

*Cocoa of Excellence Programme &  
2019 Edition of the International Cocoa Awards*



## **Results of the 2019 Edition**

**Contact details and flavour profiles for the top 50 samples  
and  
the International Cocoa Awards**

*International Cocoa Awards celebrated at the Salon du Chocolat  
Paris, on 30 October 2019*

**Empowering a new generation of cocoa pioneers**

*Recognizing quality, exceptional flavours & know-how,  
whilst preserving cacao diversity*

**[www.cocoaofexcellence.org](http://www.cocoaofexcellence.org)**

The **Cocoa of Excellence Programme** is the entry point for cocoa producers to participate in the **International Cocoa Awards**, a global competition recognizing the work of cocoa farmers and celebrating the diversity of cocoa flavours globally. The Programme recognizes and values the work of cocoa producers by providing a global recognition to producers of high-quality cocoa and celebrating the diversity of flavours from the different origins of the world. It offers market opportunities and provides incentives to safeguard cocoa diversity for the benefits of the entire value chain, from the farming communities to the consumers.

**Our VISION** is to ensure the sustainability of the cocoa supply chain.

**Our OBJECTIVES:**

1. Increase awareness and promote education along the cocoa value chain on the opportunity to produce high quality cocoa and preserve flavours resulting from genetic diversity, “terroir” and know-how of the cocoa producers.
2. Facilitate communication and linkages between cocoa producers and operators in the supply chains to promote market opportunities.
3. Increase capacity of producing countries to recognize, seek out, value and preserve cocoa quality and diversity.

We believe that **cocoa producers benefit** through:

- International, regional and national recognition of cocoa growers producing beans with exceptional quality and diverse flavours.
- Strengthened capacity to evaluate, identify and recognize excellent cocoa.
- Incentives to increase quality and develop cocoa quality and flavour assessment skills at national level.
- Feedback on the quality and flavour characteristics of the submitted cocoa samples.
- Confidential recommendations for improvements in some cases.
- Increased knowledge of cocoa diversity and quality resulting from the genetic, “terroirs” and know-how of cocoa producers - a starting point for conservation programmes.
- Marketing opportunities through the Cocoa of Excellence Programme platform.
- Increased visibility by promoting and displaying the best samples in different events and among potential buyers.
- Invitation to a unique networking platform to meet potential buyers and promote high quality cocoa.

**Results of the 2019 Edition:**

- **55 cocoa-producing country origins** participated
- **223 cocoa bean samples** received based on recommended individual country quota
- **221 samples accepted**, processed into liquor and evaluated blindly by the Cocoa of Excellence Programme’s Technical Committee (CoEx-TC)
- **7 international experts** as part of the CoEx-Technical Committee that evaluated all 221 samples
- **50 high quality cocoa samples selected** and processed into tempered chocolate and moulded
- **35 chocolatiers and sensory evaluation experts** blindly evaluated the 50 chocolate samples
- **20 cocoa bean samples attributed a 2019 International Cocoa Award**

This document aims to provide information about the best **50 high quality cocoa bean samples** selected including the contact details of the cocoa bean producers and the flavour profile of the beans expressed into the chocolate.

The producers that won an **International Cocoa Award** are also identified with a gold banner.

# The 20 International Cocoa Awards

Page

## Africa & the Indian Ocean

<b>Côte d'Ivoire</b> – CoEx Code 274/19 – N'Koh Ambroise – Azaguié, Abé begnini, Lagunes	16
<b>Ghana</b> – CoEx Code 231/19 – Samuel Tetteh – Nobi, Korboe Nkwanta, Nobi, Abuakwa North	24
<b>Madagascar</b> – CoEx Code 134/19 – Lalatiana Andrianarison – Mangabe, Antranokarany, Ambanja	31
<b>Madagascar</b> – CoEx Code 383/19 – MAVA SA, ferme d'Ambohimena Sud – Ambohimena Sud, Ambohimena, Ambanja	32
<b>Tanzania</b> – CoEx Code 217/19 – Mababu Cooperative – PO Box 72, Mbeya, Kyela	49

## Asia, Pacific & Australia

<b>Fiji</b> – CoEx Code 397/19 – Manoa Raika Cocoa Farm – Naweni, Naweni, Cakaudrove	23
<b>Hawaii</b> – CoEx Code 113/19 – Likao Kula Farm, Kokoleka Lani Farm and Pa'ani Farm – 75-1038 Kamalani St, 78-6749 Mamalahoa Hwy and 83-5599 E Middle Keel Rd, Holualoa and Captain Cook, North and South Kona	29
<b>Malaysia</b> – CoEx Code 205/19 – Cocoa Research and Development Center (CRDC) Bagan Datuk – MCB, CRDC Bagan Datuk, Peti Surat 30 Jln Sungai Dulang, 36307 Sungai Sumun	34
<b>Philippines</b> – CoEx Code 254/19 – Jose Saguban – Kialaw, Malabog, Paquibato District	42
<b>Taiwan</b> – CoEx Code 396/19 – Joy Cacao Coffee Plantations – No 30-1, Guangfu Rd, Gaoshu Township, Pingtung County	47
<b>Vietnam</b> – CoEx Code 345/19 – Hồ Văn Lâu – Số 67, Ấp Bình, Đường Diêm, Châu Thành	55

## Central America & Caribbean

<b>Belize</b> – CoEx Code 414/19 – Maya Mountain Cacao Ltd – San Jose Village, Zone 2, Toledo	8
<b>Dominican Republic</b> – CoEx Code 154/19 – Jose Antonio Martinez Rojas – Seccion El Rejon, El Mamey, Los Hidaigos, Puerto Plata	19
<b>St. Vincent and the Grenadines</b> – CoEx Code 221/19 – Paula Pompey and St Vincent Cocoa Company Limited – Lowmans Windward, Georgetown, Charlotte	46
<b>Trinidad and Tobago</b> – CoEx Code 131/19 – Leroy Peters – 37 ¾ Mile Mark Paria Main Road, Sangre Grande, Grande Riviere	50
<b>Trinidad and Tobago</b> – CoEx Code 338/19 – Martin Matthew and Jacqueline Matthew – Whisky Trace, Four Roads, Sangre Grande, Tamana	51

## South America

<b>Bolivia</b> – CoEx Code 327/19 – Emmoní de los municipios de Baures y Huacaraje – Estancia El Pilar, Carretera Baures, Municipio de Huacaraje, Provincia Iténez	9
<b>Colombia</b> – CoEx Code 355/19 – Federación Nacional de Cacaoteros – Granja Villa Mónica, San Vicente de Chucurí, Santander	14
<b>Ecuador</b> – CoEx Code 289/19 – Costa Esmeraldas Cacao Company – Km 17 vía Tonchigue, Muisne, sector 7 de Agosto, Tonchigue, Atacames	20
<b>Venezuela</b> – CoEx Code 135/19 – Jose Wilmer Kattah Reyes – Consejo Comunal Vuelta Redonda, Sector Caño Gaitan, Municipio Páez, Parroquia Urdaneta	54

For full contact details, see the following pages.

## The best 50 cocoa bean samples (by country)

Country	Region	CoEx-2019-Code	Page number
<b>Australia</b>	Asia, Pacific & Australia	238	7
<b>Belize</b>	Central America & Caribbean	414	8
<b>Bolivia</b>	South America	327	9
<b>Bolivia</b>	South America	330	10
<b>Brazil</b>	South America	271	11
<b>Brazil</b>	South America	339	12
<b>Cameroon</b>	Africa & the Indian Ocean	477	13
<b>Colombia</b>	South America	355	14
<b>Costa Rica</b>	Central America & Caribbean	280	15
<b>Côte d'Ivoire</b>	Africa & the Indian Ocean	274	16
<b>Côte d'Ivoire</b>	Africa & the Indian Ocean	237	17
<b>Côte d'Ivoire</b>	Africa & the Indian Ocean	265	18
<b>Dominican Republic</b>	Central America & Caribbean	154	19
<b>Ecuador</b>	South America	289	20
<b>Ecuador</b>	South America	155	21
<b>Ecuador</b>	South America	279	22
<b>Fiji</b>	Asia, Pacific & Australia	397	23
<b>Ghana</b>	Africa & the Indian Ocean	231	24
<b>Ghana</b>	Africa & the Indian Ocean	264	25
<b>Ghana</b>	Africa & the Indian Ocean	306	26
<b>Grenada</b>	Central America & Caribbean	386	27
<b>Guatemala</b>	Central America & Caribbean	439	28
<b>Hawaii</b>	Asia, Pacific & Australia	113	29
<b>Indonesia</b>	Asia, Pacific & Australia	267	30
<b>Madagascar</b>	Africa & the Indian Ocean	134	31
<b>Madagascar</b>	Africa & the Indian Ocean	383	32
<b>Madagascar</b>	Africa & the Indian Ocean	480	33
<b>Malaysia</b>	Asia, Pacific & Australia	205	34
<b>Mexico</b>	Central America & Caribbean	324	35
<b>Myanmar</b>	Asia, Pacific & Australia	199	36
<b>Nicaragua</b>	Central America & Caribbean	441	37
<b>Papua New Guinea</b>	Asia, Pacific & Australia	244	38
<b>Papua New Guinea</b>	Asia, Pacific & Australia	288	39
<b>Peru</b>	South America	185	40
<b>Peru</b>	South America	395	41
<b>Philippines</b>	Asia, Pacific & Australia	254	42
<b>Puerto Rico</b>	Central America & Caribbean	206	43
<b>Puerto Rico</b>	Central America & Caribbean	442	44
<b>Sierra Leone</b>	Africa & the Indian Ocean	108	45
<b>St Vincent and the Grenadines</b>	Central America & Caribbean	221	46
<b>Taiwan</b>	Asia, Pacific & Australia	396	47
<b>Taiwan</b>	Asia, Pacific & Australia	257	48
<b>Tanzania</b>	Africa & the Indian Ocean	217	49
<b>Trinidad and Tobago</b>	Central America & Caribbean	131	50
<b>Trinidad and Tobago</b>	Central America & Caribbean	338	51
<b>Trinidad and Tobago</b>	Central America & Caribbean	405	52
<b>Uganda</b>	Africa & the Indian Ocean	331	53
<b>Venezuela</b>	South America	135	54
<b>Vietnam</b>	Asia, Pacific & Australia	345	55
<b>Vietnam</b>	Asia, Pacific & Australia	374	56

## The best 50 cocoa bean samples (by CoEx-2019-code)

CoEx-2019-Code	Region	Country	Page number
108	Africa & the Indian Ocean	Sierra Leone	45
113	Asia, Pacific & Australia	Hawaii	29
131	Central America & Caribbean	Trinidad and Tobago	50
134	Africa & the Indian Ocean	Madagascar	31
135	South America	Venezuela	54
154	Central America & Caribbean	Dominican Republic	19
155	South America	Ecuador	21
185	South America	Peru	40
199	Asia, Pacific & Australia	Myanmar	36
205	Asia, Pacific & Australia	Malaysia	34
206	Central America & Caribbean	Puerto Rico	43
217	Africa & the Indian Ocean	Tanzania	49
221	Central America & Caribbean	St Vincent and the Grenadines	46
231	Africa & the Indian Ocean	Ghana	24
237	Africa & the Indian Ocean	Côte d'Ivoire	17
238	Asia, Pacific & Australia	Australia	7
244	Asia, Pacific & Australia	Papua New Guinea	38
254	Asia, Pacific & Australia	Philippines	42
257	Asia, Pacific & Australia	Taiwan	48
264	Africa & the Indian Ocean	Ghana	25
265	Africa & the Indian Ocean	Côte d'Ivoire	18
267	Asia, Pacific & Australia	Indonesia	30
271	South America	Brazil	11
274	Africa & the Indian Ocean	Côte d'Ivoire	16
279	South America	Ecuador	22
280	Central America & Caribbean	Costa Rica	15
288	Asia, Pacific & Australia	Papua New Guinea	39
289	South America	Ecuador	20
306	Africa & the Indian Ocean	Ghana	26
324	Central America & Caribbean	Mexico	35
327	South America	Bolivia	9
330	South America	Bolivia	10
331	Africa & the Indian Ocean	Uganda	53
338	Central America & Caribbean	Trinidad and Tobago	51
339	South America	Brazil	12
345	Asia, Pacific & Australia	Vietnam	55
355	South America	Colombia	14
374	Asia, Pacific & Australia	Vietnam	56
383	Africa & the Indian Ocean	Madagascar	32
386	Central America & Caribbean	Grenada	27
395	South America	Peru	41
396	Asia, Pacific & Australia	Taiwan	47
397	Asia, Pacific & Australia	Fiji	23
405	Central America & Caribbean	Trinidad and Tobago	52
414	Central America & Caribbean	Belize	8
439	Central America & Caribbean	Guatemala	28
441	Central America & Caribbean	Nicaragua	37
442	Central America & Caribbean	Puerto Rico	44
477	Africa & the Indian Ocean	Cameroon	13
480	Africa & the Indian Ocean	Madagascar	33

## General information applying to all 50 samples

BEAN CHARACTERISTICS and EVALUATION RESULTS - explanations	
<b>Dominating genetic origin:</b>	As described by the cocoa producer when submitting the sample
<b>Local name of variety:</b>	As described by the cocoa producer when submitting the sample
<b>Bean size:</b>	Measured as the bean count - number of beans per 100g sample
<b>Bean size categories:</b>	Small: More than 120 beans/100g
	Medium: Between 101 and 120 beans/100g
	Large: Fewer than 101 beans/100g
<b>Average bean weight (g):</b>	Calculated by dividing 100g by the bean count
<b>Roasting Conditions:</b>	Time (minutes) and temperature (°C) settings to roast whole cocoa beans for processing into cocoa liquor
<b>Roasting protocol section selection:</b>	Based on dominating genetic origin, cut test aroma indicators, bean size, and bean moisture content
<b>Chocolate Flavour Profile:</b>	Results of the sensory evaluation of a broad panel of 35 jury members including the 7 members of the Cocoa of Excellence Programme Technical Committee. Meet them here: <a href="http://www.cocoaofexcellence.org/coex-programme-technical-committee2019">http://www.cocoaofexcellence.org/coex-programme-technical-committee2019</a>

