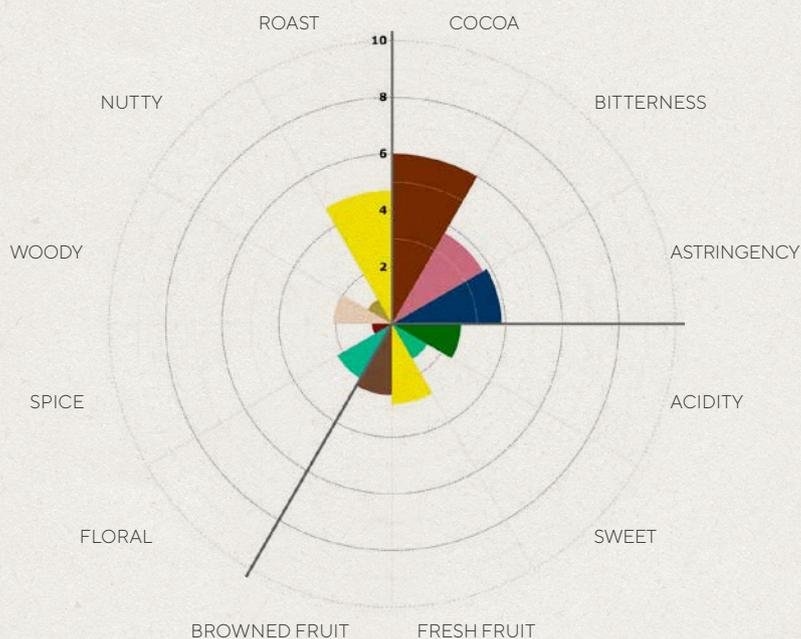
DOMINATING GENETIC ORIGIN	WILD CACAO
LOCAL NAME OF VARIETY	CACAO SILVESTRE
BEAN SIZE (BEANS/100G)	166 (SMALL)
AVERAGE BEAN WEIGHT (G)	0.60
MOISTURE CONTENT (%)	6.3
FAT CONTENT (%)	60.39

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	15

CHOCOLATE FLAVOUR PROFILE

Rich brown colour with slight purple hues. Mild aroma with a complex, smooth balanced flavour. Chocolate emerges smoothly and gradually and is balanced with a velvety astringency with centre notes of green herbs, resinous woods, mild dark tree fruits (plums) and yellow tropical fruits. Finish is short and ends smoothly.



Bolivia / 330C

SOUTH AMERICA

PRODUCER

Abraham Noza Mosua



“My family is dedicated to the cultivation of native wild cocoa. By tradition, we have always consumed it, it is nutritious, it is environmentally friendly and it generates good economic resources. I participate in Cocoa of Excellence because I want the work, the agricultural effort and the quality of native Amazonian cocoa to be valued.”

— Producer of sample 330C

BEAN CHARACTERISTICS

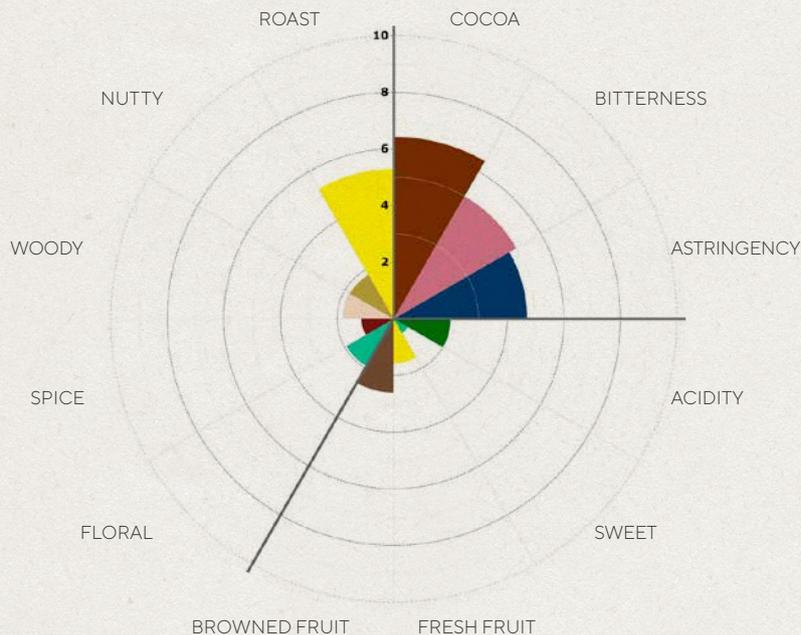
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	CACAO NATIVO AMAZÓNICO SILVESTRE
BEAN SIZE (BEANS/100G)	128 (SMALL)
AVERAGE BEAN WEIGHT (G)	0.78
MOISTURE CONTENT (%)	6.8
FAT CONTENT (%)	58.55

ROASTING CONDITIONS

TEMPERATURE (°C)	125
TIME (MIN)	19

CHOCOLATE FLAVOUR PROFILE

Aroma is bright with fruit and raisin notes and a balsamic character. Rich emergence of robust chocolate flavour that is quickly joined by mild balsamic browned acetic notes with fresh and browned fruits. Astringency is slightly high from the mid-taste and lasts with the chocolate into the aftertaste.



SOUTH AMERICA

271C / Brazil

PRODUCER

Elcy Gutzeit Calasans Fernandes



“I grow cocoa to help the sustainability of the region and consequently the country and the planet. Cocoa for me is the food of the gods. I participate in Cocoa of Excellence to show everyone our cocoa of excellence. We believe in the potential of our beans, and want to encourage more producers in the region to grow good cocoa. We would like to improve the quality of Brazilian cocoa, especially in the Amazon.” — Producer of sample 271C

BEAN CHARACTERISTICS

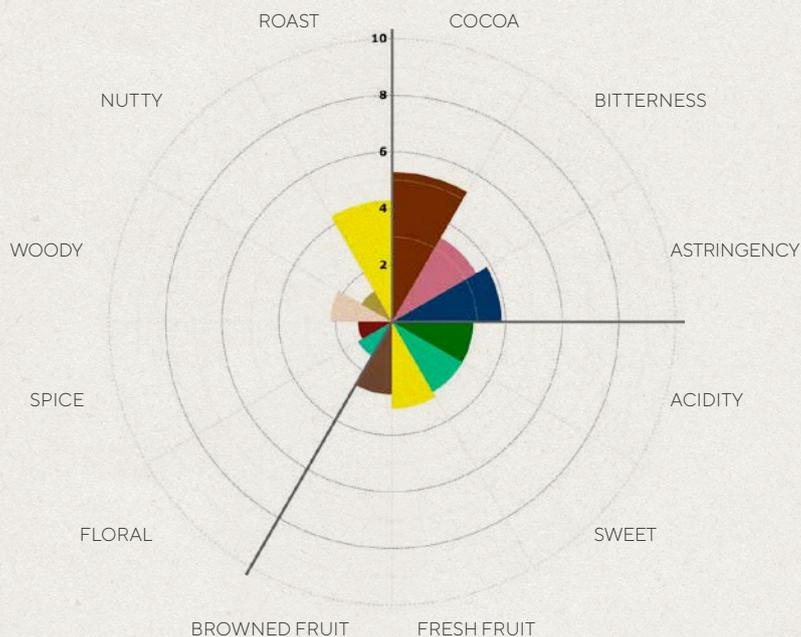
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	HYBRID CEPLAC
BEAN SIZE (BEANS/100G)	102 (MEDIUM)
AVERAGE BEAN WEIGHT (G)	0.98
MOISTURE CONTENT (%)	6.5
FAT CONTENT (%)	67.15

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	21

CHOCOLATE FLAVOUR PROFILE

Very mild aroma with nut notes. Flavour has an early mild fruit acidity with slightly under-ripe berries. Centre taste is clear roasted nut and nut oil notes along with a coconut sugar character. Quite different in its presentation. Chocolate emerges in the later taste and lasts into finish.



Brazil / 339C

SOUTH AMERICA

PRODUCER

João Dias Tavares Bisneto



“I grow cocoa because I love this crop. It is also a family business. I represent the third generation of producers in my family. I want to give visibility to our cocoa, to show to the world that Brazil is also a producer of high quality cocoa.” — Producer of sample 339C

BEAN CHARACTERISTICS

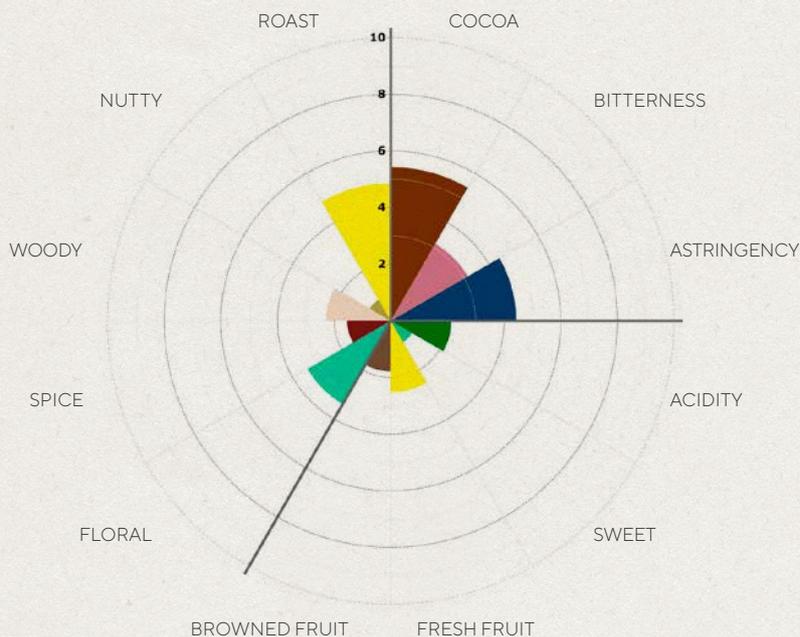
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	SJ02
BEAN SIZE (BEANS/100G)	86 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.16
MOISTURE CONTENT (%)	6.4
FAT CONTENT (%)	60.54

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

Medium brown colour with rust hues. Date and brown fruit aroma with a trace of floral flowers. Smooth chocolate flavour development incorporating browned fruit (date) notes. Dark wood and green herbal notes combine with a rich earthy centre taste. Complex and smooth flavour profile with slightly astringent finish.



AFRICA & THE INDIAN OCEAN

477C / Cameroon

PRODUCER

Société Camerounaise d'Exploitation
Agricole (SCEA) Meyomessala



"We grow cocoa in this area because we are convinced that southern Cameroon has an exceptional terroir. We participate in Cocoa of Excellence to be able to compare our cocoa with the beans of other producers and to confirm that our cocoa is exceptional." — Producer of sample 477C

BEAN CHARACTERISTICS

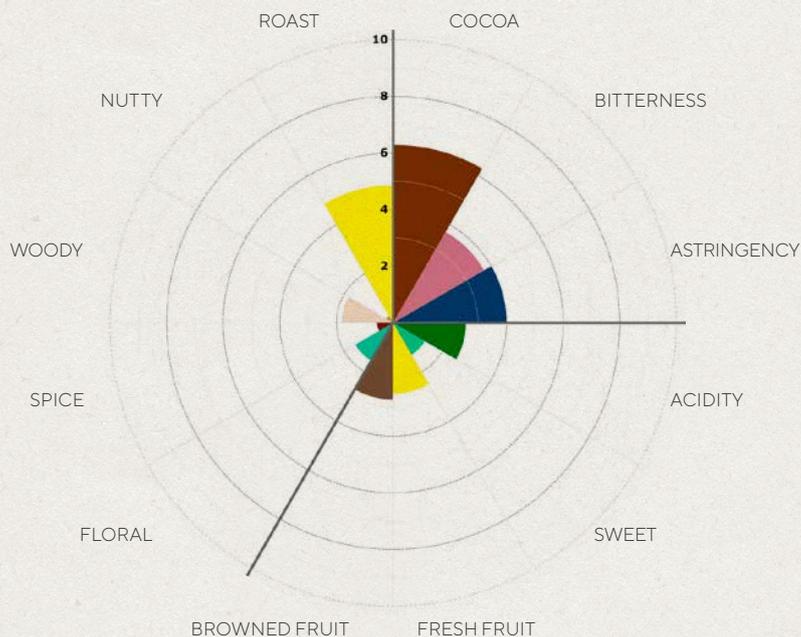
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	TRINITARIO, FORASTERO ET CRIOLLO
BEAN SIZE (BEANS/100G)	57 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.75
MOISTURE CONTENT (%)	6.5
FAT CONTENT (%)	60.12

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	28

CHOCOLATE FLAVOUR PROFILE

Rich, dark colour with reddish-rust hues. Early and quick flavour release with chocolate blended with woody notes, dried fruits, with mild fruit acidity and citrus notes. Some dried herb notes in the late taste. Rich overall impression with a long lasting, deep chocolate aftertaste.



Colombia / 355C

SOUTH AMERICA

PRODUCER

Federación Nacional de Cacaoteros



“In Colombia, 52,000 families grow cocoa. It is a crop that has allowed the economic growth of this country and the interaction of all the families that grow it in Colombia. We participate in Cocoa of Excellence to continue showing the world the quality of Colombian cocoa for its aroma and taste, and to continue being recognized as a fine cocoa producer with special characteristics.” – Producer of sample 355C

BEAN CHARACTERISTICS

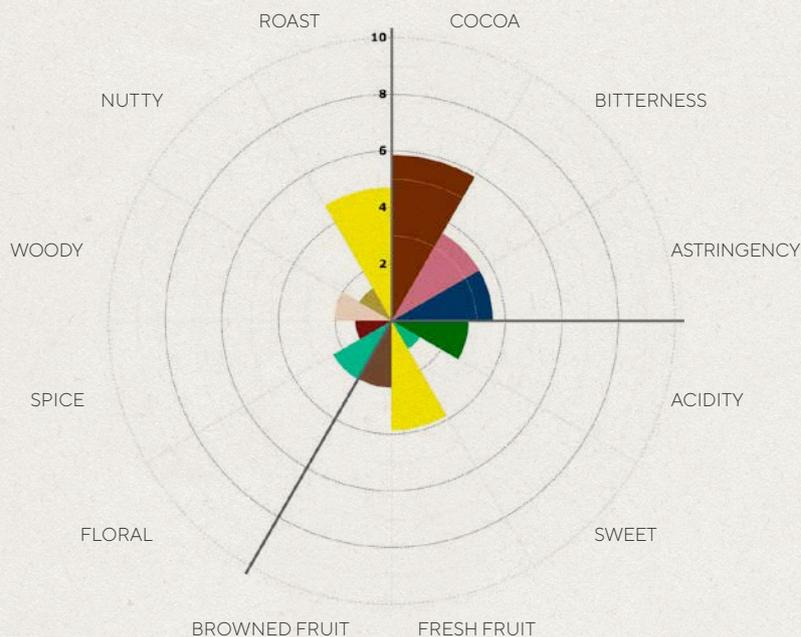
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	FSV41, FSV1, FSV155, FCHI 8
BEAN SIZE (BEANS/100G)	52 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.92
MOISTURE CONTENT (%)	6.1
FAT CONTENT (%)	57.44

ROASTING CONDITIONS

TEMPERATURE (°C)	108
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

Medium brown with yellowish hues in colour. Aroma of fresh fruits with a trace of spice. Flavour has a smooth chocolate emergence with an early mild fruit tartness and citric and tropical fruits with under-ripe berries. Mild nut notes. Long lasting finish that is well blended. Smooth melting texture.



CENTRAL AMERICA & CARIBBEAN

280C / Costa Rica

PRODUCER

Elkin Mejia



"We have cocoa DNA in our blood. My grandfather was a cocoa producer. We participate in Cocoa of Excellence because it is the best cocoa programme in the world."