CHOCOLATE RECIPE	
<b>% cocoa nibs:</b>	61.00
<b>% cocoa butter, deodorised:</b>	5.00
<b>% sugar (cane sugar):</b>	33.65
<b>% soya lecithin:</b>	0.35

Additional information on chocolate	
<b>Ratio Cocoa Mass (nibs) / sugar:</b>	1.81
<b>Chocolate fineness (µm):</b>	14 - 18

**Country:** Australia

**CoEx Code:** 238/19

**PRODUCER**

**Name:** Australian Chocolate Pty Ltd

**Contact:** Chris Jahnke

**Address:** 388 Cassowary Drive, Mission Beach, Queensland (17 49 16S 146 02 22E)

**Phone:** (+61) 740685011

**E-mail:** chris@charleys.com.au

**NATIONAL ORGANIZATION COMMITTEE**

Department of Agriculture and Fisheries - Centre for Wet Tropics Agriculture

Department of Agriculture and Fisheries - Crop & Food Science

**SAMPLE SENDER**

**Name:** Chris Jahnke

**Organization:** Australian Chocolate Pty Ltd

**Phone:** (+61) 740685011

**E-mail:** chris@charleys.com.au

**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

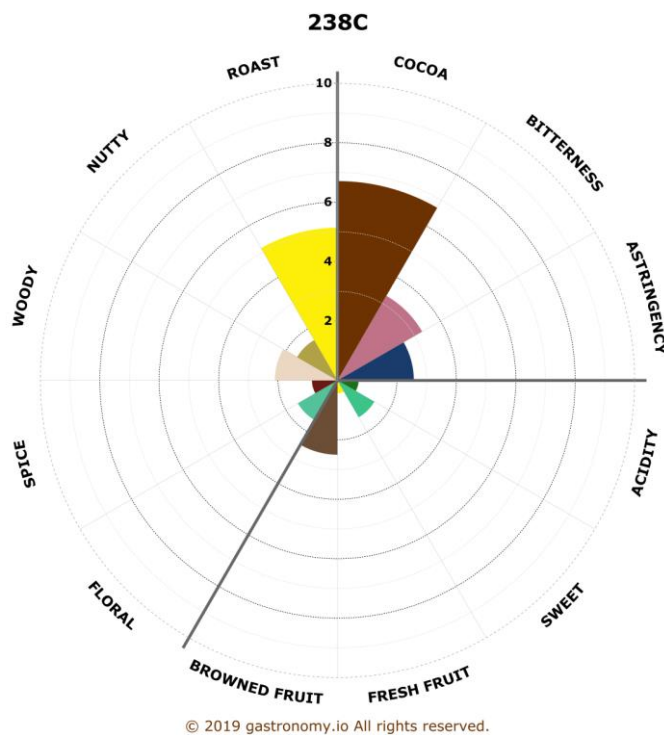
**Fat content (%):** 59.20

**ROASTING CONDITIONS**

**Temperature (°C):** 129

**Time (min):** 22

**CHOCOLATE FLAVOUR PROFILE**



Country: Belize

CoEx Code: 414/19

## International Cocoa Award 2019

### PRODUCER

Name: Maya Mountain Cacao Ltd

Contact: Minehaha Foreman

Address: San Jose Village, Zone 2, Toledo

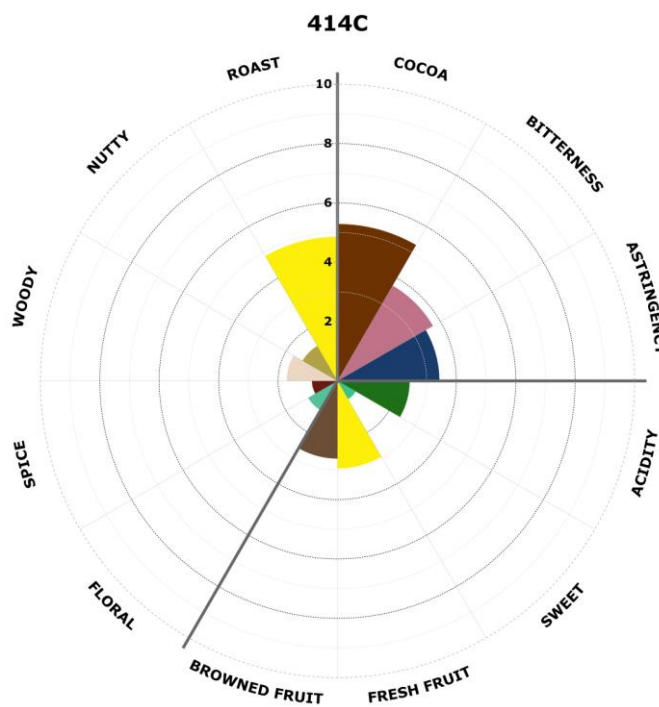
Phone: (+501) 630-9206 / (+501) 629-6151

E-mail: minni@mayamountaincacao.com/roxanna@mayamountaincacao.com/quality@mayamountaincacao.com

### NATIONAL ORGANIZATION COMMITTEE

Maya Mountain Cacao Ltd.

### CHOCOLATE FLAVOUR PROFILE



### SAMPLE SENDER

Name: Minehaha Foreman

Organization: Maya Mountain Cacao Ltd.

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E-mail: minni@mayamountaincacao.com  
roxanna@mayamountaincacao.com  
quality@mayamountaincacao.com

### 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



Country: **Bolivia**

CoEx Code: **327/19**

## International Cocoa Award 2019

### PRODUCER

**Name:** Emmoní de los municipios de Baures y Huacaraje

**Contact:** Casey Keiderling

**Address:** Estancia El Pilar, Carretera Baures, Municipio de Huacaraje, Provincia Iténez, Departamento del Beni (-13.695071, -63.806735)

**Phone:** (+33) 06 79 38 86 96 / (+591) 7 1220349

**E-mail:** c.keiderling@emmoni.fr / kckeiderling@yahoo.com

### NATIONAL ORGANIZATION COMMITTEE

Cacao Chocolate Tropical

Confederación de Productores y Recolectores Agroecológicos de Cacao de Bolivia - COPRACAO BOLIVIA

Cacao HELVETAS SWISS INTERCOOPERATION

### SAMPLE SENDER

**Name:** Casey Keiderling

**Organization:** EMMONÍ

**Phone:** (+33) 06 79 38 86 96  
(+591) 7 1220349

**E-mail:** c.keiderling@emmoni.fr  
kckeiderling@yahoo.com

### 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

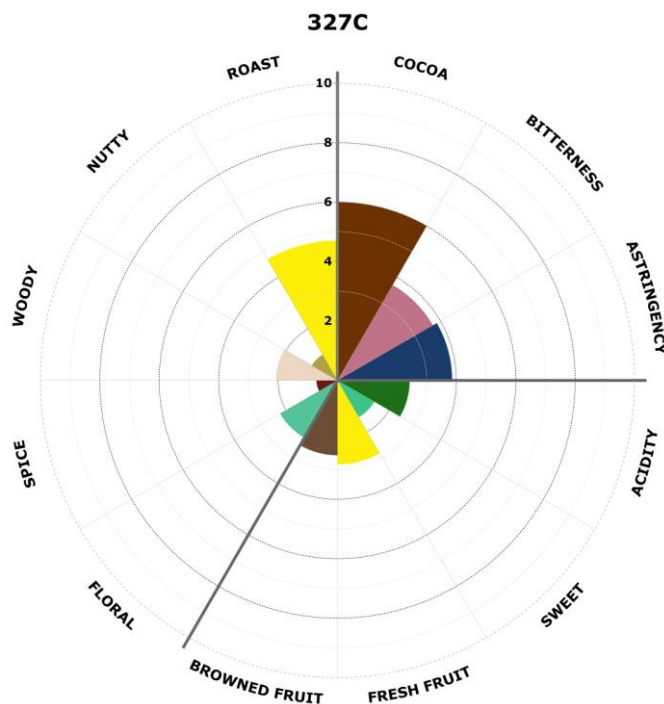
**Fat content (%):** 60.39

### ROASTING CONDITIONS

**Temperature (°C):** 120

**Time (min):** 15

### CHOCOLATE FLAVOUR PROFILE



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**Country:** Bolivia

**CoEx Code:** 330/19

**PRODUCER**

**Name:** Abraham Noza Mosua / Asociación Agroforestal Indígena de la Amazonía Sur (AAIAS)  
**Contact:** Hernán Aguilar Pacajes  
**Address:** Calle 9 de Abril S/N, Santísima Trinidad, Beni - Bolivia, Santa Rosa del Apere - Territorio Indígena Multiétnico TIM, Departamento del Beni, Municipio de San Ignacio de Mojos (X: 193181; Y: 8315795)  
**Phone:** (+591) 77986612 / (+591) 67273495  
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**NATIONAL ORGANIZATION COMMITTEE**

Cacao Chocolate Tropical  
Confederación de Productores y Recolectores Agroecológicos de Cacao de Bolivia - COPRACAO BOLIVIA  
Cacao HELVETAS  
SWISS INTERCOOPERATION

**SAMPLE SENDER**

**Name:** ONG CIPCA BENI  
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(+591) 72845586  
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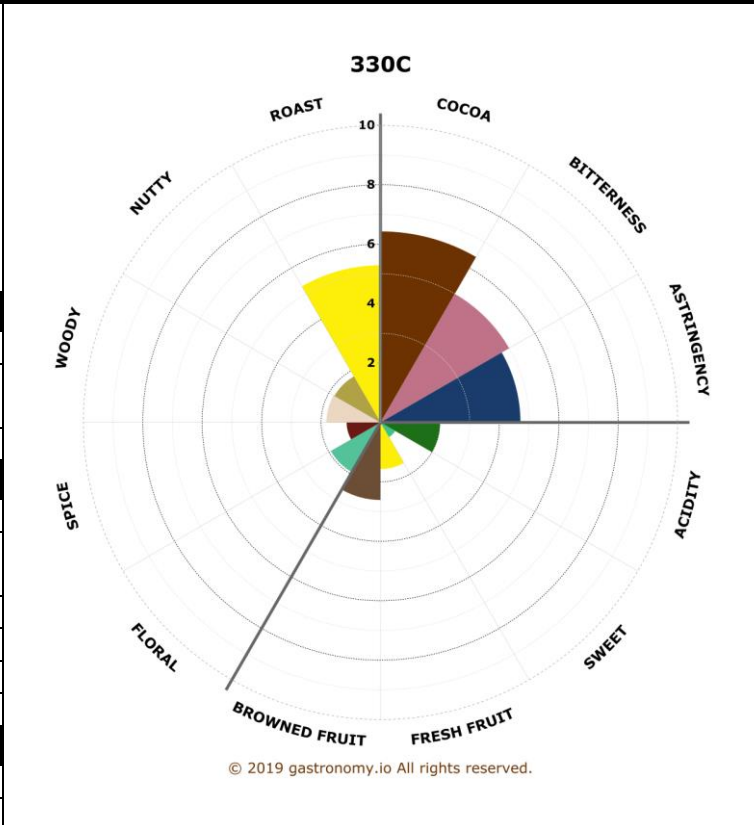
**BEAN CHARACTERISTICS**

**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**



**Country:** Brazil

**CoEx Code:** 271/19

**PRODUCER**

**Name:** Elcy Gutzeit Calasans Fernandes

**Address:** Fazenda Bom Tempo Km 140 norte, BR 230, Vila Alvorada, Uruará, Pará  
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**NATIONAL ORGANIZATION COMMITTEE**

Comissão Executiva do Plano da Lavoura Cacaueira - CEPLAC

Centro de Pesquisas do Cacau - CEPEC  
Seção de Tecnologia e Engenharia Agrícola - SETEA

**SAMPLE SENDER**

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(+55) 73 99132-7174  
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samuel\_saito@pctsb.org

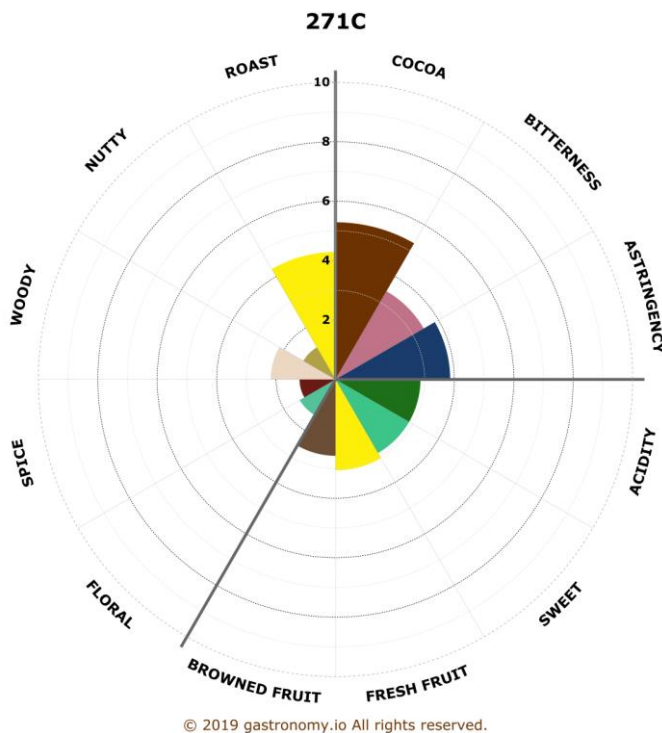
**BEAN CHARACTERISTICS**

**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**



**Country:** Brazil

**CoEx Code:** 339/19

**PRODUCER**

**Name:** João Dias Tavares Bisneto

**Address:** Fazenda Leolinda BR101 2km a direita após Posto Santo Antônio, Catolé, Uruçuca, Bahia

**Phone:** (+55) 73 99981-2121

**E-mail:** cgourmet@globo.com

**NATIONAL ORGANIZATION COMMITTEE**

Comissão Executiva do Plano da Lavoura Cacaueira – CEPLAC

Centro de Pesquisas do Cacau – CEPEC

Seção de Tecnologia e Engenharia Agrícola - SETEA

**SAMPLE SENDER**

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cristiano\_villela@pctsb.org

samuel\_saito@pctsb.org

**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

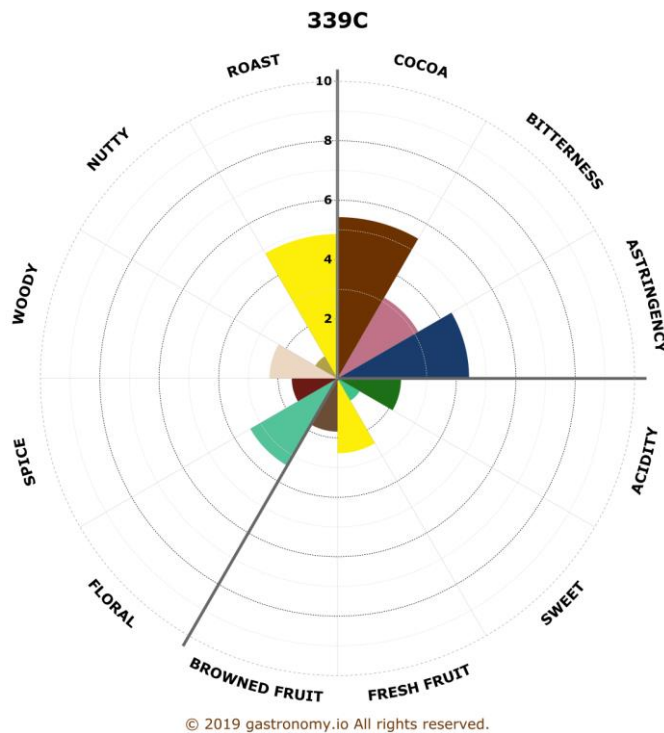
**Fat content (%):** 60.54

**ROASTING CONDITIONS**

**Temperature (°C):** 119

**Time (min):** 23

**CHOCOLATE FLAVOUR PROFILE**



**Country:** Cameroon

**CoEx Code:** 477/19

**PRODUCER**

**Name:** Société Camerounaise d'Exploitation Agricole (SCEA) Meyomessala

**Contact:** Artado Christophe

**Address:** Nkoldja, Meyomessala, Dja Et Lobo, Sud (3°07'09.27"N 12°25'38.91"E)

**Phone:** (+237) 699 91 20 24

**E-mail:** scea237@yahoo.fr / c.artado@phpcam.net

**NATIONAL ORGANIZATION COMMITTEE**

Conseil Interprofessionnel du Cacao et du Café (CICC)

**SAMPLE SENDER**

**Name:** Alain Pierre Binam

**Organization:** CICC

**Phone:** (+237) 677 72 79 49

**E-mail:** binamingos@yahoo.fr

**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

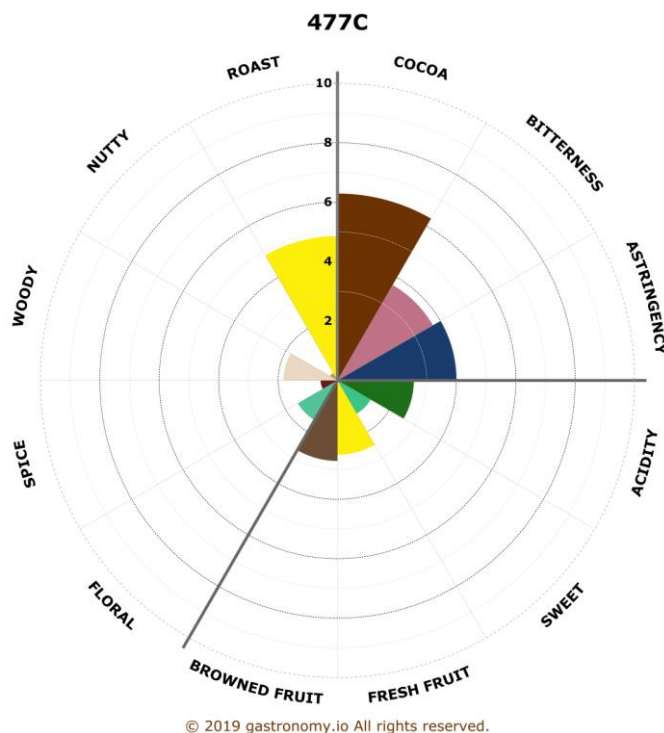
**Fat content (%):** 60.12

**ROASTING CONDITIONS**

**Temperature (°C):** 118

**Time (min):** 28

**CHOCOLATE FLAVOUR PROFILE**



Country: Colombia

CoEx Code: 355/19

## International Cocoa Award 2019

### PRODUCER

Name: Federación Nacional de Cacaoteros

Contact: Eduard Baquero López

Address: Granja Villa Mónica, San Vicente de Chucurí, Santander (6° 51'48.265 - 73° 24'47.971)

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E-mail: presidencia@fedecacao.com.co

### NATIONAL ORGANIZATION COMMITTEE

Consejo Nacional Cacaotero

Federación Nacional de Cacaoteros - FEDECACAO

### SAMPLE SENDER

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Phone: (+57) 317 6667614  
(+57) 310 4708431

E-mail: investigacion@fedecacao.com.co  
gerencia\_tecnica@fedecacao.com.co  
presidencia@fedecacao.com.co

### 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

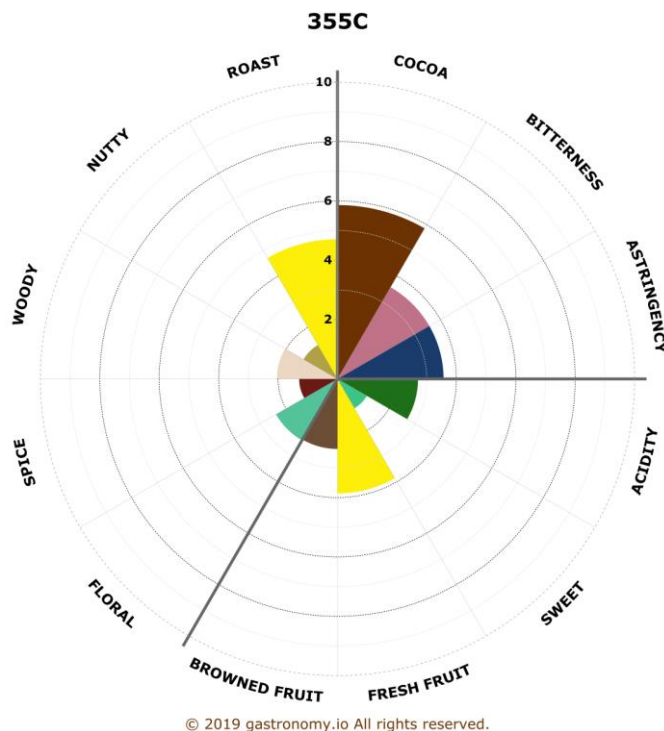
Fat content (%): 57.44

### ROASTING CONDITIONS

Temperature (°C): 108

Time (min): 27

### CHOCOLATE FLAVOUR PROFILE



**Country:** Costa Rica

**CoEx Code:** 280/19

**PRODUCER**

**Name:** Elkin Mejia

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**Phone:** (+506) 2282-0555

**E-mail:** elkin@pimesa.net

**NATIONAL ORGANIZATION COMMITTEE**

Cámara Nacional de Cacao Fino de Costa Rica

National Fine Cocoa Chamber of Costa Rica

CANACACAO

**CHOCOLATE FLAVOUR PROFILE**

**SAMPLE SENDER**

**Name:** Elkin Mejia

**Organization:** Fincas La Dorada - Dorada Cacao

**Phone:** (+506) 2282-0555

**E-mail:** elkin@pimesa.net

**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

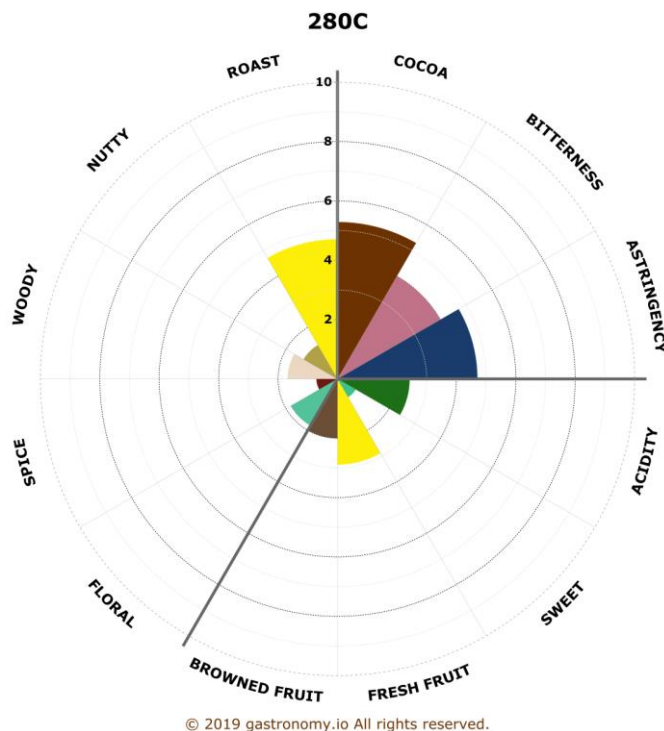
**Moisture content (%):** 5.9

**Fat content (%):** 56.83

**ROASTING CONDITIONS**

**Temperature (°C):** 117

**Time (min):** 24



Country: Côte d'Ivoire

CoEx Code: 274/19

## International Cocoa Award 2019

### PRODUCER

Name: N'Koh Ambroise

Address: Azaguié, Abé begnini, Lagunes, Agnéby-Tiassa (N0539655 W00400346)