— Producer of sample 280C

BEAN CHARACTERISTICS

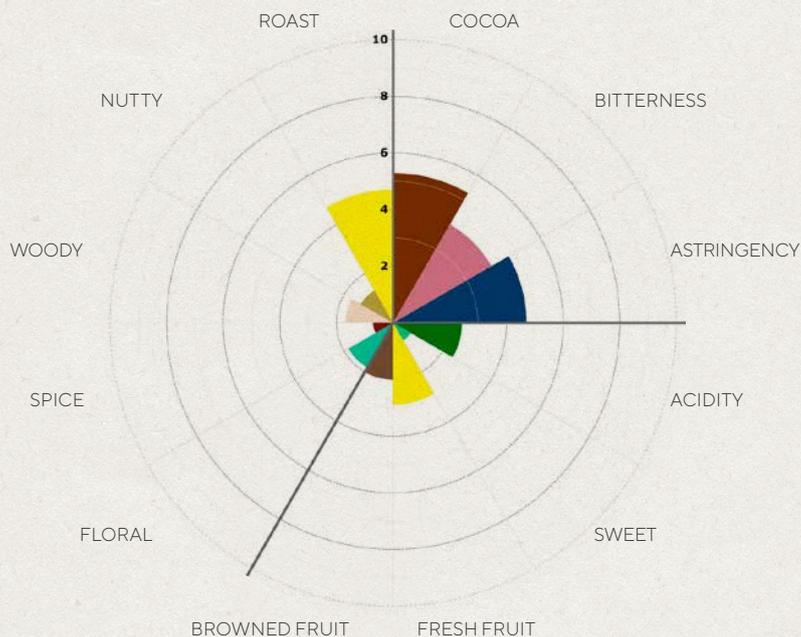
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	ICS-95, B-1, TSH-565, ICS-39, PMCT-58
BEAN SIZE (BEANS/100G)	66 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.53
MOISTURE CONTENT (%)	5.9
FAT CONTENT (%)	56.83

ROASTING CONDITIONS

TEMPERATURE (°C)	117
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

Raisin, date and browned fruit aroma. Rich chocolate base develops smoothly and gradually. Nut and nut skin astringency emerges with the increasing chocolate in the centre taste along with dark brown fruit notes. Finish maintains the blend of chocolate with nut skins character.



Côte d'Ivoire / 237C

AFRICA & THE INDIAN OCEAN

PRODUCER

Société Coopérative Agricole Source
de Guitry (SOCOPASG)



"I grow cocoa because it is a crop that gives a lot of economic returns. It helps me to support my family. I participate in Cocoa of Excellence to learn more about the quality of my cocoa." — Producer of sample 237C

BEAN CHARACTERISTICS

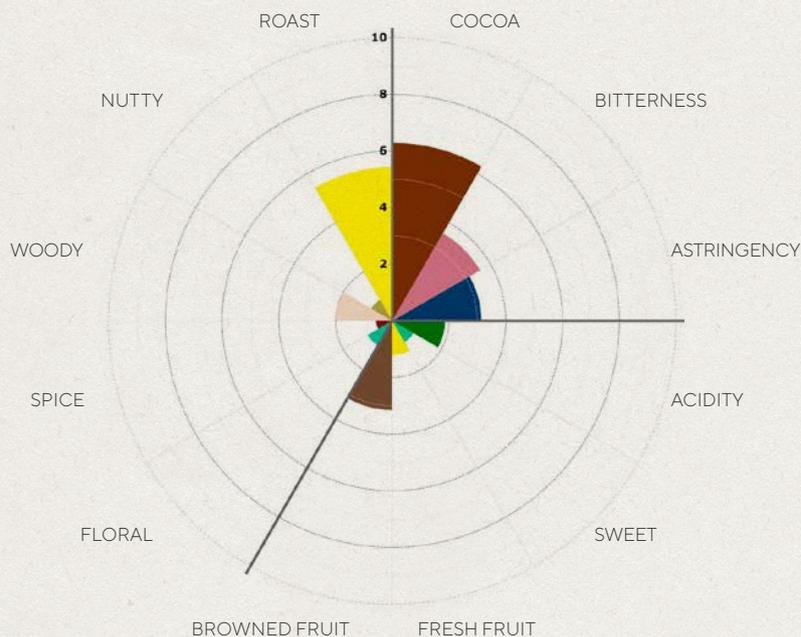
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	CACAO TOUT-VENANT
BEAN SIZE (BEANS/100G)	64 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.57
MOISTURE CONTENT (%)	6.2
FAT CONTENT (%)	58.74

ROASTING CONDITIONS

TEMPERATURE (°C)	127
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

Rich dark brown colour with a chocolate/spice aroma. Complex profile but dominated by the early chocolate character blended with tobacco spice notes in the aroma. Has a trace of balsamic acetic notes along with browned fruit, raisin and prune notes. Very smooth texture and flavour in the mouth.



AFRICA & THE INDIAN OCEAN

265C / Côte d'Ivoire

PRODUCER

Likatche Evenin Joachim



"I cultivate cocoa by tradition. I hope to give it to my children as an inheritance. I participate in Cocoa of Excellence because my cocoa has very good quality and to be part of the cocoa culture around the world."

— Producer of sample 265C

BEAN CHARACTERISTICS

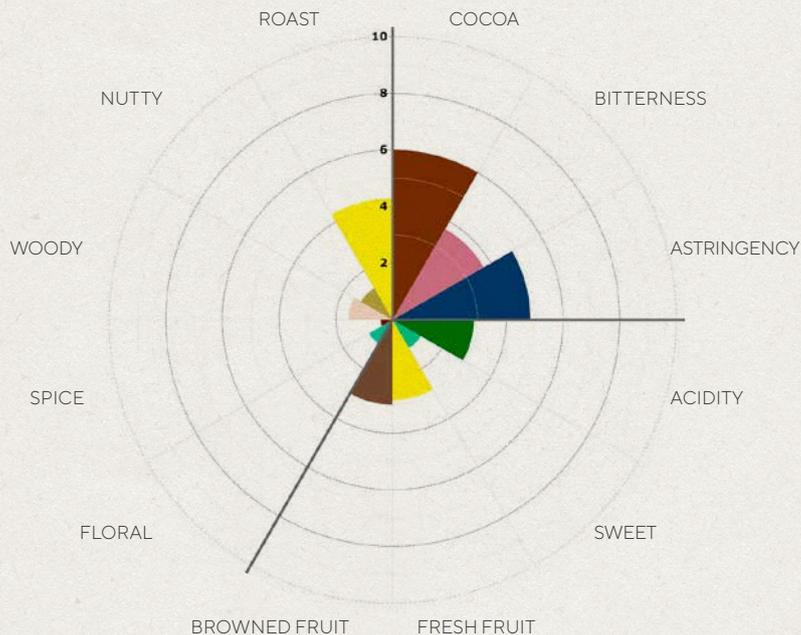
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	TOUT VENANT
BEAN SIZE (BEANS/100G)	70 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.44
MOISTURE CONTENT (%)	6.5
FAT CONTENT (%)	58.78

ROASTING CONDITIONS

TEMPERATURE (°C)	122
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

Mild overall aroma. Direct and early chocolate flavour that builds to the middle. Mid-taste picks up significant dark wood notes along with some bitterness balanced against the chocolate. Has some mild tobacco spice notes that last into the finish along with chocolate, bitterness and astringency.



Côte d'Ivoire / 274C

AFRICA & THE INDIAN OCEAN

PRODUCER

N'Koh Ambroise



"I grow cocoa because it is the main crop in my country. I participate in Cocoa of Excellence because I think that, with my passion and my know-how, I am one of the best cocoa producers in the world."

— Producer of sample 274C

BEAN CHARACTERISTICS

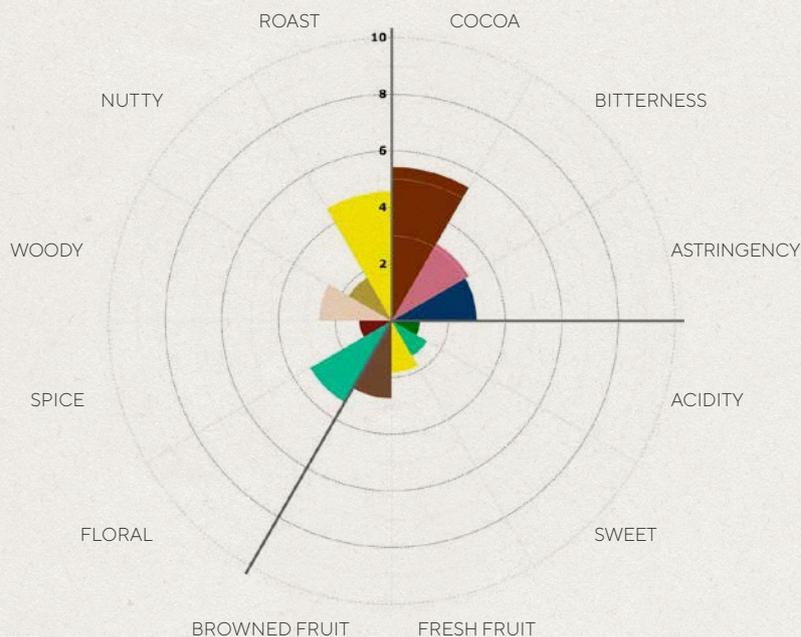
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	CNRA
BEAN SIZE (BEANS/100G)	59 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.69
MOISTURE CONTENT (%)	6.5
FAT CONTENT (%)	62.59

ROASTING CONDITIONS

TEMPERATURE (°C)	126
TIME (MIN)	28

CHOCOLATE FLAVOUR PROFILE

Rich dark colour and a rich chocolate aroma. Smooth chocolate flavour development that is clear and distinct with a background of dark fresh fruits, herbal green and fragrant earthy notes with floral flowers. Very balanced and complex, and the aftertaste maintains the mélange of flavours in with the chocolate.



CENTRAL AMERICA & CARIBBEAN

154C / Dominican Republic

PRODUCER

Jose Antonio Martinez Rojas

“My family’s plantation dates back to 1930. I am very proud to continue the tradition of growing cocoa in my family.” – Producer of sample 154C



BEAN CHARACTERISTICS

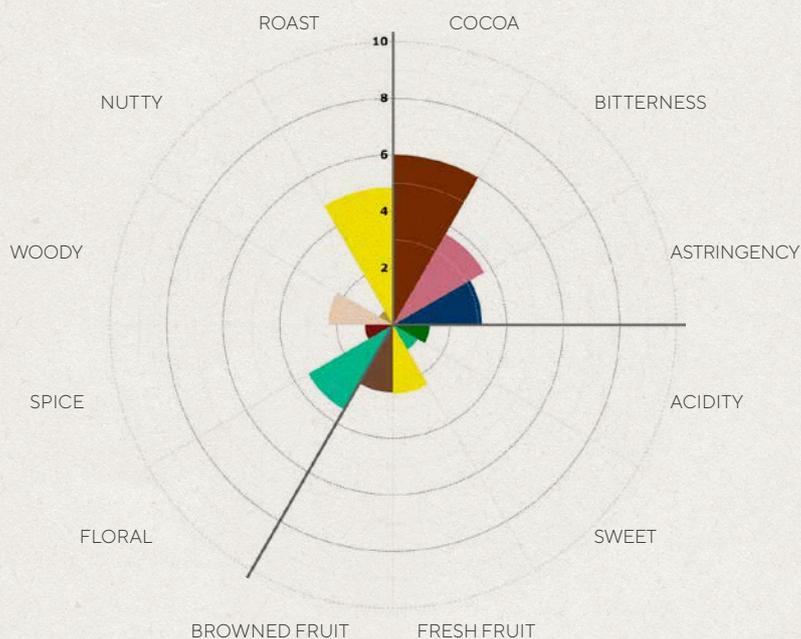
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	HISPANIOLA
BEAN SIZE (BEANS/100G)	89 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.13
MOISTURE CONTENT (%)	6.5
FAT CONTENT (%)	56.72

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

Deep rich dark colour and aroma that is of mild, rich chocolate. Flavour is a complex presence of dark earthy notes blended with herbal green notes. Some floral flowers in the finish. Astringency is pleasant and velvety. Aftertaste is a deep, rich chocolate and long lasting floral notes.



Ecuador / 155C

SOUTH AMERICA

PRODUCER

Monica Baren Cedeño



"I grow cocoa because I was born in the countryside, and my greatest passion is to continue growing this wonderful product that is recognized worldwide as the 'golden nugget.' I was encouraged to participate in Cocoa of Excellence because of the high quality of fine aroma cocoa I produce on my farm." — Producer of sample 155C

BEAN CHARACTERISTICS

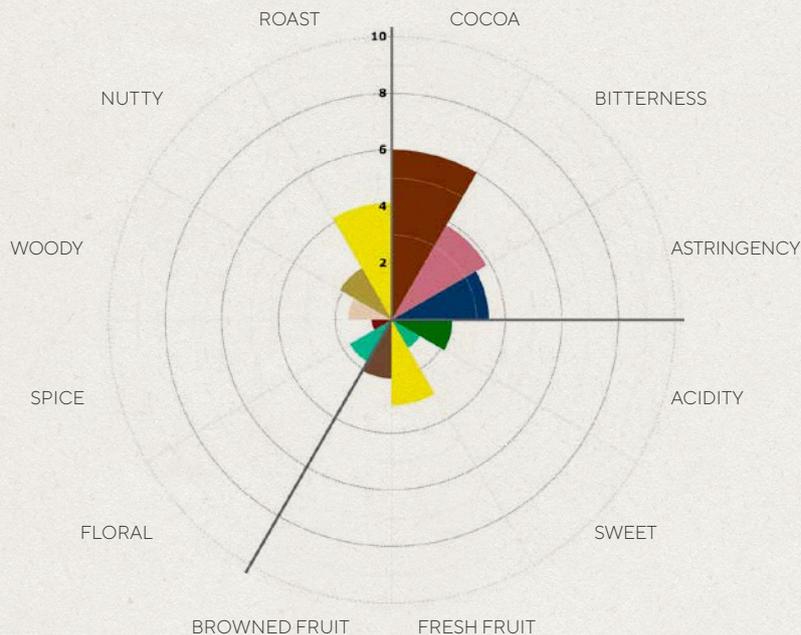
DOMINATING GENETIC ORIGIN	NACIONAL
LOCAL NAME OF VARIETY	TIPO NACIONAL
BEAN SIZE (BEANS/100G)	64 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.56
MOISTURE CONTENT (%)	6.3
FAT CONTENT (%)	57.78

ROASTING CONDITIONS

TEMPERATURE (°C)	117
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

Dark colour with slight burgundy hue. Very mild aroma with chocolate and dried fruit notes. Smooth chocolate emerges quickly in the flavour and runs deep with some browned fruit/raisin notes. Balanced bitterness and a velvety astringency along with a trace of floral notes and nut skins finish.