Phone: (+225) 07 73 42 84 / (+225) 02 42 02 81

E-mail: nkoh5567@gmail.com

### NATIONAL ORGANIZATION COMMITTEE

Programme d'Appui aux OPA

Le Conseil du Café Cacao

### SAMPLE SENDER

Name: Abibata Traoré

Organization: ANADER

Phone: (+225) 40 23 35 63  
(+225) 07 01 37 19  
(+225) 55 31 48 75

E-mail: zoneagboville@yahoo.fr  
diby.felicien@conseilcafecacao.ci

### 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

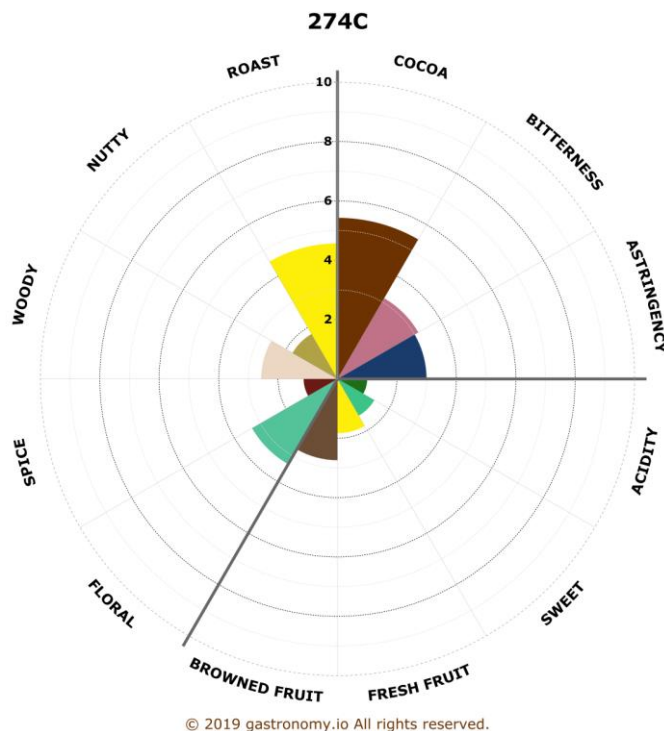
Fat content (%): 62.59

### ROASTING CONDITIONS

Temperature (°C): 126

Time (min): 28

### CHOCOLATE FLAVOUR PROFILE





**Country:** Côte d'Ivoire

**CoEx Code:** 237/19

**PRODUCER**

**Name:** Société Coopérative Agricole Source de Guitry (SOCOPASG)

**Contact:** Daouda Diakité

**Address:** Daako, Niafouta, Hiré, Divo, Lôh-Djiboua (Lat 5.5452778 Long -5.2536111)

**Phone:** (+225) 07 11 01 03

**E-mail:** daoudadiakiteds@yahoo.fr / daoudadiakite2511@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

**CHOCOLATE FLAVOUR PROFILE**

Programme d'Appui aux OPA

Le Conseil du Café Cacao

**SAMPLE SENDER**

**Name:** Diakité Daouda

**Organization:** SOCOOPASG

**Phone:** (+225) 07 11 01 03  
(+225) 89 93 40 35  
(+33) 04 68 85 75 18

**E-mail:** daoudadiakiteds@yahoo.fr  
a.assiri@cemoui.com  
s.quintana@cemoui.com

**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

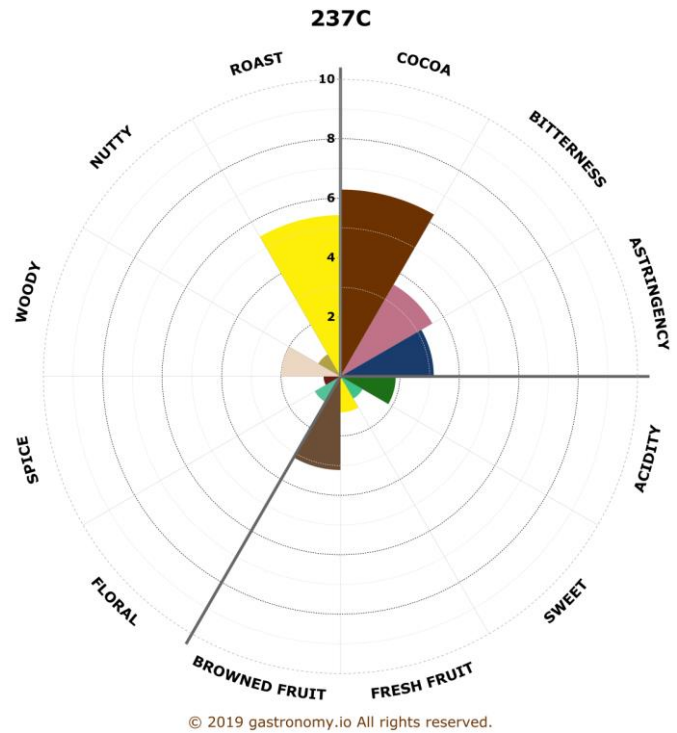
**Moisture content (%):** 6.2

**Fat content (%):** 58.74

**ROASTING CONDITIONS**

**Temperature (°C):** 127

**Time (min):** 26



**Country:** Côte d'Ivoire

**CoEx Code:** 265/19

**PRODUCER**

**Name:** SICOOPAD

**Contact:** Likatche Evenin Joachim

**Address:** Divo, Iroperia, Gôh, Loh Djiboua (Iroperia/Akaffoukro: Latitude: 6..03442, Longitude: 5..148173)

**Phone:** (+225) 48 36 80 90

**NATIONAL ORGANIZATION COMMITTEE**

Programme d'Appui aux OPA

Le Conseil du Café Cacao

**SAMPLE SENDER**

**Name:** Annoh Emile Jacob N'Taye

**Organization:** ANADER

**Phone:** (+225) 02 50 85 46  
(+225) 07 01 37 19  
(+225) 55 31 48 75

**E-mail:** ntayeemilejacob@ymail.com  
diby.felicien@conseilcafecacao.ci

**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

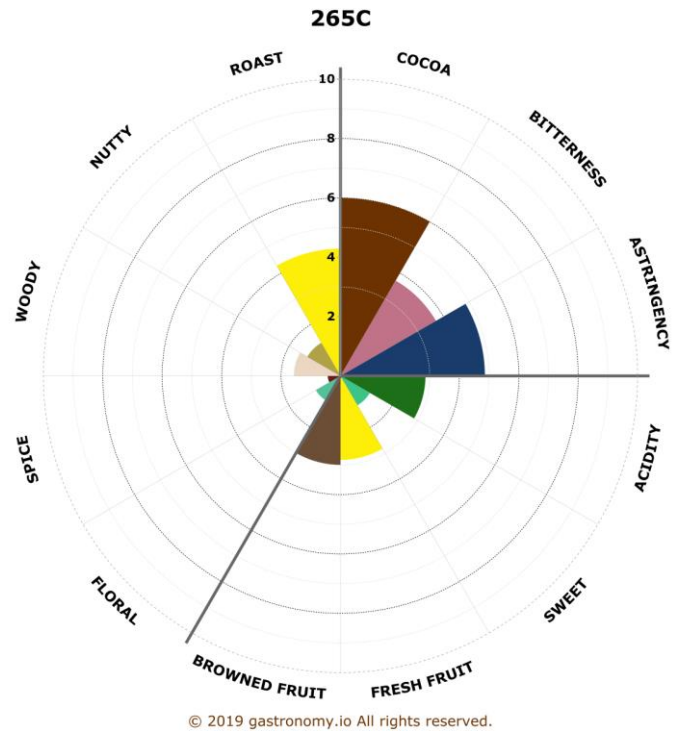
**Fat content (%):** 58.78

**ROASTING CONDITIONS**

**Temperature (°C):** 122

**Time (min):** 26

**CHOCOLATE FLAVOUR PROFILE**



**Country:** Dominican Republic

**CoEx Code:** 154/19

## International Cocoa Award 2019

### PRODUCER

**Name:** Jose Antonio Martinez Rojas

**Address:** Seccion El Rejon, El Mamey, Los Hidalgos, Puerto Plata, Norte  
(x28712906- y2181888.20/x287014.00-y2181776.2)

**Phone:** (+1-809) 863-9300 / (+1-809) 688-0900 / (+1-809) 847-3605

**E-mail:** bibijagua86@gmail.com / osmany\_martinez@me.com

### NATIONAL ORGANIZATION COMMITTEE

Departamento del Cacao  
Ministerio de Agricultura

### SAMPLE SENDER

**Name:** Jose Antonio Martinez Rojas

**Organization:** Mallano

**Phone:** (+1-809) 863-9300

(+1-809) 688-0900

(+1-809) 847-3605

**E-mail:** bibijagua86@gmail.com

osmany\_martinez@me.com

### 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

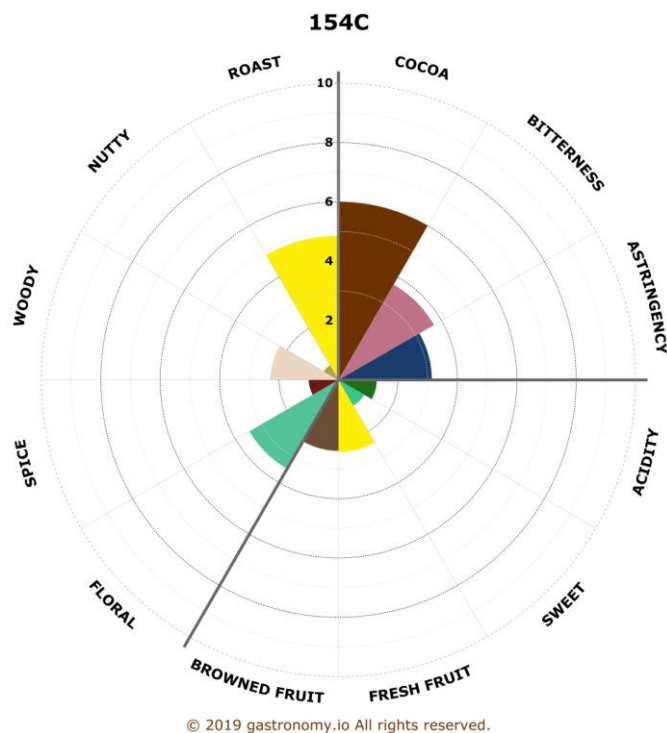
**Fat content (%):** 56.72

### ROASTING CONDITIONS

**Temperature (°C):** 119

**Time (min):** 24

### CHOCOLATE FLAVOUR PROFILE



Country: Ecuador

CoEx Code: 289/19

## International Cocoa Award 2019

### PRODUCER

Name: Costa Esmeraldas Cacao Company

Contact: Freddy David Salazar Molina

Address: Km 17 vía Tonchigue, Muisne, sector 7 de Agosto, Tonchigue, Atacames, Esmeraldas (17 N 621997 / UTM 075349)

Phone: (+593) 0985489355 / (+593) 0985489355 / (+593) 022278249

E-mail: fsalazar@costaesmeraldas.com / fsalazar@agrosamex.com / aleiva@agrosamex.com

### NATIONAL ORGANIZATION COMMITTEE

Estación Experimental Tropical Pichilingue  
Instituto Nacional de Investigaciones Agropecuarias  
INIAP – EET-Pichilingue

Asociación Nacional de Exportadores de Cacao  
(ANECACAO)

### SAMPLE SENDER

Name: Freddy Salazar

Organization: Costa Esmeraldas Cacao Company

Phone: (+593) 0985489355

Phone: (+593) 0985546630

Phone: (+593) 022278249

E-mail: fsalazar@costaesmeraldas.com

E-mail: aleiva@agrosamex.com

E-mail: fsalazar@agrosamex.com

### 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

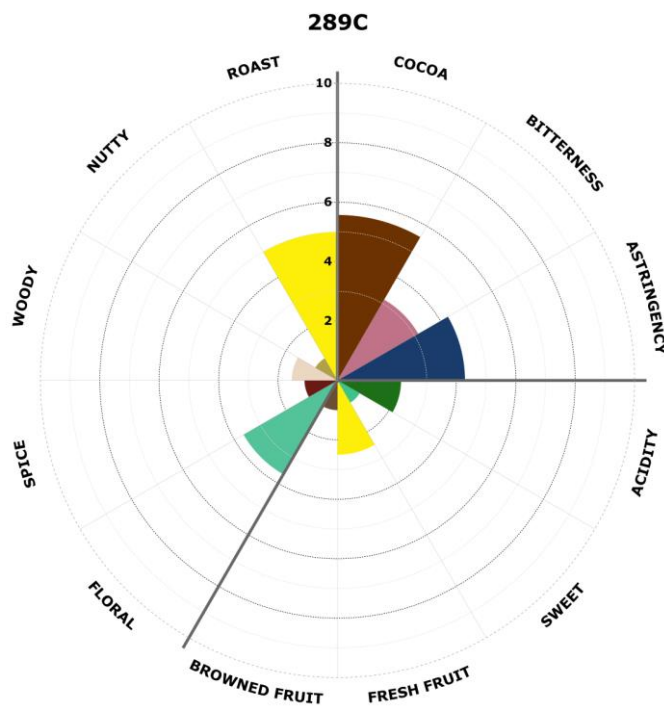
Fat content (%): 58.78

### ROASTING CONDITIONS

Temperature (°C): 117

Time (min): 26

### CHOCOLATE FLAVOUR PROFILE



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**Country:** Ecuador

**CoEx Code:** 155/19

**PRODUCER**

**Name:** Monica Baren Cedeño - Asociación Agrícola Quiroga y Corporacion Fortaleza Del Valle

**Contact:** Lidia Zambrano

**Address:** Km 1,5 Via Calceta-Canuto, Calceta, Manabi, Costa  
(0°50'0,65" LATITUD OESTE 80°09'3,16" ALTITUD: 27,432 msnm)

**Phone:** (+593) 987166299 / (+593) 999078915

**E-mail:** lidmazam@hotmail.com / fortalezadelvalle@hotmail.com

**NATIONAL ORGANIZATION COMMITTEE**

Estación Experimental Tropical Pichilingue  
Instituto Nacional de Investigaciones Agropecuarias  
INIAP – EET-Pichilingue

Asociación Nacional de Exportadores de Cacao  
(ANECACAO)

**SAMPLE SENDER**

**Name:** Berto Pedro Zambrano Velez

**Organization:** Corporacion Fortaleza Del Valle

**Phone:** (+593) 999078915

**E-mail:** fortalezadelvalle@hotmail.com

**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

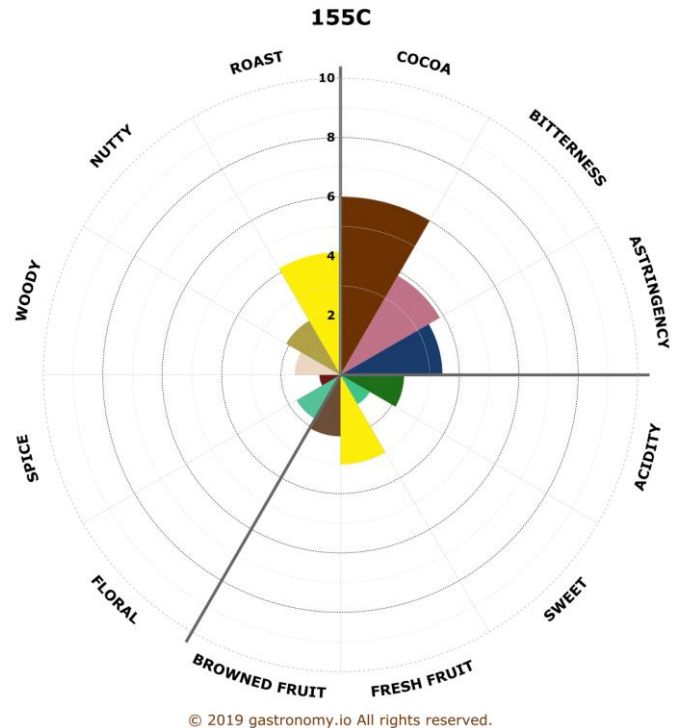
**Fat content (%):** 57.78

**ROASTING CONDITIONS**

**Temperature (°C):** 117

**Time (min):** 26

**CHOCOLATE FLAVOUR PROFILE**



**Country:** Ecuador

**CoEx Code:** 279/19

**PRODUCER**

**Name:** Jacinto Sotomayor, Cofina SA - Grupo de Productores Asociados a Cofina S. A.

**Contact:** Julio Zambrano González

**Address:** Km 5 Vía a San Juan, Punta del Este, Vinces, Vinces (S1° 35.722' W79° 42.713')

**Phone:** (+593) 0994109800 / (+593) 042591979

**E-mail:** dpto.sustentable@cofinacocoa.com / cza@cofinacocoa.com

**NATIONAL ORGANIZATION COMMITTEE**

**CHOCOLATE FLAVOUR PROFILE**

Estación Experimental Tropical Pichilingue  
Instituto Nacional de Investigaciones Agropecuarias  
INIAP – EET-Pichilingue

Asociación Nacional de Exportadores de Cacao  
(ANECACAO)