SOUTH AMERICA

279C / Ecuador

PRODUCER

Jacinto Sotomayor, Cofina SA



“Growing cocoa is a family tradition. For me, it is a noble profession. I cultivate ‘Cacao de arriba’ as it is called here.” — Producer of sample 279C

BEAN CHARACTERISTICS

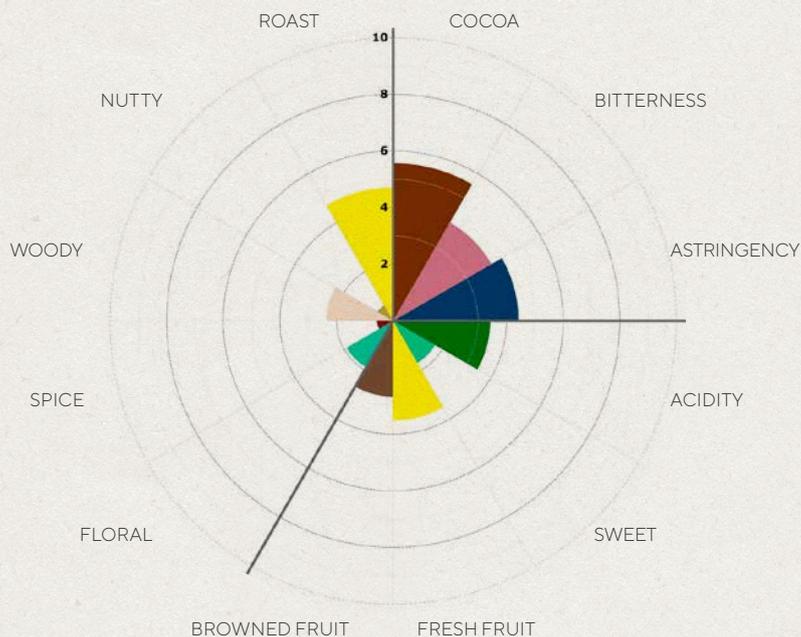
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	FORASTERO NACIONAL ARRIBA
BEAN SIZE (BEANS/100G)	82 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.22
MOISTURE CONTENT (%)	6.5
FAT CONTENT (%)	56.76

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

Chocolate aroma with dried fruits. Fast and smooth, easy melt with a gradual emergence of chocolate blended with dried and browned fruits (dates). Smooth, velvety astringency that caresses the mouth and allows the fruit notes to blossom. Maintains a very long and smooth chocolate aftertaste.



Ecuador / 289C

SOUTH AMERICA

PRODUCER

Costa Esmeraldas Cacao Company

"I participate in Cocoa of Excellence to promote a very good quality product." – Producer of sample 289C



BEAN CHARACTERISTICS

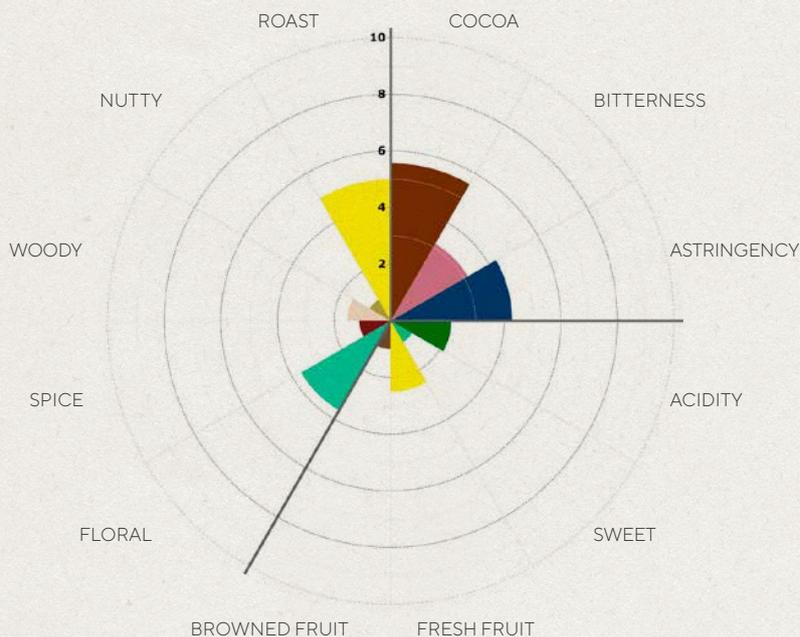
DOMINATING GENETIC ORIGIN	NACIONAL
LOCAL NAME OF VARIETY	INIAP EET103, EET95, EET96, EET111
BEAN SIZE (BEANS/100G)	61 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.64
MOISTURE CONTENT (%)	6.2
FAT CONTENT (%)	58.78

ROASTING CONDITIONS

TEMPERATURE (°C)	117
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

Colour is strikingly dark with burgundy undertones in the hue. Very mild woody aroma. Melts very slowly in the mouth with chocolate blended with a velvety astringency and mild green herbal notes along with floral flowers that persist into the aftertaste, which is long and pleasantly persistent.



ASIA, PACIFIC & AUSTRALIA

397C / Fiji

PRODUCER

Manoa Raika Cocoa Farm



"I want to grow cocoa for four reasons. First, I am passionate about the crop. Second, my work experience as a manager in the early 90s when cocoa was thriving. Third, it is an easy source of income. Fourth, cocoa has the ability to resist natural diseases."

— Producer of sample 397C

BEAN CHARACTERISTICS

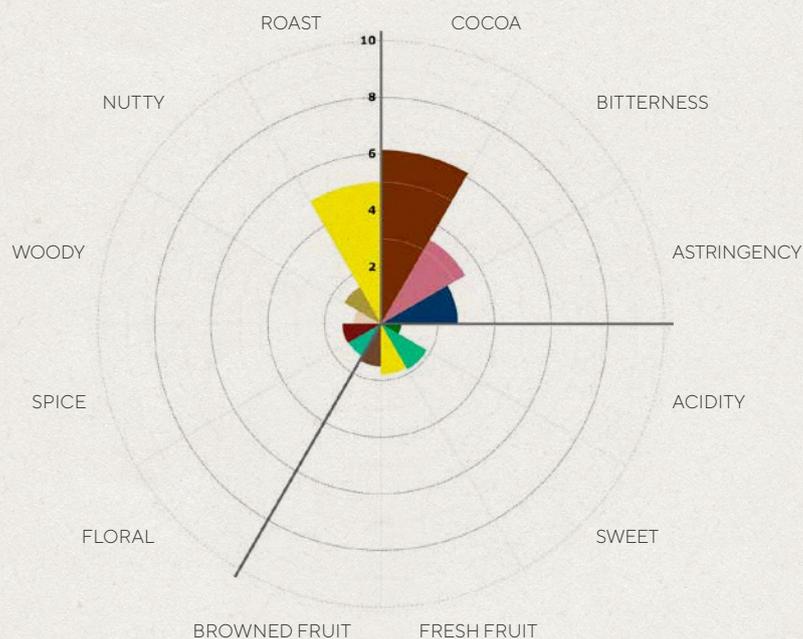
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	WAINIGATA
BEAN SIZE (BEANS/100G)	81 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.23
MOISTURE CONTENT (%)	6.9
FAT CONTENT (%)	54.53

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

Aroma is of very mild chocolate with nut notes. Decidedly complex but balanced flavour with a trace of fruit acidity, gentle tropical fruits and a mild background chocolate with very low bitterness and astringency. Nut notes emerge mid-taste and flow with nut skins, mild floral notes and a velvety feel.



Ghana / 231C

AFRICA & THE INDIAN OCEAN

PRODUCER

Samuel Tetteh



"I am a cocoa farmer with 15 years of experience. I am a cocoa farmer because my parents used to be cocoa farmers also, and they did my education. I saw a profitable business in that it is a good business for all. I participate in Cocoa of Excellence because I produce good quality beans that beat the professional industry worldwide and qualify me in this award." — Producer of sample 231C

BEAN CHARACTERISTICS

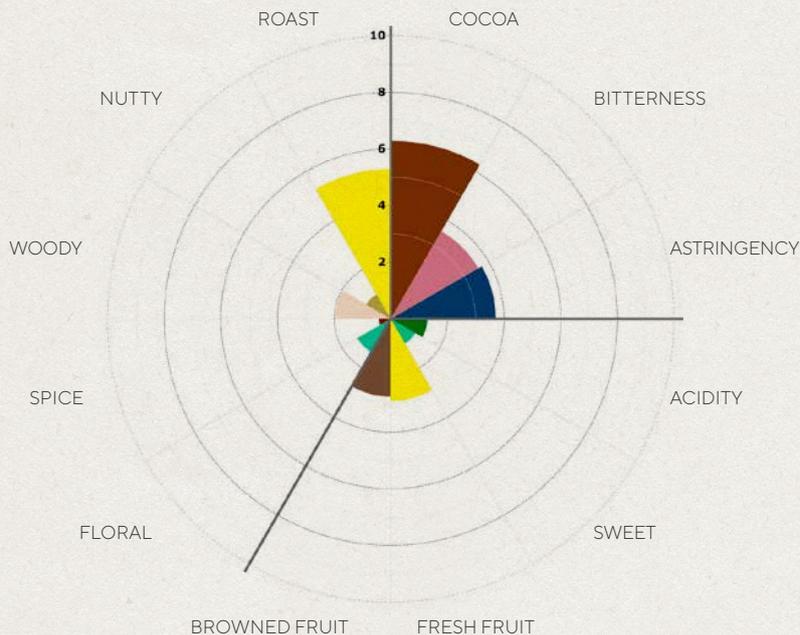
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	HYBRID
BEAN SIZE (BEANS/100G)	84 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.20
MOISTURE CONTENT (%)	6.2
FAT CONTENT (%)	57.90

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

Smooth rich chocolate aroma with dark raisin notes. The flavour mirrors the aroma as the chocolate erupts along with the dark raisins that combine a bit of light roasted coconut notes. Robust but with balanced bitterness and astringency. Aftertaste is long and has hints of floral and green notes.



AFRICA & THE INDIAN OCEAN

264C / Ghana

PRODUCER

Joseph Jongmaatey



“What I have seen about cocoa farming is that it provides enough income for the family, so it is a good business.” — Producer of sample 264C

BEAN CHARACTERISTICS

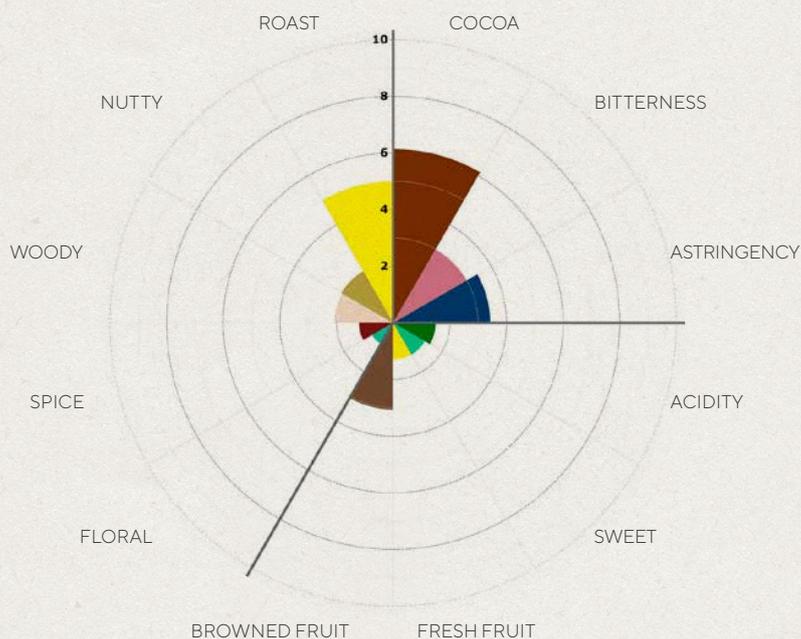
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	HYBRID
BEAN SIZE (BEANS/100G)	74 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.36
MOISTURE CONTENT (%)	6.2
FAT CONTENT (%)	58.36

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

Aroma very mild with chocolate and faint spice notes. Clear chocolate flavour presence with mild fruit and acetic acidity and some dried and browned fruit notes. Slightly mouth drying, banana skins astringency note in the last half. Chocolate persists throughout and into a long aftertaste.



Ghana / 306C

AFRICA & THE INDIAN OCEAN

PRODUCER

Augustine Blay



“I grow cocoa because I know that cocoa is first in Ghana’s economy, and I know there is much money in cocoa. I participate in Cocoa of Excellence because I know my beans are really good.”

— Producer of sample 306 C

BEAN CHARACTERISTICS

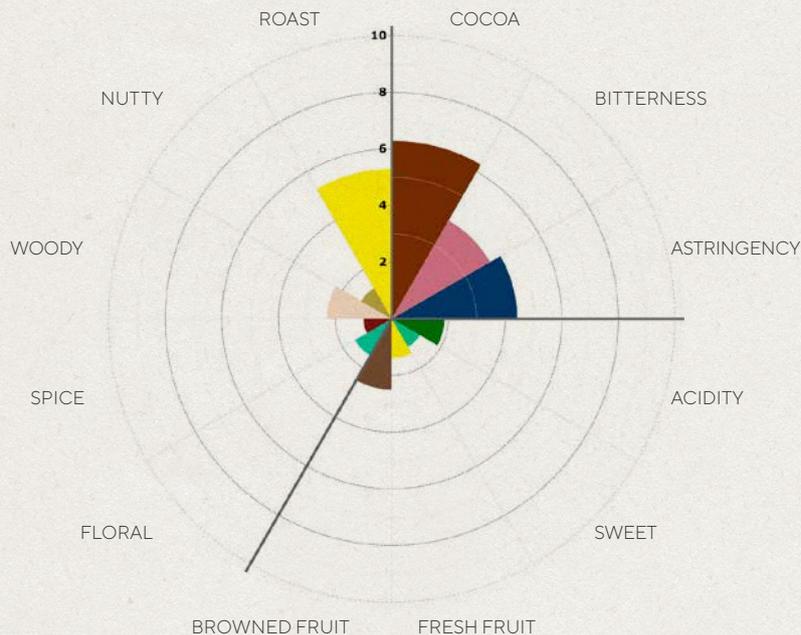
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	HYBRID / AMAZONIA
BEAN SIZE (BEANS/100G)	78 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.28
MOISTURE CONTENT (%)	6.4
FAT CONTENT (%)	56.04

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

Rich chocolate aroma with dark tree fruits. Incredibly smooth profile with emerging pronounced chocolate with a smooth, balanced dark tree fruit (plum) and dried, browned fruit (sweet dates). Chocolate is maintained as clear and present throughout and into a long smooth aftertaste. Uniquely blended.



CENTRAL AMERICA & CARIBBEAN

386C / Grenada

PRODUCER

Belmont Estate
Grenada Organic
Cocoa Farmer
Cooperative
Society Ltd



“Cocoa is part of my heart and my DNA. For over 75 years and 3 generations, my family was farming cocoa here in this state. We continue to sustain the cocoa industry in Grenada, offer jobs in our community and insure that chocolate makers have access to some of the world’s finest beans. We participate in Cocoa of Excellence to give further recognition and validation to the high quality cocoa that we produce, and also to encourage our young people to become cocoa famers.” — Producer of sample 386C

BEAN CHARACTERISTICS

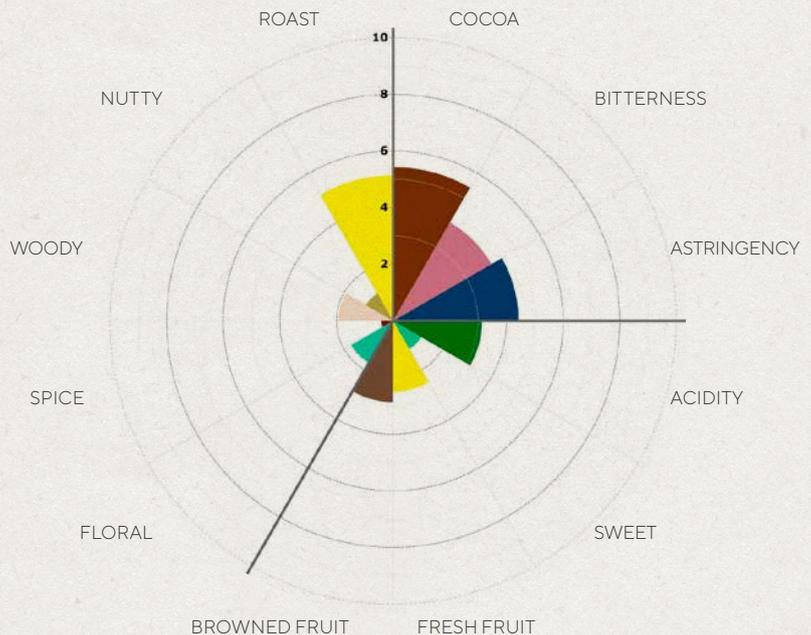
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	GRENADA SELECTION, CARACAS, AND IMPERIAL COLLEGE SELECTION
BEAN SIZE (BEANS/100G)	68 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.47
MOISTURE CONTENT (%)	6.9
FAT CONTENT (%)	58.51

ROASTING CONDITIONS

TEMPERATURE (°C)	117
TIME (MIN)	28

CHOCOLATE FLAVOUR PROFILE

Mild chocolate, dried fruit and faint floral flowers aroma. Smooth chocolate flavour emerging initially blended with floral flower notes. Balanced date browned fruit character mid-taste with fresh fruit and a hint of tropical fruits. Late taste of roasted nut and chocolate lasting into the aftertaste.



Guatemala / 439C

CENTRAL AMERICA & CARIBBEAN

PRODUCER

Asociación de Desarrollo Integral Ox' Eek
Santa María Cahabón (ADIOESMAC)



"I grow cocoa for the benefit of my family and for the development of the association of which I am a member. I participate in Cocoa of Excellence because of the quality, taste and aroma of our product and to learn how to improve our cultivation." — Producer of sample 439C

BEAN CHARACTERISTICS

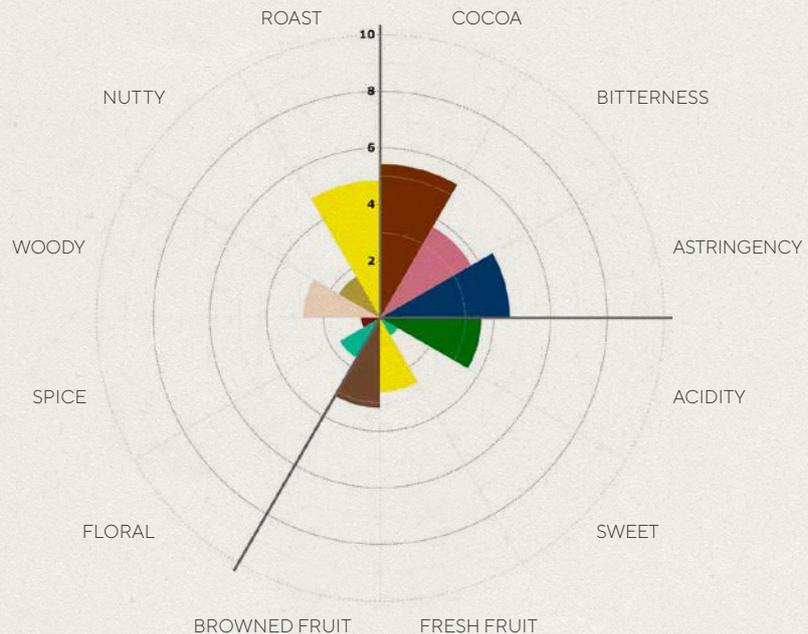
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	CACAO SEMBRADO POR SEMILLA E INJERTADO
BEAN SIZE (BEANS/100G)	62 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.63
MOISTURE CONTENT (%)	6.2
FAT CONTENT (%)	58.03

ROASTING CONDITIONS

TEMPERATURE (°C)	117
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

Colour is medium brown with slight yellow and reddish-rust hues. Mild chocolate aroma. Mild fruit and balsamic acidity that presents citrus, under-ripe mango and currant along with dark raisin and a trace of prune notes in the flavour. Good complexity that blends with the chocolate and lifts it to the finish.



ASIA, PACIFIC & AUSTRALIA

113C / Hawaii

PRODUCER

Likao Kula Farm, Kokoleka
Lani Farm and Pa'ani Farm



“I grow cocoa because it is a magical tree, that gives sustainability and biodiversity. I am excited to be involved in the future of Hawaii cocoa. We enter in Cocoa of Excellence as a kind of reality check. The feedback that we have from our customers and others indicated that our cocoa is good. To be in the best 50 validated our process and helps to put us on the map as a source of highest quality cocoa.” — Producer of sample 113C

BEAN CHARACTERISTICS

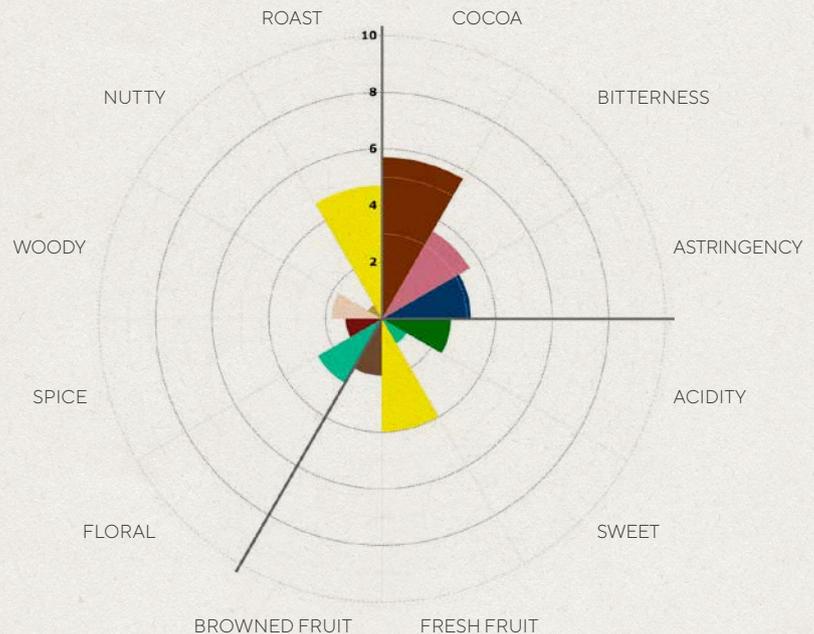
DOMINATING GENETIC ORIGIN	FORASTERO / TRINITARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100G)	86 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.16
MOISTURE CONTENT (%)	6.2
FAT CONTENT (%)	59.99

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

Mild chocolate and herbal aroma. Uniquely soft, fast melting texture that delivers flavour with a “pop!” Smooth, complex chocolate mélange with notable floral, jasmine flower notes and a green herbal undertone. Some orange blossom notes as well that finish smoothly and float on the palette.



Indonesia / 267C

ASIA, PACIFIC & AUSTRALIA

PRODUCER

Muhammad Aris



“I grow cocoa because its competitiveness and suitability in our geographic condition. I participate in Cocoa of Excellence to evaluate my bean quality, taste and get a better price.” — Producer of sample 267C

BEAN CHARACTERISTICS

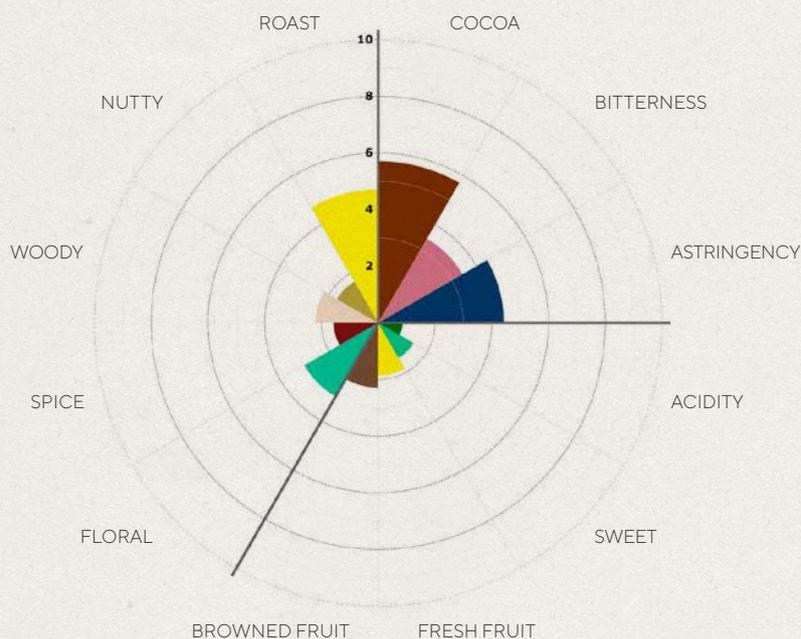
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	SUL 1, MCC 01, MCC 02
BEAN SIZE (BEANS/100G)	43 (LARGE)
AVERAGE BEAN WEIGHT (G)	2.33
MOISTURE CONTENT (%)	6.2
FAT CONTENT (%)	58.20

ROASTING CONDITIONS

TEMPERATURE (°C)	115
TIME (MIN)	30

CHOCOLATE FLAVOUR PROFILE

Medium brown colour with reddish-rust hues. Mild initial chocolate aroma with herbal, green notes. Bright chocolate centre presence with green herbal notes and a trace of flowers. Fascinating umami notes along with dark wood flavour notes. Aftertaste is long lasting and chocolate persists.



AFRICA & THE INDIAN OCEAN

134C / Madagascar

PRODUCER

Lalatiana Andrianarison



“I grow cacao as a heritage from my parents. I try to improve the cultivation by improving practices. The climate in this region is very favourable for the cultivation of this fruit. It is the first time that we participated in a world cocoa contest. We would like to know the quality of our work to improve it in the future.” — Producer of sample 134C

BEAN CHARACTERISTICS

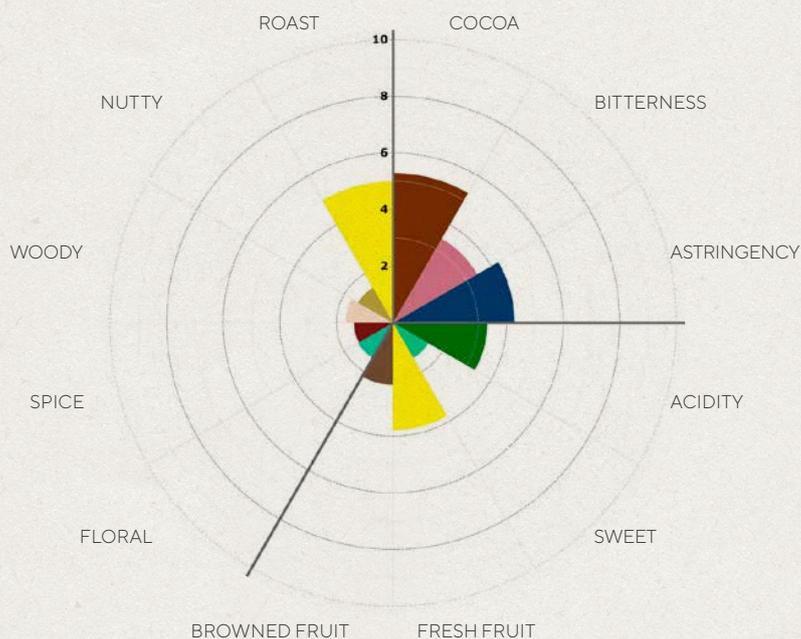
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	CACAO CRIOLLO, TRINITARIO ET FORASTERO
BEAN SIZE (BEANS/100G)	87 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.15
MOISTURE CONTENT (%)	7.0
FAT CONTENT (%)	54.49

ROASTING CONDITIONS

TEMPERATURE (°C)	111
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

Uniquely light, almost caramel in colour. Mild fruit acidity with under-ripe berry and yellow/orange tropical fruit notes. Chocolate emerges mild in the centre taste and is followed by mild fruit acidity mixed with a trace of nuts and a clear nut skins flavour and astringency. Finish is short and of chocolate.



Madagascar / 383C

AFRICA & THE INDIAN OCEAN

PRODUCER

MAVA SA, ferme d'Ambohimena Sud



"We grow cocoa on the plantation, as it is the star product of the Sambirano region. The terroir of this region allows the production of the cocoa bean, which places it among the best beans in the world. This is what we want to demonstrate by participating in Cocoa of Excellence." — Producer of sample 383 C

BEAN CHARACTERISTICS

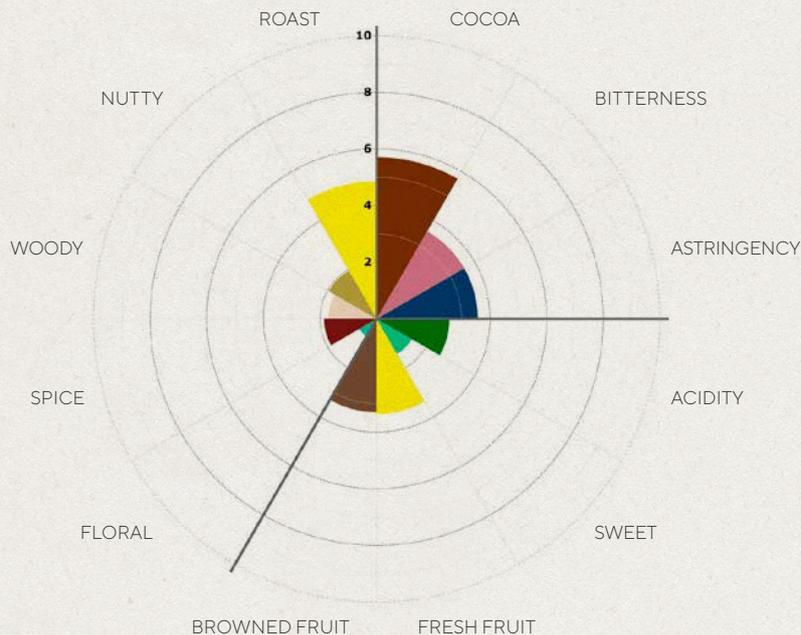
DOMINATING GENETIC ORIGIN	TRINTARIO
LOCAL NAME OF VARIETY	KAKAO
BEAN SIZE (BEANS/100G)	82 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.23
MOISTURE CONTENT (%)	6.8
FAT CONTENT (%)	54.21

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

Light to medium brown colour with an aroma of light wood, nuts in shell and mild chocolate. Mild chocolate with fruit acidity and mild acetic notes along with fresh yellow fruits and dried fruits. Smooth finish with some mild nut skins astringency but ends quickly. Very smooth texture.



AFRICA & THE INDIAN OCEAN

480C / Madagascar

PRODUCER

Randrianasoa



"I grow cocoa because it is something that I have seen done since I was a child, as my parents already cultivated it. Malagasy cocoa has a very good reputation for its good quality. That is why we participate in Cocoa of Excellence. And we also want to know the true value of our product."

— Producer of sample 480C

BEAN CHARACTERISTICS

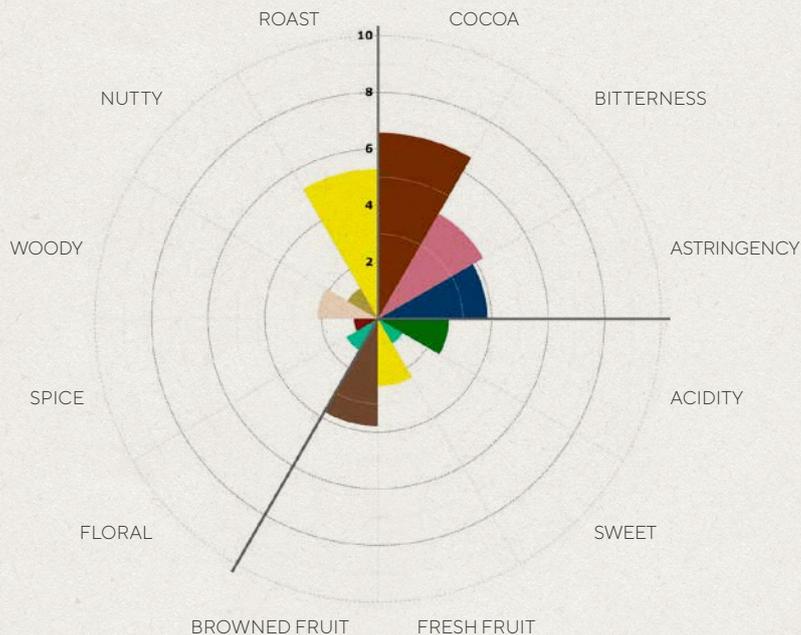
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	KAKAO
BEAN SIZE (BEANS/100G)	79 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.27
MOISTURE CONTENT (%)	6.8
FAT CONTENT (%)	54.92

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

Rich, dark colour with reddish-rust hues. Aroma of chocolate and fermented browned fruit (prunes). Moderate chocolate flavour with browned, fermented fruits (prunes) and slightly over-ripe fruits. Mild earthy centre note with some slight drying astringency like a dry wine. Finish is quite short.