**SAMPLE SENDER**

**Name:** Renato Proaño

**Organization:** COFINA S.A.

**Phone:** (+593) 042591979

(+593) 0939724514

(+593) 0994109800

**E-mail:** dpto.sustentable@cofinacocoa.com

jzg@cofinacocoa.com

cza@cofinacocoa.com

**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

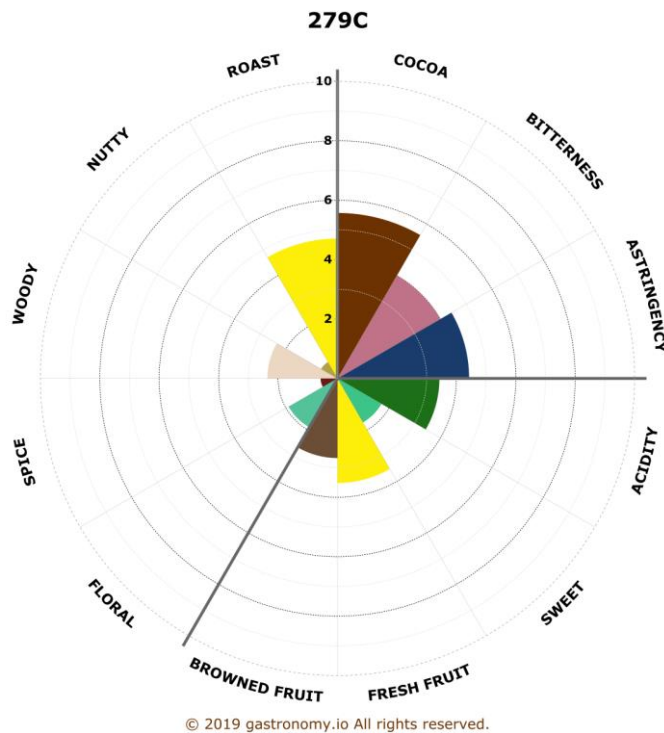
**Moisture content (%):** 6.5

**Fat content (%):** 56.76

**ROASTING CONDITIONS**

**Temperature (°C):** 118

**Time (min):** 24



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Country: Fiji

CoEx Code: 397/19

# International Cocoa Award 2019

## PRODUCER

Name: Manoa Raika Cocoa Farm

Contact: Manoa Raika

Address: Naweni, Naweni, Cakaudrove, Vanua Levu (lat: -16.794417 long: 179.574914)

Phone: (+679) 989 3776

## NATIONAL ORGANIZATION COMMITTEE

The Pacific Community (SPC)

## CHOCOLATE FLAVOUR PROFILE

## SAMPLE SENDER

Name: John Oakeshott

Organization: Pacific Community (SPC)

Phone: (+679) 936 3133

E-mail: johno@spc.int

## BEAN CHARACTERISTICS

Dominating genetic origin: Trinitario

Local name of variety: Wainigata

Bean size (beans/100g): 81 (Large)

Average bean weight (g): 1.23

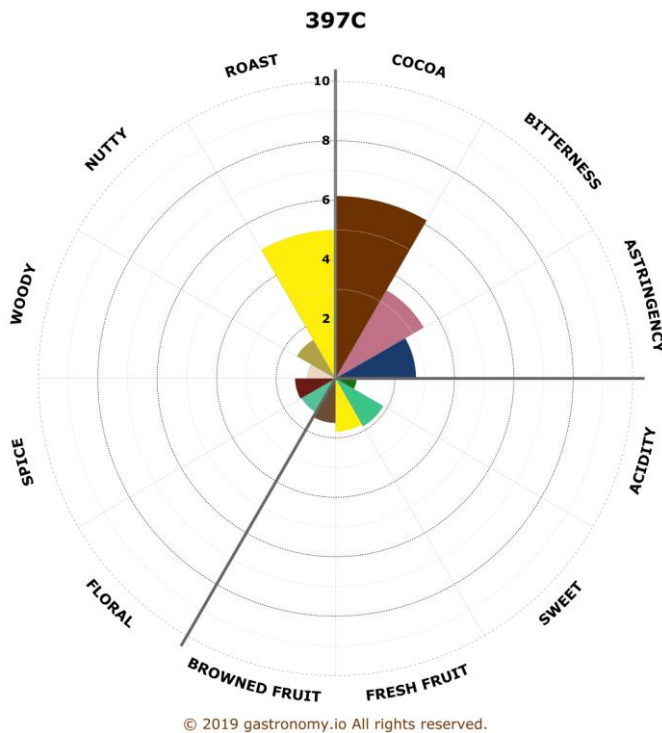
Moisture content (%): 6.9

Fat content (%): 54.53

## ROASTING CONDITIONS

Temperature (°C): 118

Time (min): 26



Country: Ghana

CoEx Code: 231/19

## International Cocoa Award 2019

### PRODUCER

Name: Samuel Tetteh

Address: Nobi, Korboe Nkwanta, Nobi, Abuakwa North, Eastern Region

Phone: (+233) 244 978989

### NATIONAL ORGANIZATION COMMITTEE

Ghana Cocoa Board (Cocobod)

Physiology/Biochemistry Division  
Cocoa Research Institute of Ghana

### SAMPLE SENDER

Name: Stephen Opoku

Organization: Cocoa Research Institute of Ghana

Phone: (+233) 244 632762

E-mail: syopoku@yahoo.co.uk  
syopoku@gmail.com  
syopoku@crig.org.gh

### 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

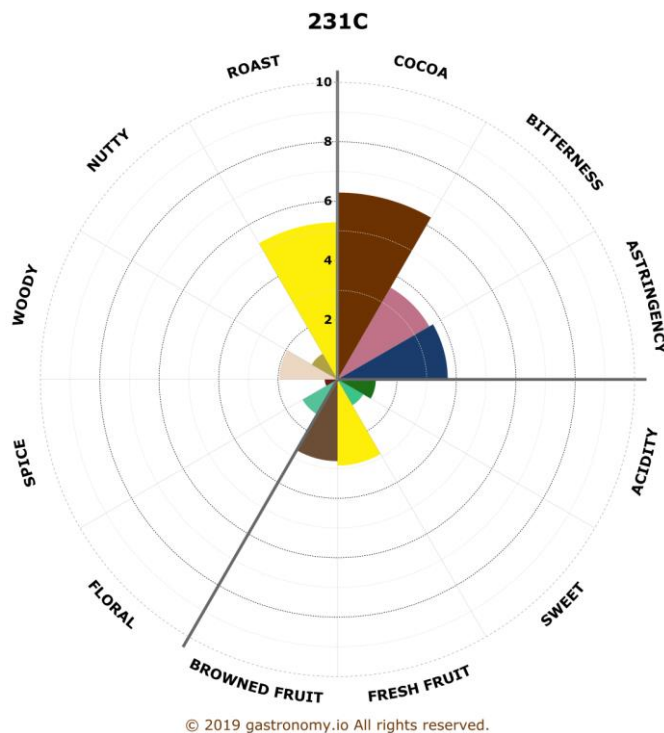
Fat content (%): 57.90

### ROASTING CONDITIONS

Temperature (°C): 118

Time (min): 23

### CHOCOLATE FLAVOUR PROFILE





**Country:** Ghana

**CoEx Code:** 264/19

**PRODUCER**

**Name:** Jesus Is Life Cocoa Farmers Cooperative

**Contact:** Joseph Jongmaatey

**Address:** Tikobo 2, Elubo, Western (N05 °10.477 W002°29.837)

**Phone:** (+233) 248 573135 / (+233) 200 894345

**NATIONAL ORGANIZATION COMMITTEE**

Ghana Cocoa Board (Cocobod)  
Physiology/Biochemistry Division  
Cocoa Research Institute of Ghana

**SAMPLE SENDER**

**Name:** Stephen Opoku

**Organization:** Cocoa Research Institute of Ghana

**Phone:** (+233) 244 632762

**E-mail:** syopoku@yahoo.co.uk  
syopoku@gmail.com  
syopoku@crig.org.gh

**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

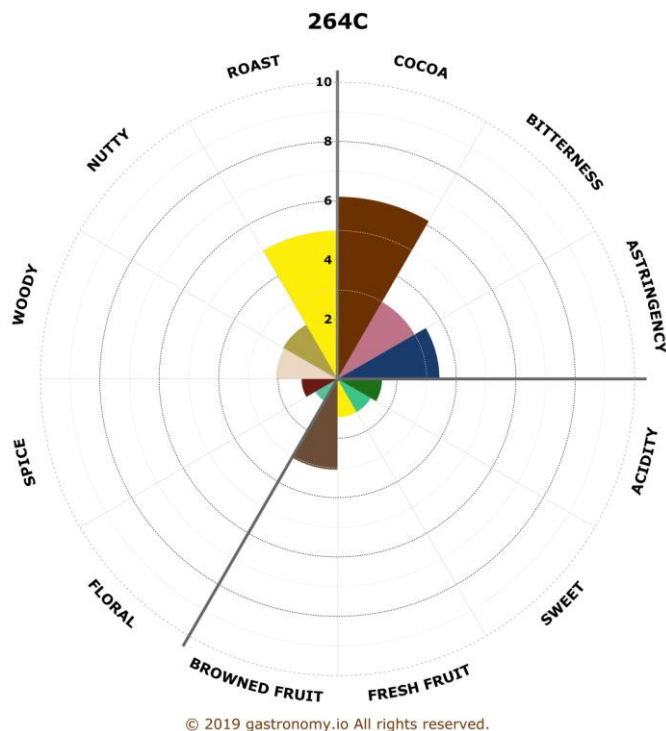
**Fat content (%):** 58.36

**ROASTING CONDITIONS**

**Temperature (°C):** 118

**Time (min):** 24

**CHOCOLATE FLAVOUR PROFILE**



**Country:** Ghana

**CoEx Code:** 306/19

**PRODUCER**

**Name:** Augustine Blay  
**Address:** Toobotoobo, Elubo, Western  
**Phone:** (+233) 556 229002

**NATIONAL ORGANIZATION COMMITTEE**

Ghana Cocoa Board (Cocobod)  
Physiology/Biochemistry Division  
Cocoa Research Institute of Ghana

**CHOCOLATE FLAVOUR PROFILE**

**SAMPLE SENDER**

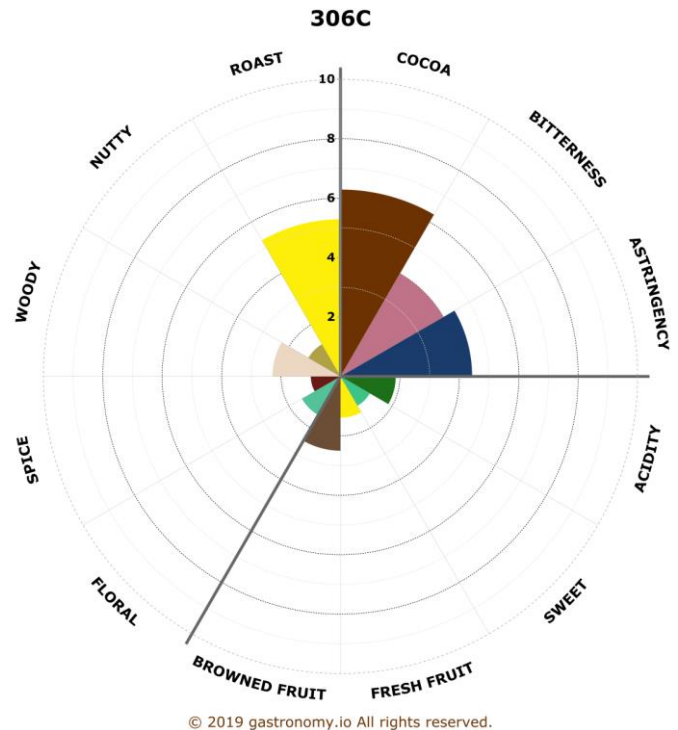
**Name:** Stepen Opoku  
**Organization:** Cocoa Research Institute of Ghana  
**Phone:** (+233) 244 632762  
**E-mail:** syopoku@yahoo.co.uk  
syopoku@gmail.com  
syopoku@crig.org.gh