Malaysia / 205C

ASIA, PACIFIC & AUSTRALIA

PRODUCER

Cocoa Research and Development
Center (CRDC) Bagan Datuk



“We focus mainly to develop and produce superior cocoa planting materials. Cocoa is one of the main community crops in Malaysia. We participate in Cocoa of Excellence because it is the opportunity to promote high quality cocoa beans produced with our superior planting materials.” — Producer of sample 205C

BEAN CHARACTERISTICS

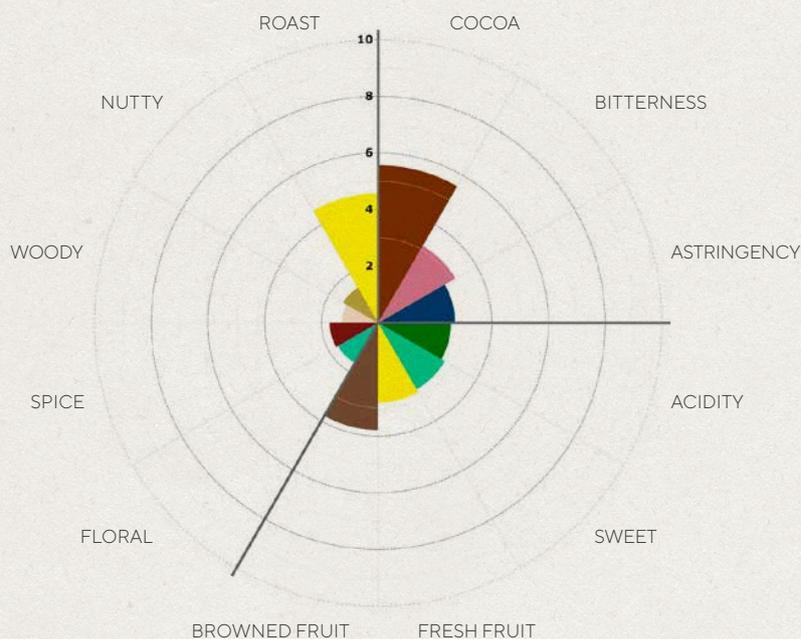
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	MALAYSIA COMMERCIAL CLONES
BEAN SIZE (BEANS/100G)	117 (MEDIUM)
AVERAGE BEAN WEIGHT (G)	0.85
MOISTURE CONTENT (%)	6.5
FAT CONTENT (%)	49.54

ROASTING CONDITIONS

TEMPERATURE (°C)	112
TIME (MIN)	22

CHOCOLATE FLAVOUR PROFILE

Lighter brown colour with yellowish hues. Mild aroma with nuts, browned fruits and woody notes. Mild but complex, balanced flavour with browned fruit (dates) blended with sweet caramel sugar. Fresh roasted nuts emerge as a background offering a low bitterness and astringency. Chocolate itself is very mild.



CENTRAL AMERICA & CARIBBEAN

324C / Mexico

PRODUCER

Invernaderos del Soconusco SPR,
Finca La Rioja



"I grow cocoa because we preserve the legacy that my great-grandfather left on this farm. He was the one who established the plantation in the early 1900s. At that time, cocoa chose us to produce it. We participated in Cocoa of Excellence as a personal challenge and also as an exercise to dignify the work that we cocoa producers do in Mexico." — Producer of sample 324C

BEAN CHARACTERISTICS

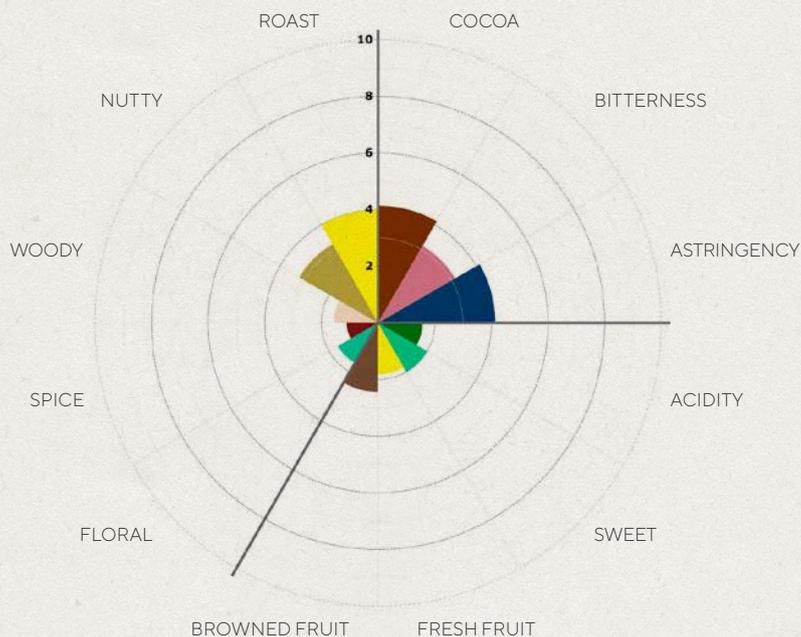
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	PORCELANA BLANCA LA RIOJA
BEAN SIZE (BEANS/100G)	69 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.45
MOISTURE CONTENT (%)	6.3
FAT CONTENT (%)	59.18

ROASTING CONDITIONS

TEMPERATURE (°C)	110
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

VERY light, almost caramel in colour. Very, very mild aroma with nuts. Flavour is uniquely low in chocolate but balanced with nuts and dried fruit along with some nut skins and gentle astringency. Mild caramel/panela notes are present in the late taste. Very soft melt texture. Very different.



Myanmar / 199C

ASIA, PACIFIC & AUSTRALIA

PRODUCER

Ananda Cocoa Coffee Ltd



"I have decided to grow cocoa in Myanmar, as this crop did not exist here. I am the first cocoa producer in my country, and I also love chocolate. I participate in Cocoa of Excellence because I want to show the quality of our work outside my country."

— Producer of sample 199C

BEAN CHARACTERISTICS

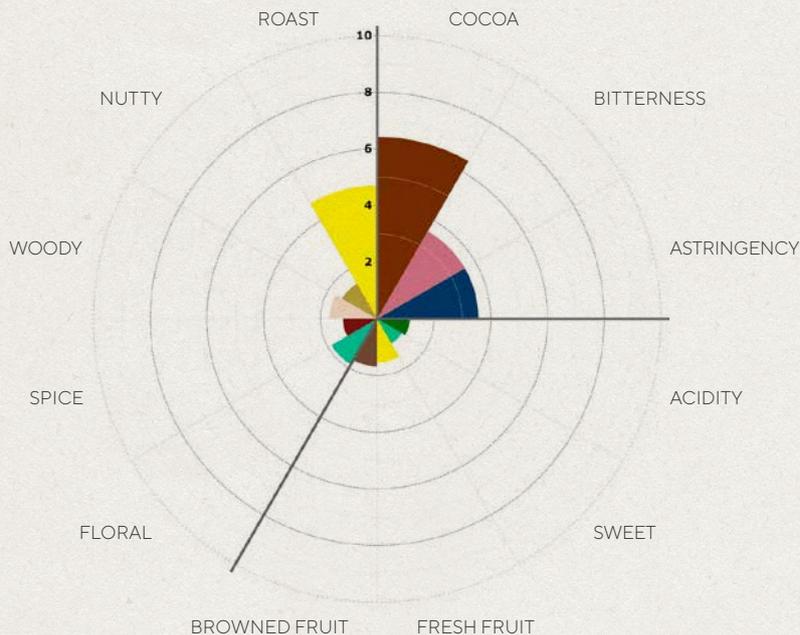
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100G)	121 (SMALL)
AVERAGE BEAN WEIGHT (G)	0.83
MOISTURE CONTENT (%)	6.4
FAT CONTENT (%)	56.77

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	18

CHOCOLATE FLAVOUR PROFILE

Very mild aroma with chocolate and browned fruits. Chocolate emerges gradually and smoothly with a centre taste of dates and raisins. Dried herbs, trace of green and floral notes combine in the mid-taste followed by mild nut skins in the later taste. Has a deep character overall with an umami effect.



CENTRAL AMERICA & CARIBBEAN

441C / Nicaragua

PRODUCER

Cooperativa Flor de Pancasan



Cocoa generates work, money and health for my family and employment for the whole community. Year after year it gives us work. In this region we are all cocoa farmers in one way or another. It is also a crop that benefits the environment. Participating in Cocoa of Excellence is very nice because many people will be able to taste the aroma of my cocoa.”

— Producer of sample 441C

BEAN CHARACTERISTICS

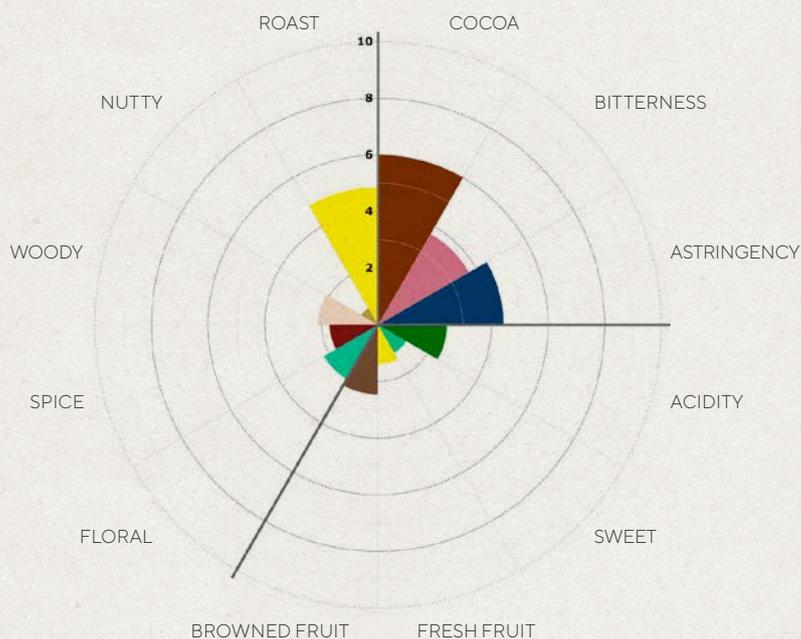
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100G)	73 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.38
MOISTURE CONTENT (%)	6.7
FAT CONTENT (%)	62.52

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

Rich brown colour with slight reddish-rust hues. Mild chocolate aroma. Rich base chocolate flavour emerges slowly and smoothly and combines with a centre taste of mild green herbal, earthy and dark wood notes. Very rich feel in the mouth as well as a smooth, balanced flavour profile.



Papua New Guinea / 244C

ASIA, PACIFIC & AUSTRALIA

PRODUCER

Norman Mondo, Solita Cocoa Farm



“I grow cocoa because cocoa needs less level and more positive income, and our climate is good to grow cocoa. I am very proud that my beans participate in Cocoa of Excellence.” — Producer of sample 244 C

BEAN CHARACTERISTICS

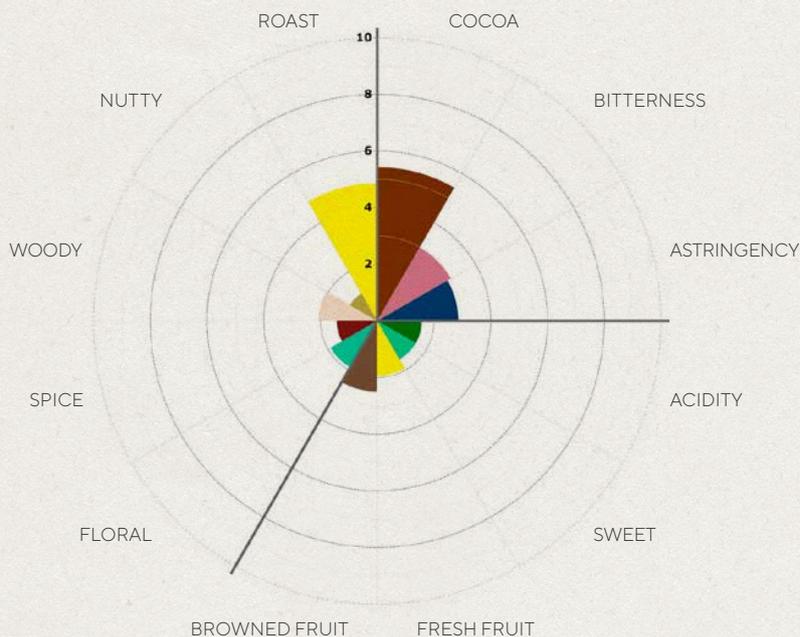
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO & FORASTERO
BEAN SIZE (BEANS/100G)	57 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.75
MOISTURE CONTENT (%)	6.7
FAT CONTENT (%)	59.41

ROASTING CONDITIONS

TEMPERATURE (°C)	116
TIME (MIN)	28

CHOCOLATE FLAVOUR PROFILE

Very dark in colour. Mild aroma of dark fruits, dried fruits and some herbal green notes. Slow flavour evolution but a smooth and harmonious profile. Centre taste of mild green herbal notes and floral flowers, with dark wood resins. Moderately intense chocolate that grows in intensity throughout. Complex, long finish.



ASIA, PACIFIC & AUSTRALIA

288C / Papua New Guinea

PRODUCER

Charis Cluster Group



“I grow cocoa because it is a crop that my family harvests, ferments and produces dry beans, which we sell to earn money. I participate in Cocoa of Excellence because I want to confirm if the steps that my family follow in harvesting and post harvesting are good. I want to know if I produce good quality beans when compared with other producers in the world.” — Producer of sample 288C

BEAN CHARACTERISTICS

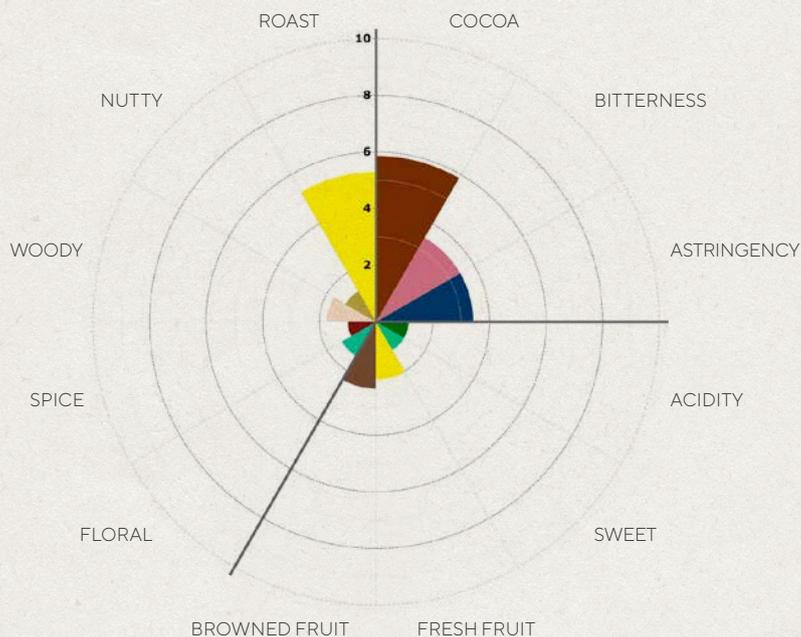
DOMINATING GENETIC ORIGIN	TRINITARIO & FORASTERO
LOCAL NAME OF VARIETY	TRINITARIO & FORASTERO
BEAN SIZE (BEANS/100G)	77 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.31
MOISTURE CONTENT (%)	7.2
FAT CONTENT (%)	56.39

ROASTING CONDITIONS

TEMPERATURE (°C)	123
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

Medium to light brown colour with reddish hues. Raisins, wood and nut aroma. Flavour is smooth developing chocolate with blended browned fruit, raisin and dates. While not a complex flavour profile, there is a strong harmony between the chocolate and browned fruit that is balanced, clear and dominant.



Peru / 185C

SOUTH AMERICA

PRODUCER

Ucayali River Cacao SAC



"I dedicate myself to the cultivation of cocoa because it is the most profitable product in Peru. I participate in Cocoa of Excellence because my cocoa is of very good quality"

— Producer of sample 185C

BEAN CHARACTERISTICS

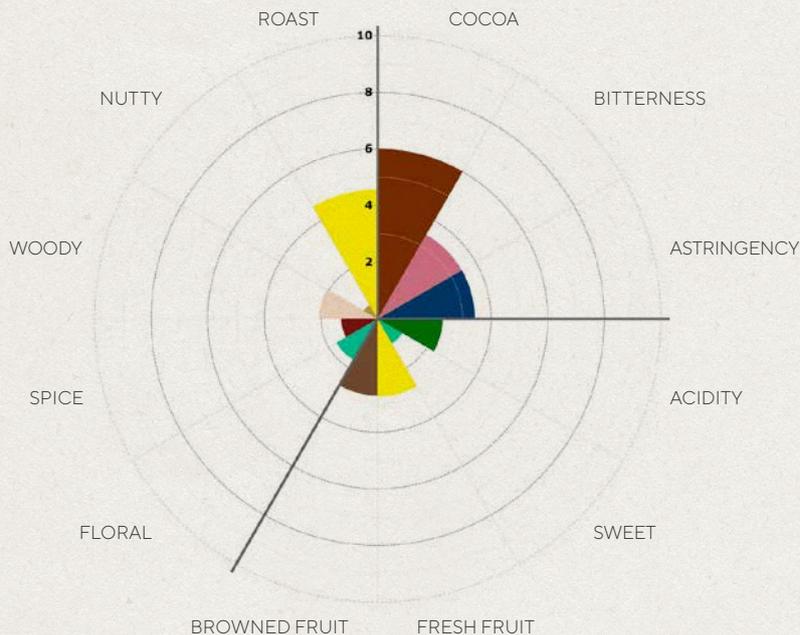
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100G)	80 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.25
MOISTURE CONTENT (%)	6.4
FAT CONTENT (%)	62.49

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

Interesting reddish rust hues in colour. Very mild aroma. Flavour presents an early display of floral flowers combined with green herbal notes. Chocolate initially low but builds throughout the flavour profile and into the end/aftertaste where it combines with the floral. Complex and balanced.



SOUTH AMERICA

395C / Peru

PRODUCER

Cac Pangoa Ltda Cooperative



“I grow cocoa for the economic support of my family and the education of my children. I grow cocoa from generation to generation. I participate in Cocoa of Excellence to teach the whole world about the quality I produce on my plantation.” — Producer of sample 395C

BEAN CHARACTERISTICS

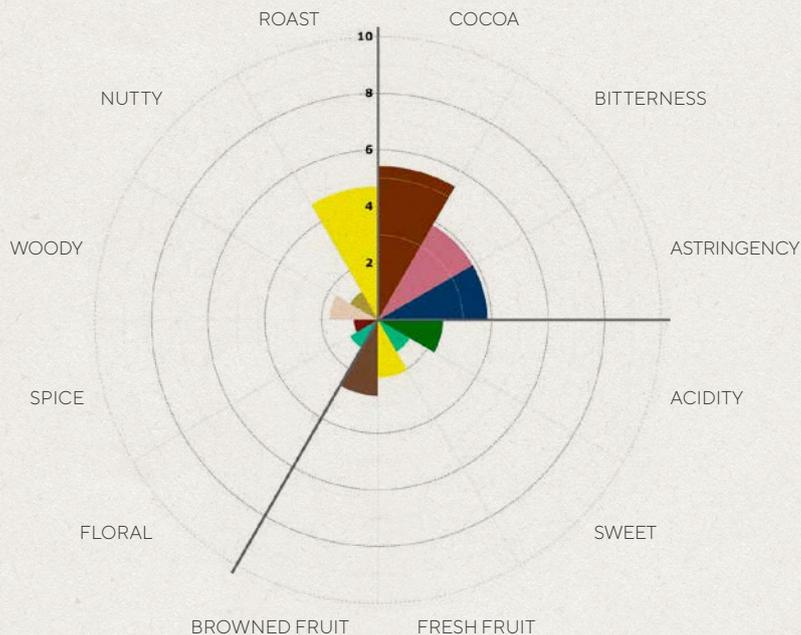
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	CACAO NATIVO
BEAN SIZE (BEANS/100G)	83 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.21
MOISTURE CONTENT (%)	6.8
FAT CONTENT (%)	61.41

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

Medium to lighter brown colour with yellowish/orange hues and an aroma of browned fruit (raisins and prunes). Flavour has a smooth, gradual build, and the chocolate gradually expands to encompass the browned fruits (raisins, prunes and some dates). Very slight tartness. Smooth profile in flavour and texture.



Philippines / 254C

ASIA, PACIFIC & AUSTRALIA

PRODUCER

Jose Saguban



“I grow cocoa for my family and for my children’s education. I was encouraged to enter my cocoa beans in the national competition. It is an achievement that inspires other farmers in my village. Even if I am just a simple farmer, I was surprised to have reached this level of achievement. I hope that my story will inspire other farmers like me.” — Producer of sample 254C

BEAN CHARACTERISTICS

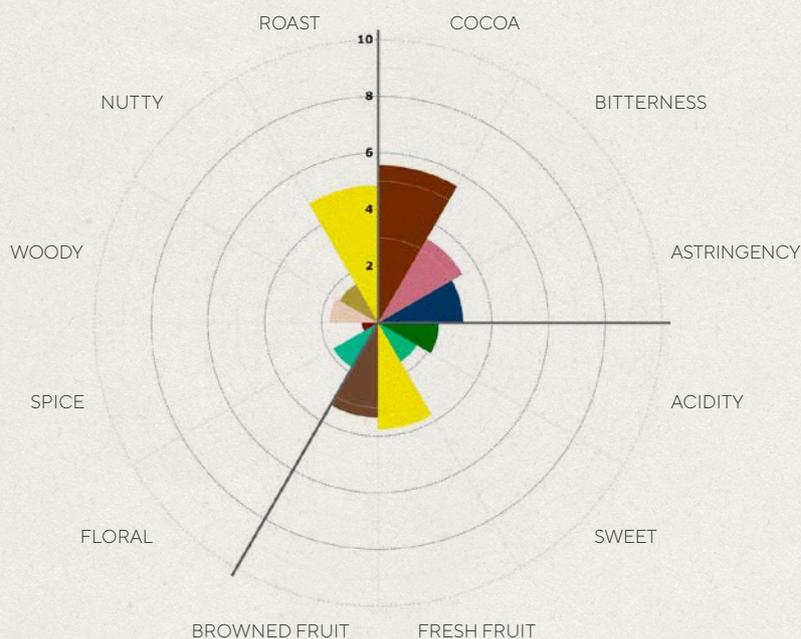
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	KARAAN (OLD) CACAO, UF18, BR25
BEAN SIZE (BEANS/100G)	102 (MEDIUM)
AVERAGE BEAN WEIGHT (G)	0.98
MOISTURE CONTENT (%)	6.8
FAT CONTENT (%)	54.41

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	22

CHOCOLATE FLAVOUR PROFILE

Mild chocolate and fresh fruit in the aroma. Aroma is carried into the flavour with the same apple/banana presence as fresh fruit is blended with the undercurrent of chocolate. Chocolate is smooth and rich. Late taste has some nut notes and the chocolate persists into the aftertaste.



CENTRAL AMERICA & CARIBBEAN

206C / Puerto Rico

PRODUCER

David Valentin Bayon



"I grow cocoa because I am fascinated by chocolate and it is a wonderful tree. I participate in Cocoa of Excellence to prove that we can be among the top 50 cocoa producers in the world." — Producer of sample 206C

BEAN CHARACTERISTICS

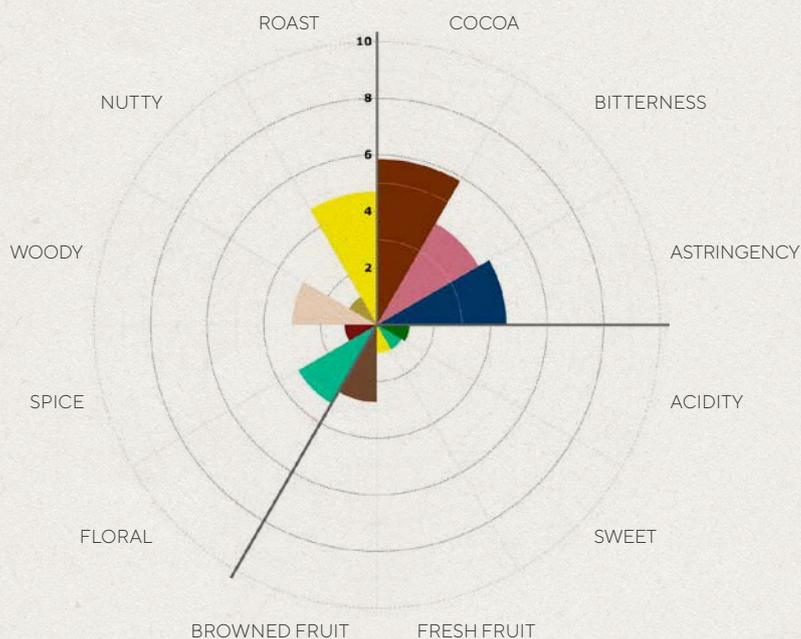
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	VARIETADES DE TARS Y SEMILLA
BEAN SIZE (BEANS/100G)	69 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.45
MOISTURE CONTENT (%)	6.5
FAT CONTENT (%)	57.01

ROASTING CONDITIONS

TEMPERATURE (°C)	118
TIME (MIN)	26

CHOCOLATE FLAVOUR PROFILE

Medium brown colour with slight reddish hues and aroma is of mild dark wood and herbal green notes. Flavour is a moderate cocoa along with some mild, pleasant acetic and lactic acidity. Browned fruit is more of a darker prune and slightly over-ripe fruit. The late taste is a long chocolate finish.



Puerto Rico / 442C

CENTRAL AMERICA & CARIBBEAN

PRODUCER

Gustavo Díaz Cruz



“I am a cocoa farmer because I like chocolate, and it is a product that is consumed worldwide. I participate in Cocoa of Excellence because I want to know if the management practices I carry out on the farm generate quality in the final product.” – Producer of sample 442 C

BEAN CHARACTERISTICS

DOMINATING GENETIC ORIGIN

TRINITARIO

LOCAL NAME OF VARIETY TARS 27, TARS 30, TARS 23, TARS 14, TARS 9,
TARS 34, COLORADO, SPA 10, RIM 53, ICS 45

BEAN SIZE (BEANS/100G)

94 (LARGE)

AVERAGE BEAN WEIGHT (G)

1.06

MOISTURE CONTENT (%)

8.0

FAT CONTENT (%)

57.11

ROASTING CONDITIONS

TEMPERATURE (°C)

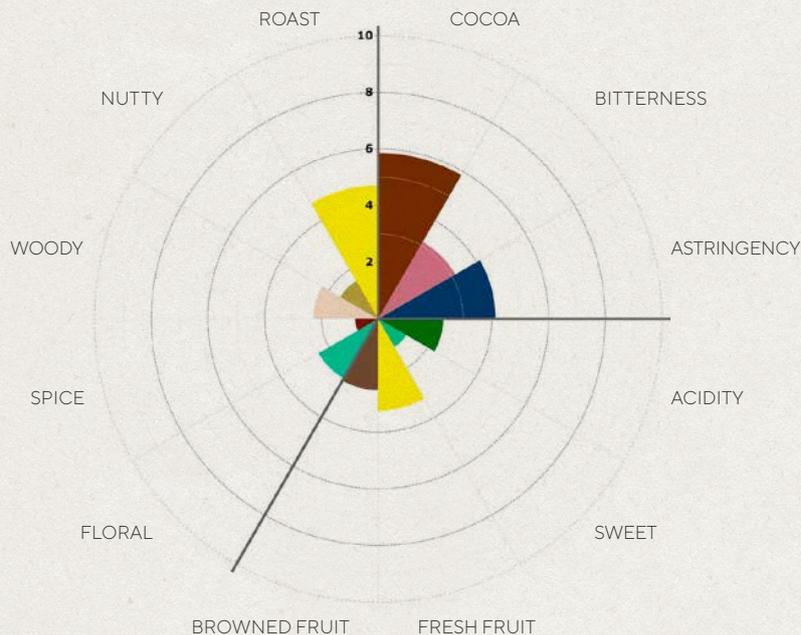
119

TIME (MIN)

27

CHOCOLATE FLAVOUR PROFILE

Aroma of blended chocolate, tart fruit and balsamic acetic notes. Chocolate emerges gradually but brings with it dark tree and yellow fruit notes of plum, apricot and peach preserves. Flavours emerge into a single harmonious mélange that is complex and balanced. Centre taste has mild nut and nut skins notes. Long finish.



AFRICA & THE INDIAN OCEAN

108C / Sierra Leone

PRODUCER

Sahr Bangura



"I grow cocoa because it is my main source of income for my family's livelihood. I participate in Cocoa of Excellence to gain global recognition as a producer of fine flavour cocoa beans from Sierra Leone." — Producer of sample 108C

BEAN CHARACTERISTICS

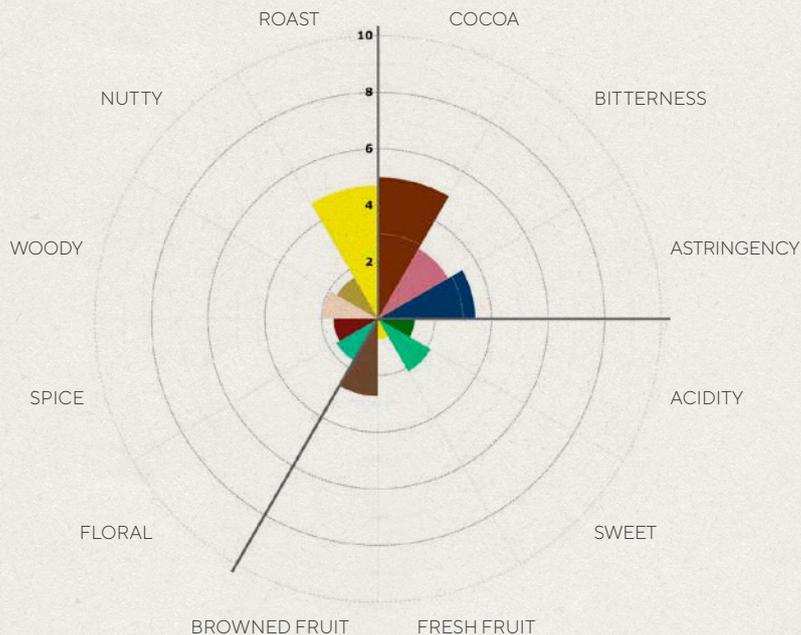
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	AMAZON
BEAN SIZE (BEANS/100G)	88 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.14
MOISTURE CONTENT (%)	6.9
FAT CONTENT (%)	59.57

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	25

CHOCOLATE FLAVOUR PROFILE

Notably dark in colour. Aroma is of chocolate and dark wood. Flavour yields a spice note that gently overlays the chocolate and combines with some yellow, sweet fresh fruits without acidity present. Very smooth and melts quickly in the mouth. Finish is of chocolate with gentle, mild spices.