**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



**Country: Grenada**

**CoEx Code: 386/19**

**PRODUCER**

**Name:** Belmont Estate - Grenada Organic Cocoa Farmer Cooperative Society Ltd

**Contact:** Shadel Nyack Compton

**Address:** Belmont Estate, Belmont, St Patrick (12.166670,-61.633330,19)

**Phone:** (+1-473) 533-9525 / (+1-473) 442-9524

**E-mail:** shadelcompton@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

**CHOCOLATE FLAVOUR PROFILE**

Belmont Estate

**SAMPLE SENDER**

**Name:** Paula Lewis

**Organization:** Belmont Estate

**Phone:** (+1-473) 442-9524  
(+1-473) 534-1010

**E-mail:** pjlbelmontestate@gmail.com

**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

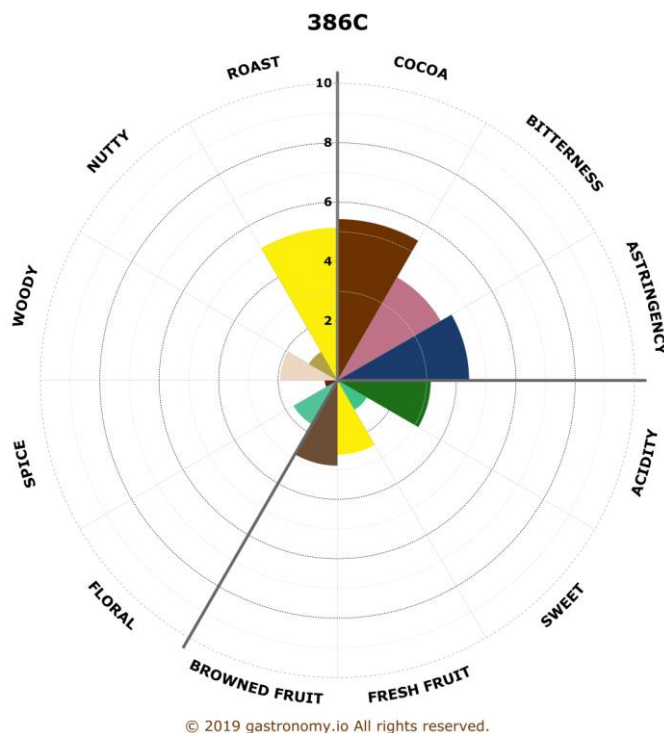
**Moisture content (%):** 6.9

**Fat content (%):** 58.51

**ROASTING CONDITIONS**

**Temperature (°C):** 117

**Time (min):** 28



**Country:** Guatemala

**CoEx Code:** 439/19

**PRODUCER**

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

**Contact:** Sebastian Tiul

**Address:** Aldea Tzalamtun, Cahabon, Alta Verapaz, Norte

**Phone:** (+502) 4515-9052

**E-mail:** adioesmac18@hotmail.com

**NATIONAL ORGANIZATION COMMITTEE**

Comité de Cacao y Chocolate - AGEXPORT Guatemala  
Oficinas Centrales

**SAMPLE SENDER**

**Name:** Roy Wlhen Fraatz López

**Organization:** Cacao Verapaz S.A.

**Phone:** (+502) 3044-7563

**E-mail:** roy@cacaoverapaz.com  
teddy@cacaoverapaz.com

**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

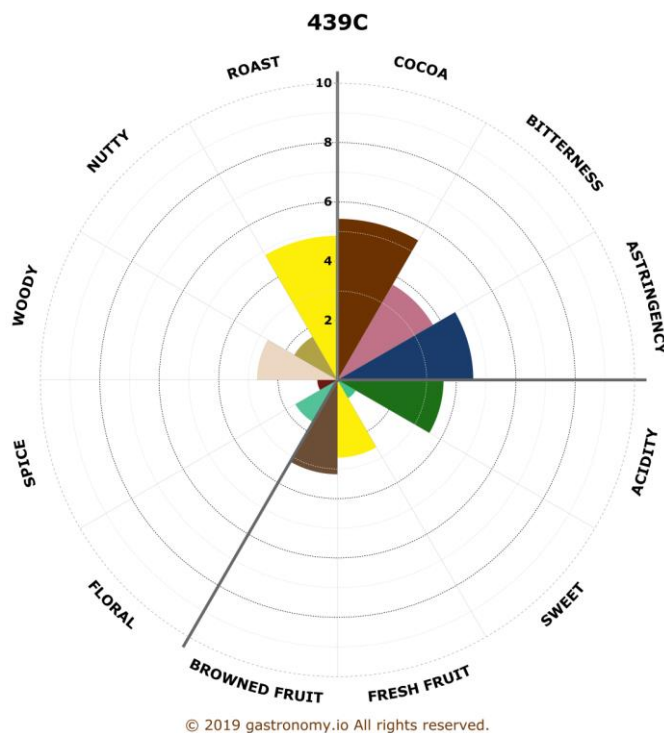
**Fat content (%):** 58.03

**ROASTING CONDITIONS**

**Temperature (°C):** 117

**Time (min):** 26

**CHOCOLATE FLAVOUR PROFILE**



Country: Hawaii

CoEx Code: 113/19

## International Cocoa Award 2019

### PRODUCER

**Name:** Likao Kula Farm, Kokoleka Lani Farm and Pa'ani Farm

**Contact:** Virginia Choobua

**Address:** 75-1038 Kamalani St, 78-6749 Mamalahoa Hwy and 83-5599 E Middle Keei Rd, Holualoa and Captain Cook, North and South Kona  
(19°38'48" N, 155°57'05" W, 19°34'12"N, 155°56'31" W, 19°27'17" N, 155°53'38" W)

**Phone:** (+1-808) 896-3640

**E-mail:** gini.choobua@hawaiiantel.net

### NATIONAL ORGANIZATION COMMITTEE

Hawaii Cacao Foundation

### CHOCOLATE FLAVOUR PROFILE

### SAMPLE SENDER

**Name:** Virginia Choobua

**Organization:** Lika Kula Farm

**Phone:** (+1-808) 896-3640

**E-mail:** Gini.choobua@hawaiiantel.net

### BEAN CHARACTERISTICS

**Dominating genetic origin:** Forastero / Trinitario

**Local name of variety:** -

**Bean size (beans/100g):** 86 (Large)

**Average bean weight (g):** 1.16

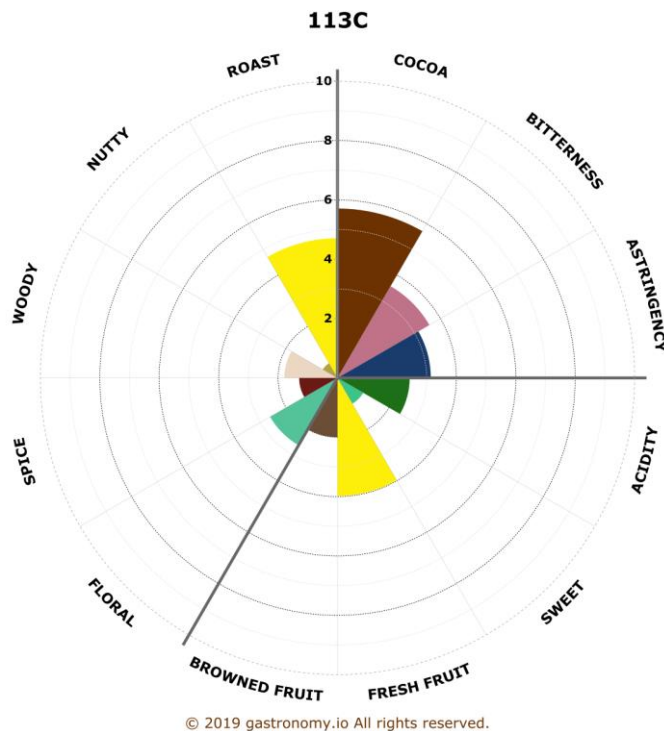
**Moisture content (%):** 6.2

**Fat content (%):** 59.99

### ROASTING CONDITIONS

**Temperature (°C):** 119

**Time (min):** 23



**Country:** Indonesia

**CoEx Code:** 267/19

**PRODUCER**

**Name:** Association Sekkang Mata

**Contact:** Muhammad Aris

**Address:** Manoriwawo, Soppeng, South Sulawesi

**Phone:** (+62) 85241443736

**NATIONAL ORGANIZATION COMMITTEE**

Indonesian Coffee and Cocoa Research Institute

**SAMPLE SENDER**

**Name:** Agung Wahyu Susilo

**Organization:** Indonesian Coffee and Cocoa Research Institute

**Phone:** (+62) 811354633

**E-mail:** soesiloicri@yahoo.com  
hendysan@yahoo.com

**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

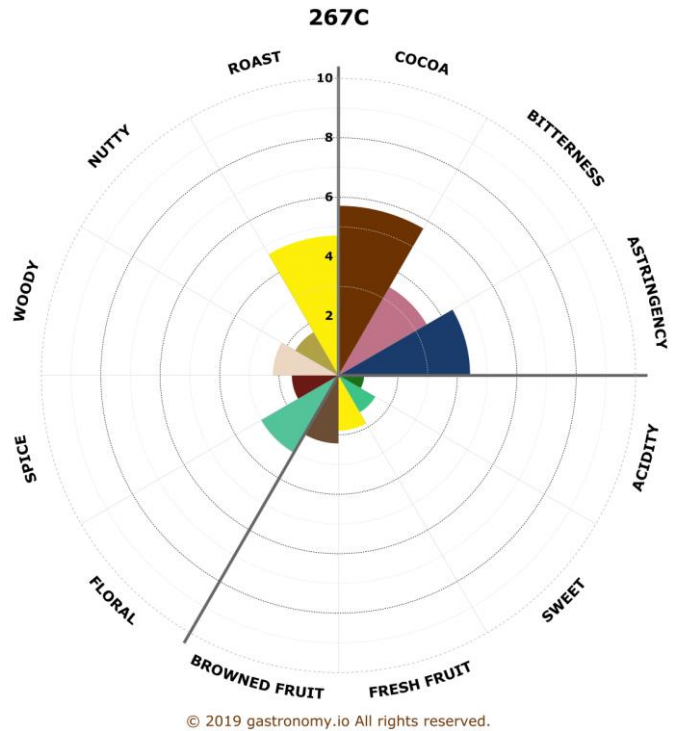
**Fat content (%):** 58.20

**ROASTING CONDITIONS**

**Temperature (°C):** 115

**Time (min):** 30

**CHOCOLATE FLAVOUR PROFILE**



Country: Madagascar

CoEx Code: 134/19

## International Cocoa Award 2019

### PRODUCER

Name: Lalatiana Andrianarison

Address: Mangabe, Antranokarany, Ambanja, Diana (S 13 42.936' E048 25.823')

Phone: (+ 261) 32 27 286 15

### NATIONAL ORGANIZATION COMMITTEE

Conseil National du Cacao

### SAMPLE SENDER

Name: Ruffin Sambany

Organization: Conseil National du Cacao

Phone: (+261) 34 05 579 65

E-mail: secretaire.executif@conseilnationalcacao.mg

### 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.

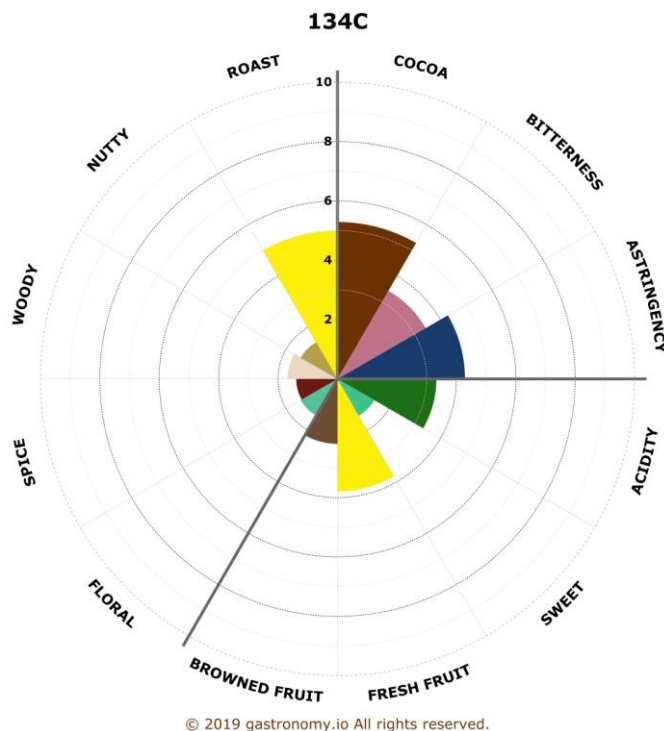
Fat content (%): 54.49

### ROASTING CONDITIONS

Temperature (°C): 111

Time (min): 25

### CHOCOLATE FLAVOUR PROFILE



Country: Madagascar

CoEx Code: 383/19

## International Cocoa Award 2019

### PRODUCER

Name: MAVA SA, ferme d'Ambohimena Sud

Contact: Thomas Wenisch

Address: Ambohimena Sud, Ambohimena, Ambanja, Diana (13°28'03S 48°25'03"E)

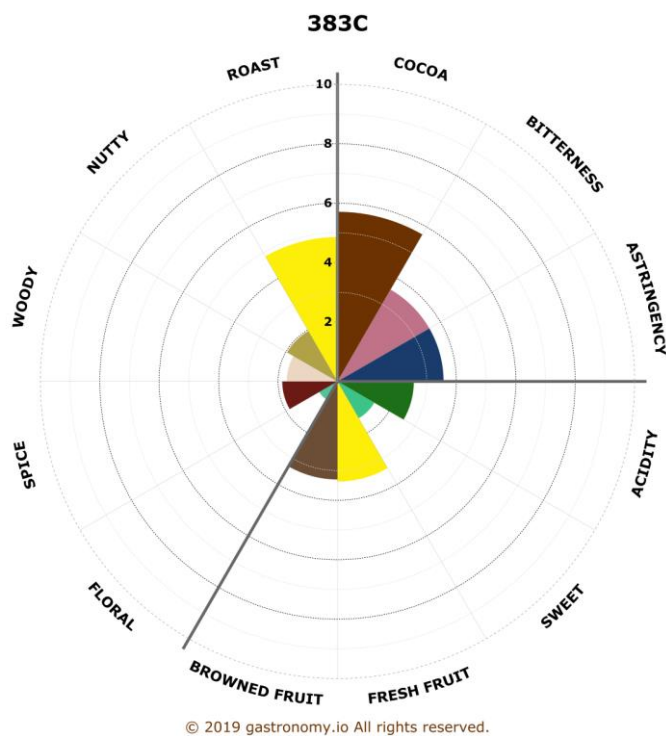
Phone: (+ 261) 34 49 970 00

E-mail: direx@mava.mg

### NATIONAL ORGANIZATION COMMITTEE

Conseil National du Cacao

### CHOCOLATE FLAVOUR PROFILE



### SAMPLE SENDER

Name: Thomas Wenisch

Organization: MAVA S.A

Phone: (+ 261) 34 49 970 00

E-mail: direx@mava.mg

### 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



**Country:** Madagascar

**CoEx Code:** 480/19

**PRODUCER**

**Name:** Randrianasoa  
**Address:** Antanamandirana, Marotolana, Ambanja, Diana  
**Phone:** (+ 261) 32 48 621 02  
**E-mail:** ndrianasoanicolas@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

Conseil National du Cacao

**SAMPLE SENDER**

**Name:** Ruffin Sambany  
**Organization:** Conseil National du Cacao  
**Phone:** (+261) 34 05 579 65  
**E-mail:** secretaire.executif@conseilnationalcacao.mg