St Vincent and the Grenadines / 221C

CENTRAL AMERICA
& CARIBBEAN

PRODUCER

Paula Pompey and St Vincent Cocoa
Company Limited



“When I was a small girl, my grandparents used to grow cocoa. I grew up with this learning, and that is why I continue to grow cocoa. I am very proud. I am very happy to see if my beans are top level.”

— Producer of sample 221C

BEAN CHARACTERISTICS

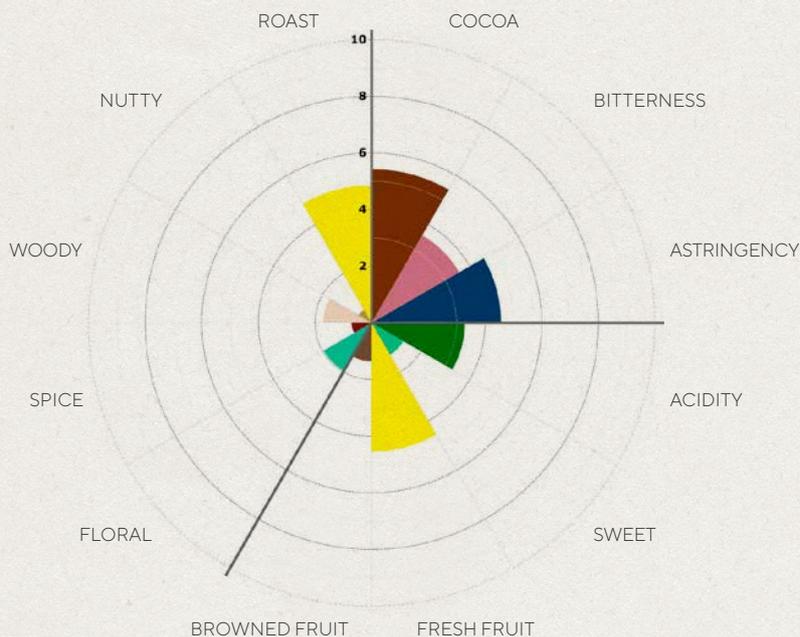
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100G)	89 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.12
MOISTURE CONTENT (%)	6.2
FAT CONTENT (%)	60.18

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	22

CHOCOLATE FLAVOUR PROFILE

Aroma is of mild chocolate with some herbal browned notes. Flavour is bright overall with cooked browned fruits (prunes, dates) blended with aromatic floral and spice notes. Mild but bright fresh fruit tartness in centre taste with a sweet, clean finish. Complex and distinctive.



ASIA, PACIFIC & AUSTRALIA

257C / Taiwan

PRODUCER

Fu Wan Chocolate



“The reason that I cultivate cocoa is because cocoa is very good for our earth, our famers and also for human nature. I want to participate in Cocoa of Excellence because I want to tell the story of the terroir of Taiwan through chocolates.” — Producer of sample 257C

BEAN CHARACTERISTICS

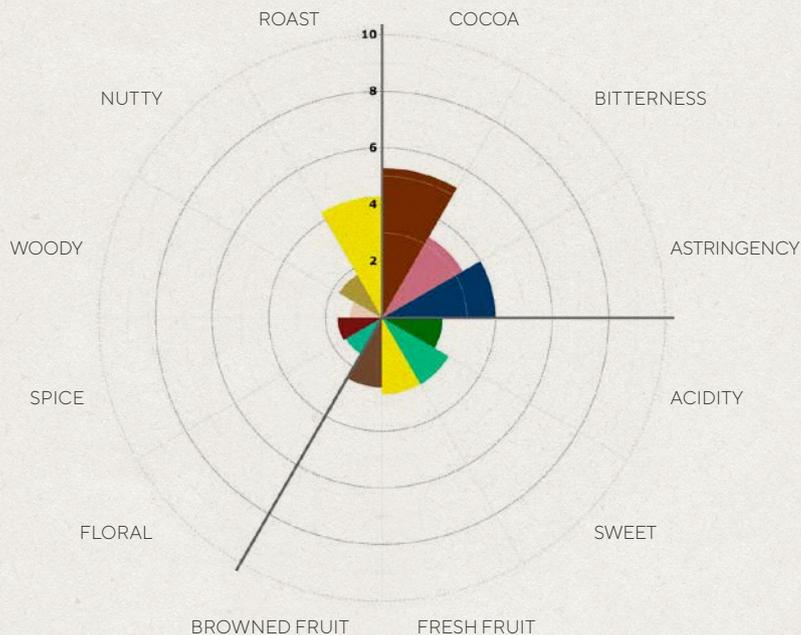
DOMINATING GENETIC ORIGIN	TRINTARIO
LOCAL NAME OF VARIETY	-
BEAN SIZE (BEANS/100G)	114 (MEDIUM)
AVERAGE BEAN WEIGHT (G)	0.88
MOISTURE CONTENT (%)	6.8
FAT CONTENT (%)	50.18

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	21

CHOCOLATE FLAVOUR PROFILE

Medium to light brown colour with yellowish/rust hues. Raisin aroma. Complex blend of chocolate with blended tart fruits, dried and browned fruit (dates). Has a late taste with a nut and nut skins note. Texture is very soft and melts quickly in the mouth. Very smooth with long finish.



Taiwan / 396C

ASIA, PACIFIC & AUSTRALIA

PRODUCER

Joy Cacao Coffee Plantations



“In late 2013, after many prayers, God answered us by granting this wonderful parcel of land. Our daughter loves to enjoy chocolate, and we learned that this area provides a habitable environment for cocoa trees. Because of this love of our land, we planted our first cocoa tree in 2014 with joy. To be part of Cocoa of Excellence has been a goal since the beginning to promote Taiwanese chocolate onto the world stage.” — Producer of sample 396C

BEAN CHARACTERISTICS

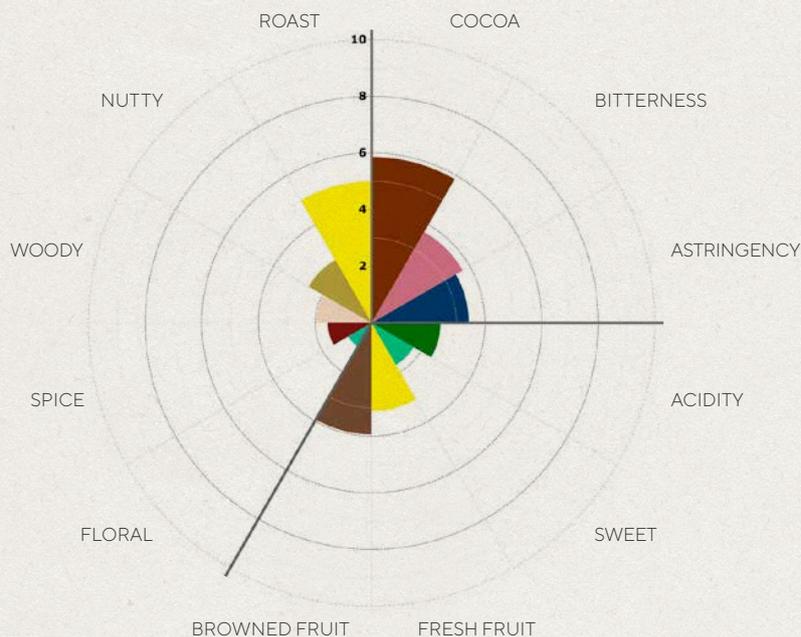
DOMINATING GENETIC ORIGIN	TRINTARIO
LOCAL NAME OF VARIETY	JOY001
BEAN SIZE (BEANS/100G)	89 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.13
MOISTURE CONTENT (%)	6.3
FAT CONTENT (%)	52.78

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

Unusual tobacco spice and mild chocolate aroma. Spice and tobacco spice notes emerge simultaneously with smooth chocolate development and present a mélange of complex flavours. Some mild, deep balsamic notes with a dark wood finish the flavour. Very smooth melt in the mouth. Complex, smooth and balanced.



AFRICA & THE INDIAN OCEAN

217C / Tanzania

PRODUCER

Mababu Cooperative



“The cocoa crop was grown by our grandfathers, and we have inherited it. In the past, we saw cocoa as just a normal crop. But step by step, we built our capacity to handle it to obtain good quality cocoa. We have agreed to participate in the cocoa competition to advertise the cocoa crop worldwide and commercially so that we can plant it well and have a good life.” — Producer of sample 217C

BEAN CHARACTERISTICS

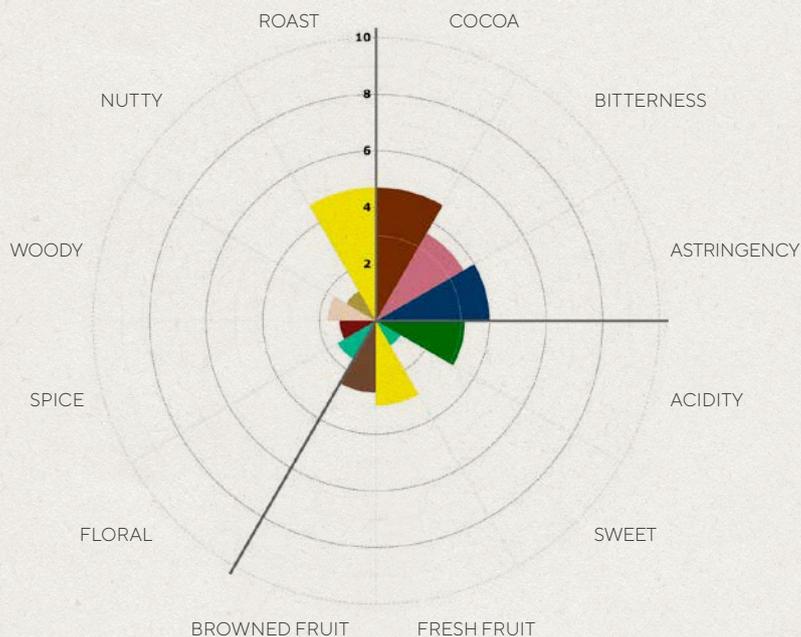
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO & FORASTERO
BEAN SIZE (BEANS/100G)	98 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.02
MOISTURE CONTENT (%)	6.9
FAT CONTENT (%)	60.45

ROASTING CONDITIONS

TEMPERATURE (°C)	120
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

Clean, mild chocolate, wood and nut aroma. Smooth mild chocolate arises and continues throughout and balances the bitterness and astringency. Clear date/raisin notes with mild fresh yellow fruits. Finish has a nut/nut skins element with a medium long finish with lasting nut and chocolate notes.



Trinidad and Tobago / 131C

CENTRAL AMERICA & CARIBBEAN

PRODUCER

Leroy Peters



“I have discovered that people love cocoa. Foreigners see cocoa as a treasure, so it gave us something to think about. This bean is valuable. Now we have something that can make money, but we also have something that someone can say, ‘I want to see, I want to taste.’ I think the competition has given us a reason to want to do our best.” — Producer of sample 131C

BEAN CHARACTERISTICS

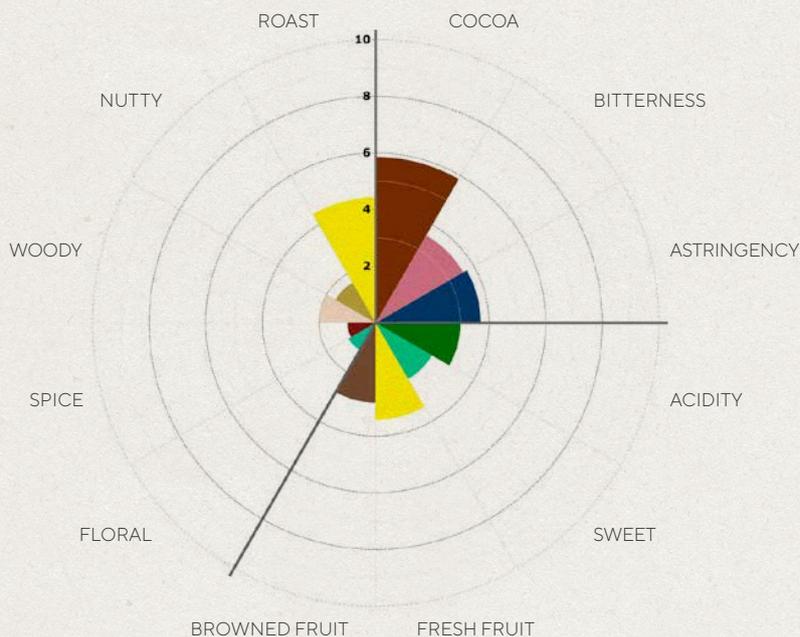
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100G)	89 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.13
MOISTURE CONTENT (%)	8.0
FAT CONTENT (%)	64.66

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	29

CHOCOLATE FLAVOUR PROFILE

Rich brown colour with a trace of yellow hues. Mild chocolate aroma, a trace of dried fruits and nuts. Flavour of mild fruit acidity with mild chocolate, tropical and yellow fruits. Later taste has a pleasant roasted nut along with mild caramel sweetness. Slight nut skins astringency at the end. Smooth finish.



CENTRAL AMERICA & CARIBBEAN

338C / Trinidad and Tobago

PRODUCER

Martin Matthew and Jacqueline Matthew



“We participate in Cocoa of Excellence to determinate the quality of the cocoa beans that we produce in our state. Cocoa of Excellence is a way of learning how to better cultivate our cocoa and always keep improving.”

— Producer of sample 338C

BEAN CHARACTERISTICS

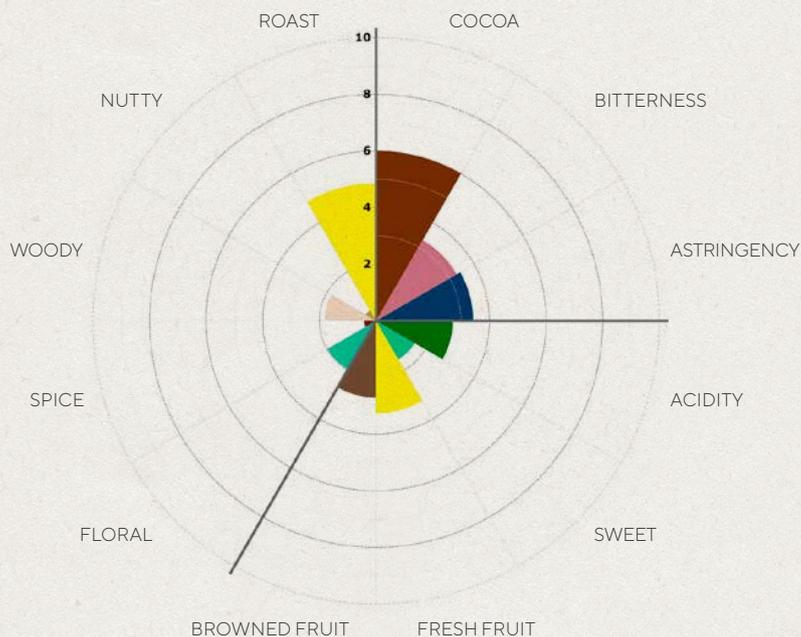
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100G)	92 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.09
MOISTURE CONTENT (%)	6.6
FAT CONTENT (%)	56.90

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

Medium brown color with hints of a yellow hue. Aroma has rich chocolate and brown fruit notes. Exquisitely smooth flavour profile with mild floral notes balanced with brown dates and raisins, and all tied together with a rich underlying chocolate that emerges gradually but comes to dominate the finish.



Trinidad and Tobago / 405C

CENTRAL AMERICA & CARIBBEAN
PRODUCER
Michael Milne and Jacinta Milne


“Twenty-five years ago we purchased this piece of land and we found cocoa trees growing. We learned how to harvest, ferment and dry the beans. We enjoyed our cocoa journey, and we love our profession. We are really excited to see how our beans performed in the International Cocoa Competition.” — Producer of sample 405C

BEAN CHARACTERISTICS

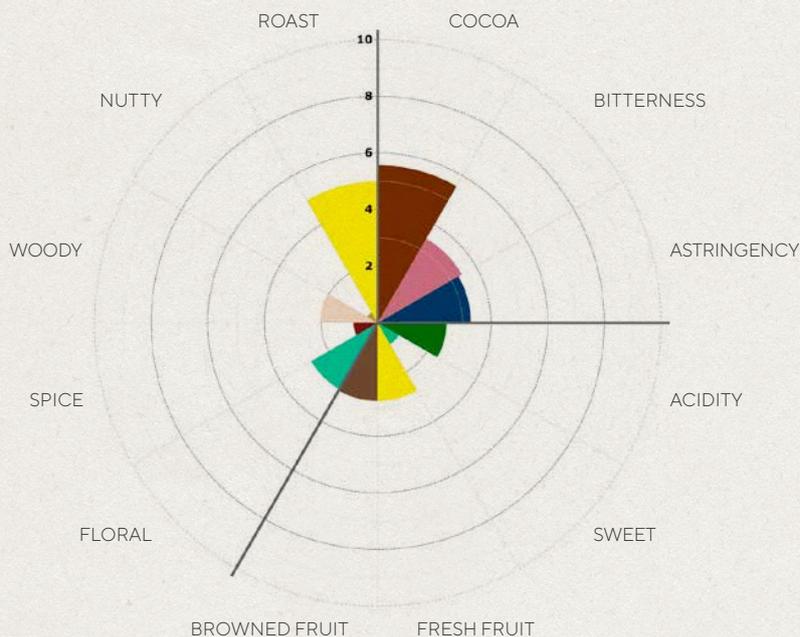
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TRINITARIO
BEAN SIZE (BEANS/100G)	85 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.18
MOISTURE CONTENT (%)	7.6
FAT CONTENT (%)	56.81

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

A rich, dark brown colour. Aroma is of mild chocolate and green wood. Chocolate flavour emerges smoothly but immediately and is then shifted to a green floral and woody note including a trace of flowers. Finish is a green floral character combined with an undercurrent of chocolate.



AFRICA & THE INDIAN OCEAN

331C / Uganda

PRODUCER

Semuliki Forest, Latitude Trade Co



"I grow cocoa to look after my children. I depend on the cultivation of cocoa to see my children grow strong and healthy. I participate in Cocoa of Excellence to show the world our cocoa, the cocoa that we are producing in Uganda." — Producer of sample 331C

BEAN CHARACTERISTICS

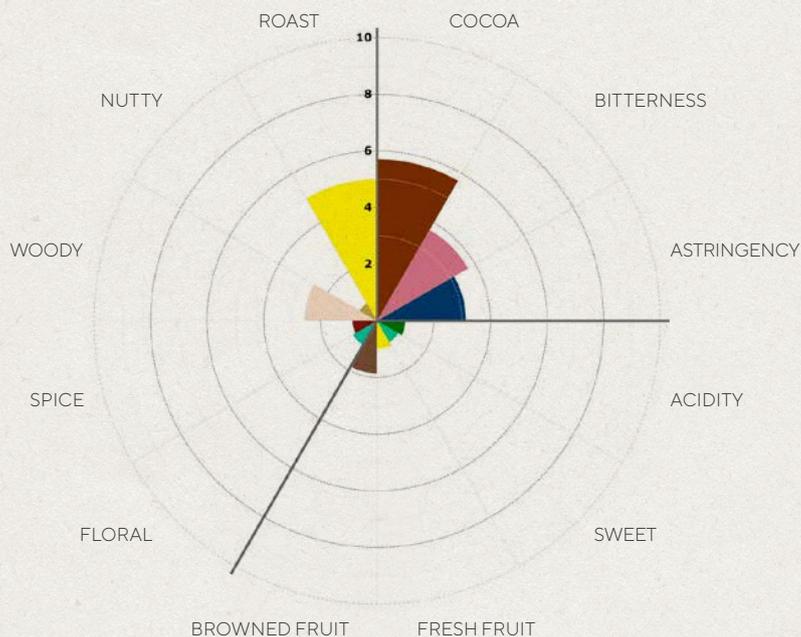
DOMINATING GENETIC ORIGIN	FORASTERO
LOCAL NAME OF VARIETY	KOKO
BEAN SIZE (BEANS/100G)	94 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.06
MOISTURE CONTENT (%)	6.8
FAT CONTENT (%)	60.91

ROASTING CONDITIONS

TEMPERATURE (°C)	129
TIME (MIN)	24

CHOCOLATE FLAVOUR PROFILE

Uniquely dark in colour with very, very mild faint chocolate aroma. Melts quickly in the mouth delivering an initial chocolate at moderate intensity along with mild dark wood and dark raisin notes. Green herbal and floral undertones emerge in the middle. Very long lasting, mild chocolate finish.



Venezuela / 135C

SOUTH AMERICA

PRODUCER

Jose Wilmer Kattah Reyes



“My grandfather already grew cocoa. I have continued this family tradition because I help to reforest the planet, and it is a good way to support my family. I participate in Cocoa of Excellence because I think I have a very good quality cocoa. The technicians from my country advised and encouraged me to participate.” — Producer of sample 135C

BEAN CHARACTERISTICS

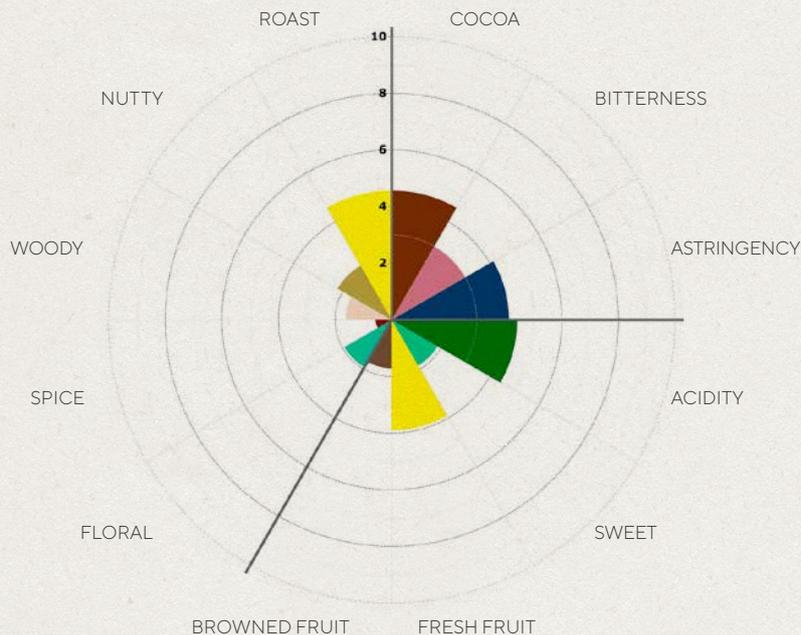
DOMINATING GENETIC ORIGIN	CRIOLLO
LOCAL NAME OF VARIETY	BRISAS DEL SARARE
BEAN SIZE (BEANS/100G)	58 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.74
MOISTURE CONTENT (%)	6.3
FAT CONTENT (%)	52.98

ROASTING CONDITIONS

TEMPERATURE (°C)	112
TIME (MIN)	27

CHOCOLATE FLAVOUR PROFILE

Very light in colour with mild fruit and nuts aroma. Flavour is uniquely very low in chocolate! Early gentle fruit acidity that is both citric and tropical. Mild nuts and nut skins emerge later with a mild caramel/panela note. Finish is very short and has an undercurrent of nut skins.



ASIA, PACIFIC & AUSTRALIA

345C / Vietnam

PRODUCER

HỒ VĂN LÂU



"I have been growing cacao for 35 years now. My passion for the cacao trees has been around since I was very young. I was curious, would cacao be able to grow here in my homeland? I have been experimenting with cacao since the 1980s. The Tien Giang terroir is suitable for growing cacao trees. My dream is to introduce Vietnamese cacao and Tien Giang cacao in particular to our friends from all over the world." — Producer of sample 345C

BEAN CHARACTERISTICS

DOMINATING GENETIC ORIGIN

TRINITARIO

LOCAL NAME OF VARIETY TD 1, TD3, TD5, TD6, TD7, TD8, TD9, TD10, TD12

BEAN SIZE (BEANS/100G) 106 (MEDIUM)

AVERAGE BEAN WEIGHT (G) 0.94

MOISTURE CONTENT (%) 6.6

FAT CONTENT (%) 53.17

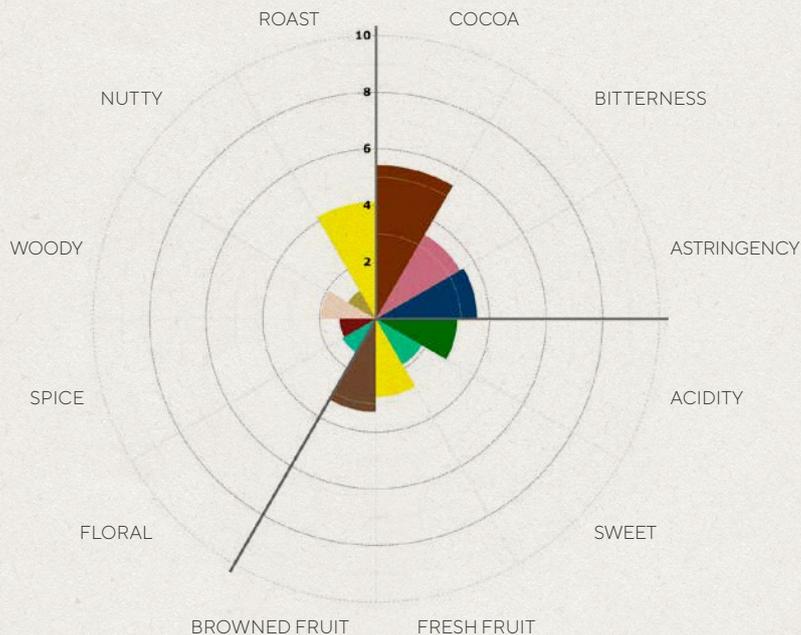
ROASTING CONDITIONS

TEMPERATURE (°C) 120

TIME (MIN) 21

CHOCOLATE FLAVOUR PROFILE

Medium to lighter brown colour. Aroma of chocolate, dates and raisins. Complex, balanced flavour of mild chocolate with browned fruits (dates and light raisins). Mild fresh fruit centre taste with a trace of fruit acidity and yellow fresh fruits. Trace of floral, green and light wood notes. Smooth lasting finish.



Vietnam / 374C

ASIA, PACIFIC & AUSTRALIA

PRODUCER

Lê Ngọc Cẩn



“Vietnamese cocoa accounts for a very small part of total world production, so this is a great opportunity for us to introduce cocoa from Vietnam to the world and show that fine flavour cocoa is also available in Vietnam. We are very proud to be part of this.”

— Producer of sample 374C

BEAN CHARACTERISTICS

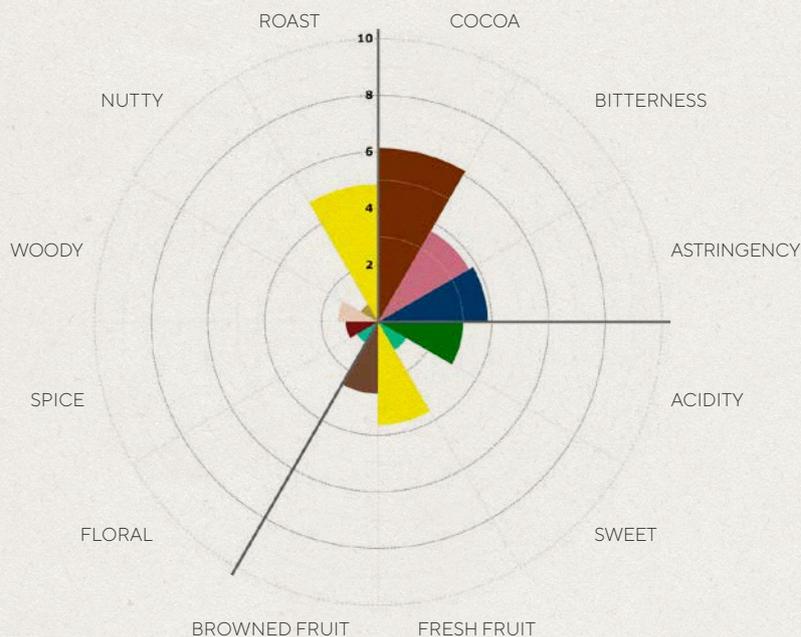
DOMINATING GENETIC ORIGIN	TRINITARIO
LOCAL NAME OF VARIETY	TD3, TD5, TD6, TD9, TD12
BEAN SIZE (BEANS/100G)	88 (LARGE)
AVERAGE BEAN WEIGHT (G)	1.14
MOISTURE CONTENT (%)	6.2
FAT CONTENT (%)	55.75

ROASTING CONDITIONS

TEMPERATURE (°C)	119
TIME (MIN)	23

CHOCOLATE FLAVOUR PROFILE

Medium to lighter brown color with yellowish hues. Very mild chocolate aroma. Flavour emerges gradually with a moderate chocolate blended with some mild acetic and fruit acidity with yellow fresh fruits. Late taste has a slightly astringent, dry nut skins note. Melt in the mouth is particularly smooth.



Book designed by Ivo and Ana / Jaime Marco

Text provided by Ed Seguine, Amanda Wakefield,
Dolores Alvarado, Brigitte Laliberte, Andrew Meter,
Adriana Mejia Cuartas and Lina Echeverri-Roeder.

Quotes provided by the producers
of the 50 best 2019.

Chocolate flavour profile descriptions provided by the
Technical Committee and compiled by Ed Seguine

Cocoa beans from the producers of the 50 best 2019
processed into liquor by Seguine Cacao Cocoa
and Chocolate Advisors / Guittard.

Liquor processed into chocolate by Seguine
Cacao Cocoa and Chocolate Advisors /
Guittard and Barry Callebaut.

Chocolate box designed and produced by Alexandre
Bellion, Cocoa & Chocolate Advisor Development.

Led by:

Alliance



In partnership with:



Guittard
CHOCOLATE COMPANY

SEGUINE
CACAO & CHOCOLATE



With contribution from:



COCOASOURCE SA



VALRHONA



cocoatown.com™
Bean to Bar Cacao Processing Machines

International Cocoa Awards jointly organised with:



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Very few foods trigger as much passion as cocoa and chocolate. This passion comes from the desire to understand something so enjoyable and ensure that those who produce it are recognized and rewarded. Good cocoa that is well-processed into chocolate brings pleasure, comfort, energy and a feeling of indulgence. Producing good cocoa is a mix of science, art, culture and spirit, and with this comes a lot of pride. This is what the 2019 Edition is about — the pride of these producers of excellence, the numerous women and men, their families, communities, nations, culture and values.

The 50 best and International Cocoa Awards celebrated in the 2019 special box are produced with great skills, knowledge and dedication to a fascinating, yet very challenging crop. The producers are at the heart of each of these chocolates, and this book tells their story through a journey of all senses. May they inspire many others to also become producers of excellence.

This book is also about all 225 cocoa producers from the 55 countries that participated in the 2019 Edition. They should be proud to have been selected in their countries as the top athletes for the cocoa Olympics! We look forward to getting to know the stars of the 2021 Edition of Cocoa of Excellence.

Brigitte Laliberte

Brigitte Laliberte
Cocoa of Excellence Programme Director
Alliance of Bioversity International and CIAT



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