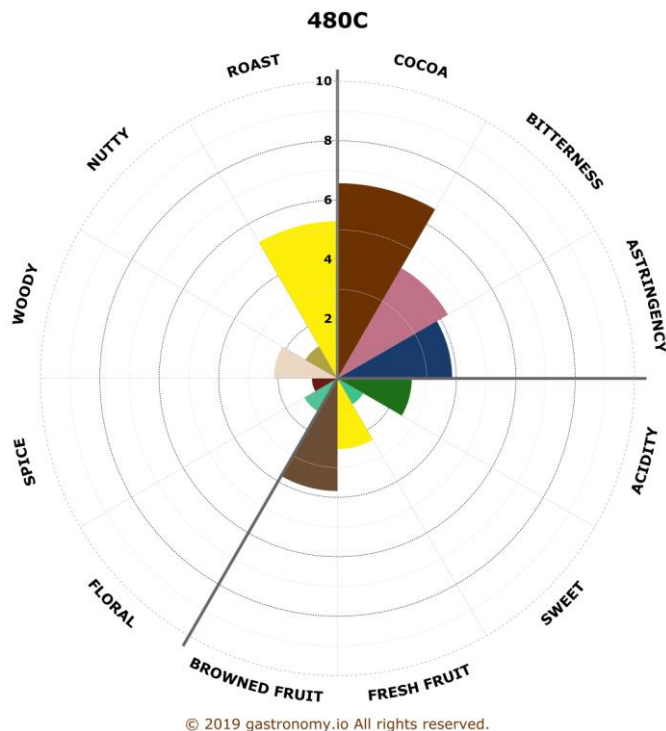
**BEAN CHARACTERISTICS**

**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**



Country: Malaysia

CoEx Code: 205/19

## International Cocoa Award 2019

### PRODUCER

Name: Cocoa Research and Development Center (CRDC) Bagan Datuk

Contact: Nuraziawati Mat Yazik

Address: MCB, CRDC Bagan Datuk, Peti Surat 30 Jln Sungai Dulang, 36307 Sungai Sumun, Perak

Phone: (+60) 56488176

E-mail: nura@koko.gov.my

### NATIONAL ORGANIZATION COMMITTEE

Cocoa Upstream Technology Division

Cocoa Downstream Technology Division

Lembaga Koko Malaysia (Malaysian Cocoa Board)

### SAMPLE SENDER

Name: Aizat Japar

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Phone: (+60) 82465912

Phone: (+60) 82465913

Phone: (+60) 88234156

E-mail: aizat@koko.gov.my

E-mail: aizatjapar@gmail.com

### 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

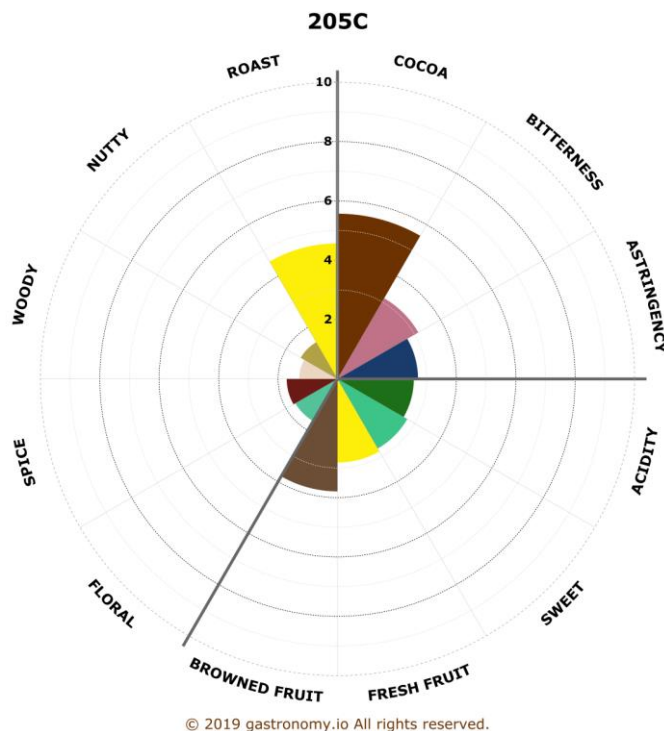
Fat content (%): 49.54

### ROASTING CONDITIONS

Temperature (°C): 112

Time (min): 22

### CHOCOLATE FLAVOUR PROFILE



**Country:** Mexico

**CoEx Code:** 324/19

**PRODUCER**

**Name:** Invernaderos del Soconusco SPR, Finca La Rioja

**Contact:** José María Pascacio Muñoz

**Address:** Ctra Cacahoatán, Carrillo Pto, Cacahoatán, Cacahoatán, Soconusco, Chiapas  
(14,59'34.5941" / 92,11'8.2554")

**Phone:** (+52) 962 153 15 30

**E-mail:** insoconusco@gmail.com / lariojacacao@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

Instituto Nacional de Investigaciones Forestales,  
Agrícolas y Pecuarias (INIFAP)

**SAMPLE SENDER**

**Name:** José María Pascacio Muñoz

**Organization:** Invernaderos del Soconusco

**Phone:** (+52) 962 153 15 30

**E-mail:** insoconusco@gmail.com  
lariojacacao@gmail.com

**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

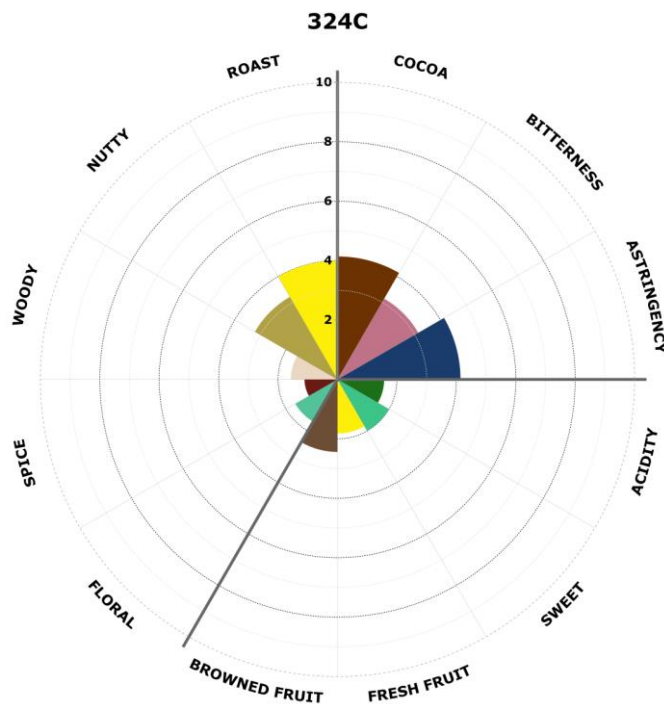
**Fat content (%):** 59.18

**ROASTING CONDITIONS**

**Temperature (°C):** 110

**Time (min):** 27

**CHOCOLATE FLAVOUR PROFILE**



**Country:** Myanmar

**CoEx Code:** 199/19

**PRODUCER**

**Name:** Ananda Cocoa Coffee Ltd

**Contact:** Jean-Yves Branchard

**Address:** Kalei Aung, Dawei, Tanintharyi (14,638790 North, 98,150650 East)

**Phone:** (+95) 95033564

**E-mail:** jybranchard@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

Ananda Cocoa and Coffee Ltd

**SAMPLE SENDER**

**Name:** Jean-Yves Branchard

**Organization:** Ananda Cocoa and Coffee

**Phone:** (+95) 95033564  
(+95) 943204497

**E-mail:** jybranchard@gmail.com  
infos@ananda-chocolate.com  
jybranchard@yandex.com

**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

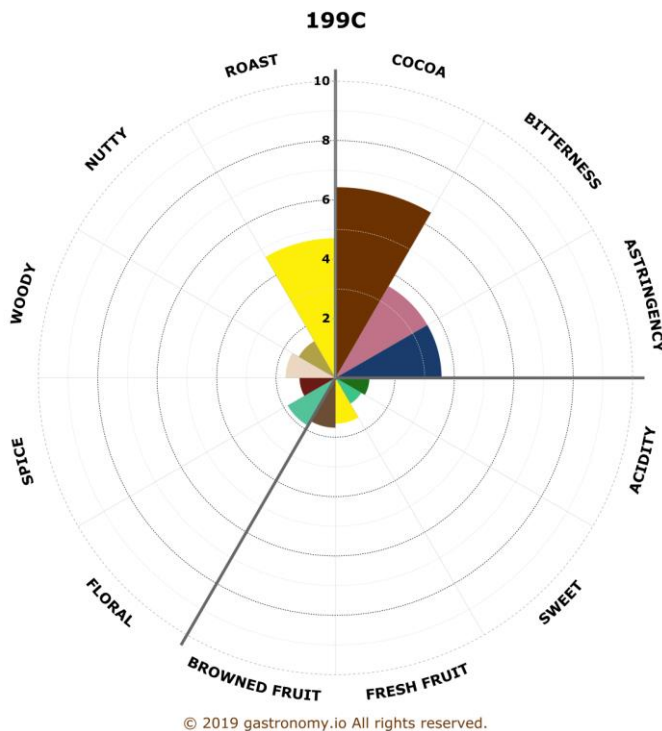
**Fat content (%):** 56.77

**ROASTING CONDITIONS**

**Temperature (°C):** 120

**Time (min):** 18

**CHOCOLATE FLAVOUR PROFILE**



**Country:** Nicaragua

**CoEx Code:** 441/19

**PRODUCER**

**Name:** Cooperativa Flor de Pancasan

**Contact:** Vilma Yameris Castro Espinoza

**Address:** Comunidad El Balsamo, Municipio de Matiguas, Departamento de Matagalpa, Region Centro  
(12°57'53.0"N 85°33'57.4"W)

**Phone:** (+505) 8774 7012

**E-mail:** vyameris@coopflordepancasan.org

**NATIONAL ORGANIZATION COMMITTEE**

Quality and Growth LAC  
LUTHERAN WORLD RELIEF

**SAMPLE SENDER**

**Name:** Vilma Yameris Castro Espinoza

**Organization:** Coop. Flor de Pancasan

**Phone:** (+505) 8774 7012

**E-mail:** vyameris@coopflordepancasan.org

**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

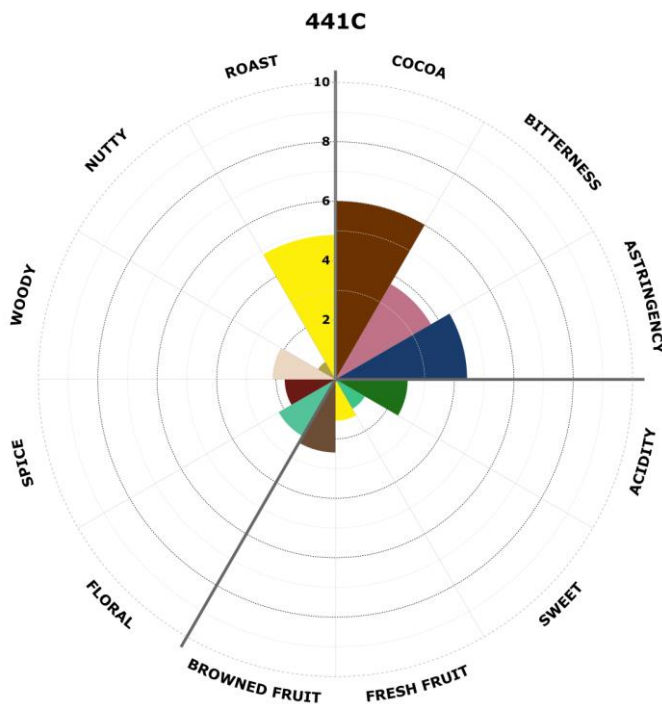
**Fat content (%):** 62.52

**ROASTING CONDITIONS**

**Temperature (°C):** 118

**Time (min):** 26

**CHOCOLATE FLAVOUR PROFILE**



**Country:** Papua New Guinea

**CoEx Code:** 244/19

**PRODUCER**

**Name:** Norman Mondo, Solita Cocoa Farm

**Contact:** Kenny Francis, Naithel Wartovo

**Address:** Solita Cocoa Farm, Kundiawa Town, Karamui District, Simbu Province

**Phone:** (+675) 72926118 / (+675) 72848880 / (+675) 79083765

**E-mail:** kenny.francis@cocoaboard.org.pg / naithelwartovo20@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

**CHOCOLATE FLAVOUR PROFILE**

Cocoa Board of Papua New Guinea

**SAMPLE SENDER**

**Name:** Kenny Francis

**Organization:** Cocoa Board of Papua New Guinea

**Phone:** (+675) 79083765 / (+675) 9829083  
(+675) 9839131

**E-mail:** kenny.francis@cocoaboard.org.pg  
naithelwartovo20@gmail.com

**BEAN CHARACTERISTICS**

**Dominating genetic origin:** Trinitario

**Local name of variety:** Trinitario & Forastero

**Bean size (beans/100g):** 57 (Large)

**Average bean weight (g):** 1.75

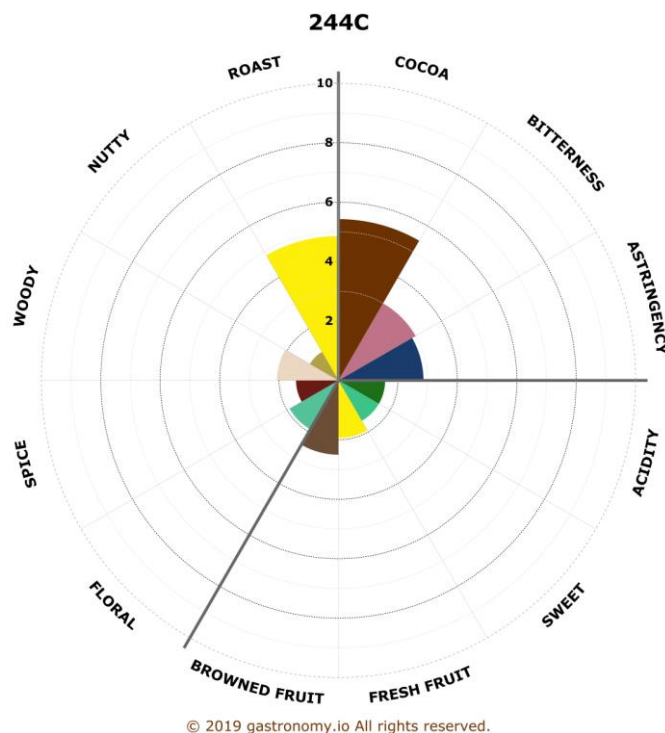
**Moisture content (%):** 6.7

**Fat content (%):** 59.41

**ROASTING CONDITIONS**

**Temperature (°C):** 116

**Time (min):** 28



**Country:** Papua New Guinea

**CoEx Code:** 288/19

**PRODUCER**

**Name:** Charis Cluster Group

**Contact:** Wilson Miroi

**Address:** Poro village, Aitape East Local Level Government, Vanimo, Aitape Lumi District, Sandaun Province, Momase Region

**Phone:** (+675) 72848880 / (+675) 72941334 / (+675) 71358454

**E-mail:** naithelwartovo20@gmail.com / awareh.miroi5@gmail.com / gklembasa@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

Cocoa Board of Papua New Guinea

**SAMPLE SENDER**

**Name:** Kenny Francis

**Organization:** Cocoa Board of Papua New Guinea

**Phone:** (+675) 79083765 / (+675) 9829083  
(+675) 9839131

**E-mail:** kenny.francis@cocoaboard.org.pg  
naithelwartovo20@gmail.com

**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

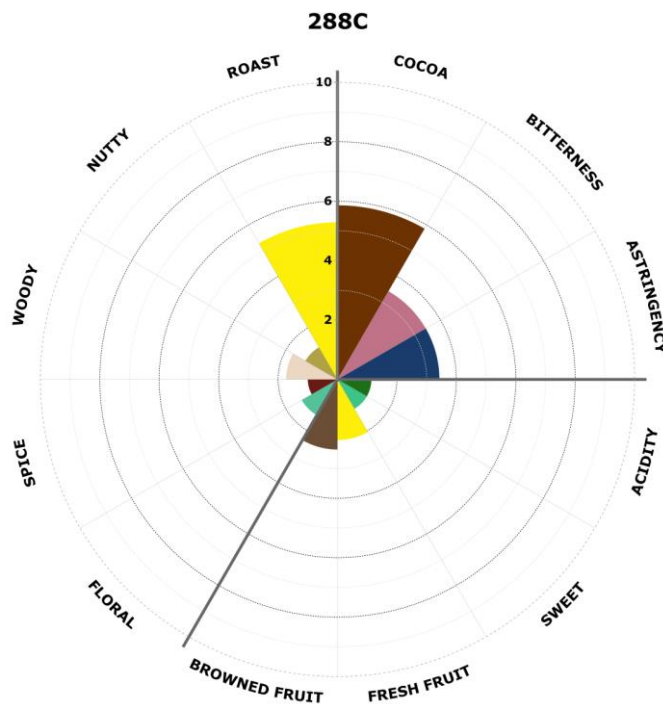
**Fat content (%):** 56.39

**ROASTING CONDITIONS**

**Temperature (°C):** 123

**Time (min):** 27

**CHOCOLATE FLAVOUR PROFILE**



**Country:** Peru

**CoEx Code:** 185/19

**PRODUCER**

**Name:** Ucayali River Cacao SAC  
**Contact:** Jessica Sifuentes y Marcos Blitchtein  
**Address:** Nro 112a Fnd, Parcelación Pueblo Libre (Parcela Agricola) Ucayali, Padre Abad, Curimana  
**Phone:** (+51) 998127933 / (+51) 998127934  
**E-mail:** logisticaucayalirivercacao@gmail.com/marcos.ucayalirivercacao@gmail.com/ucayalirivercacao@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

**CHOCOLATE FLAVOUR PROFILE**

Agrícola Ministerio de Agricultura y Riego - MINAGRI

**SAMPLE SENDER**

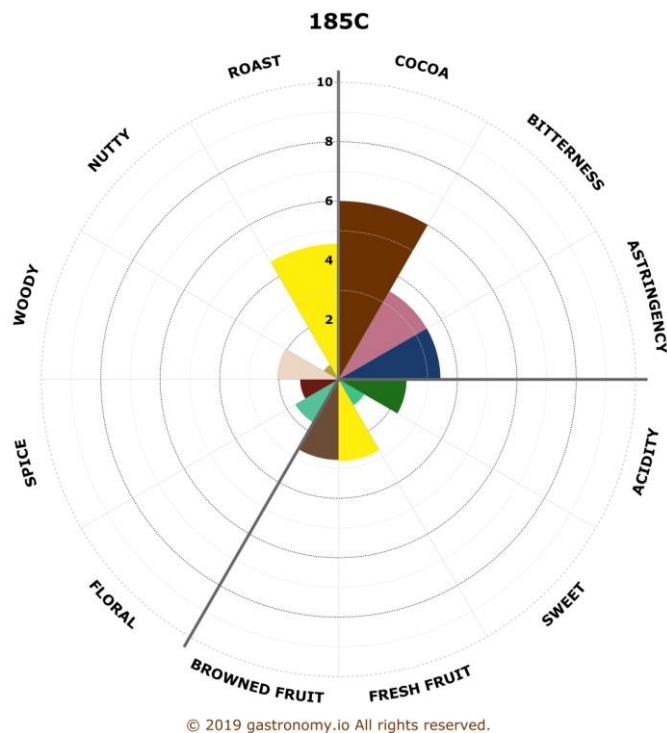
**Name:** Jessica Sifuentes Saturio  
**Organization:** Ucayali River Cacao S.A.C.  
**Phone:** (+51) 998127933  
(+51) 998127934  
**E-mail:** logisticaucayalirivercacao@gmail.com  
marcos.ucayalirivercacao@gmail.com  
ucayalirivercacao@gmail.com

**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





**Country:** Peru

**CoEx Code:** 395/19

**PRODUCER**

**Name:** Cac Pangoa Ltda Cooperative

**Contact:** Esperanza Dionisio Castillo

**Address:** San Martin De Pangoa, San Martin De Pangoa, Pangoa, Junin

**Phone:** (+51) 064-543017

**E-mail:** ventas@cacpangoa.com / cacpangoa@cacpangoa.com / gerencia@cacpangoa.com

**NATIONAL ORGANIZATION COMMITTEE**

**CHOCOLATE FLAVOUR PROFILE**

Agrícola Ministerio de Agricultura y Riego - MINAGRI

**SAMPLE SENDER**

**Name:** Esperanza Dionisio Castillo

**Organization:** Cac Pangoa Ltda

**Phone:** (+51) 064-543017

**E-mail:** ventas@cacpangoa.com  
cacpangoa@cacpangoa.com  
gerencia@cacpangoa.com

**BEAN CHARACTERISTICS**

**Dominating genetic origin:** Forastero

**Local name of variety:** Cacao Nativo

**Bean size (beans/100g):** 83 (Large)

**Average bean weight (g):** 1.21

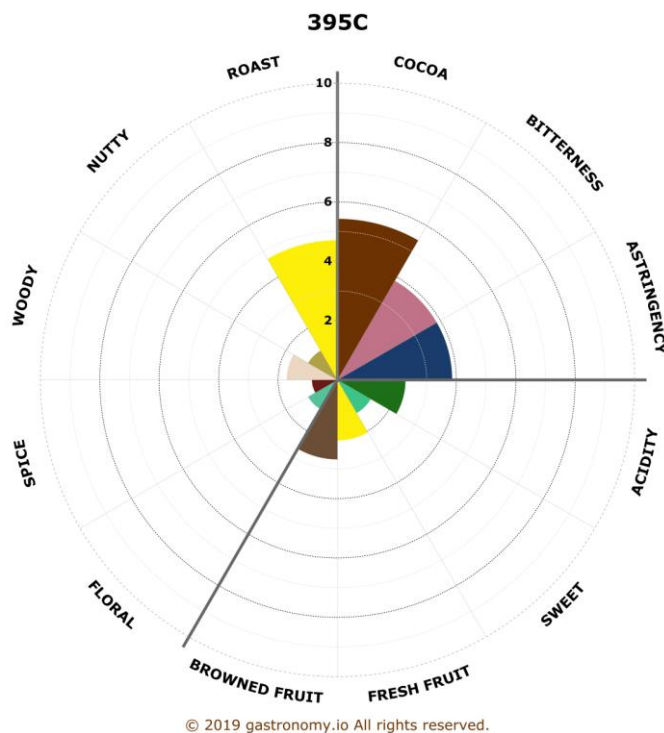
**Moisture content (%):** 6.8

**Fat content (%):** 61.41

**ROASTING CONDITIONS**

**Temperature (°C):** 118

**Time (min):** 25



**Country:** Philippines

**CoEx Code:** 254/19

## International Cocoa Award 2019 (ICA)

### PRODUCER

**Name:** Jose Saguban - Paquibato Tree Developers Cooperative

**Contact:** Louie Cena

**Address:** Kialaw, Malabog, Paquibato District, Davao City (7° 20' 23" N, 125° 24' 5" E)

**Phone:** (+63) 917 310 3057 / (+63) 910 360 7444

**E-mail:** l.cena@aurochocolate.com / k.go@aurochocolate.com

### NATIONAL ORGANIZATION COMMITTEE

Philippines National Cacao Industry Council

Cacao Industry Development Association of Mindanao, Inc. (CIDAMI)

### SAMPLE SENDER

**Name:** Jose Saguban

**Organization:** Auro Chocolate, on behalf of Paquibato Tree Developers Cooperative (PTDC)

**Phone:** (+63) 917 310 3057  
(+63) 910 360 7444

**E-mail:** l.cena@aurochocolate.com  
k.go@aurochocolate.com

### 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

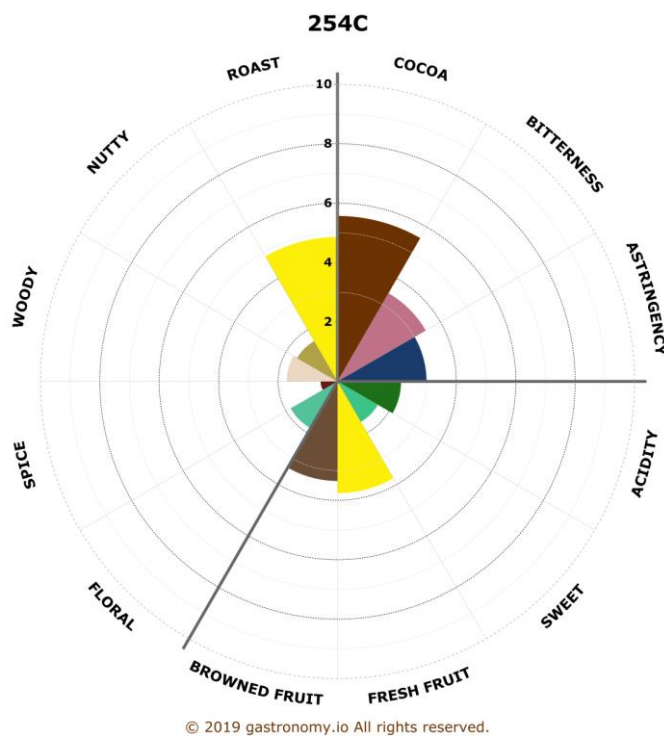
**Fat content (%):** 54.41

### ROASTING CONDITIONS

**Temperature (°C):** 120

**Time (min):** 22

### CHOCOLATE FLAVOUR PROFILE



**Country:** Puerto Rico

**CoEx Code:** 206/19

**PRODUCER**

**Name:** David Valentin Bayon

**Address:** Carretera 433, Km 1.2, San Sebastian, Barrio Mirabales, Sector Orta, San Sebastián  
(18016'06" N , 66056'53" O)

**Phone:** (+1-787) 449-1714

**E-mail:** cacaovalent@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

Cortés Hermanos (Chocolate Cortes)  
Task Force Representative Puerto Rico  
World Coffee Research

**CHOCOLATE FLAVOUR PROFILE**

**SAMPLE SENDER**

**Name:** David Valentín Bayón

**Organization:** Cacao Valent

**Phone:** (+1-787) 449-1714  
(+1-787) 449-0538

**E-mail:** cacaovalent@gmail.com  
dvhay43@yahoo.com

**BEAN CHARACTERISTICS**

**Dominating genetic origin:** Trinitario

**Local name of variety:** Variedades de TARS y Semilla

**Bean size (beans/100g):** 69 (Large)

**Average bean weight (g):** 1.45

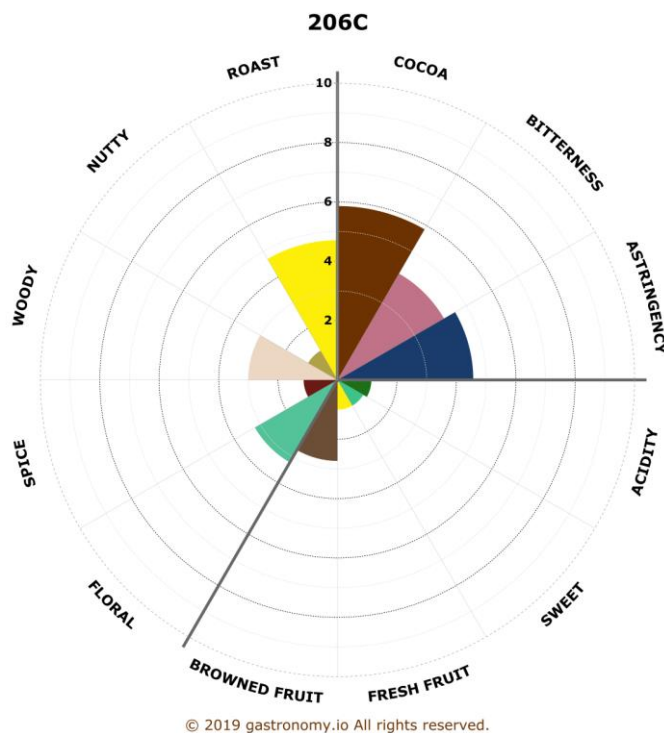
**Moisture content (%):** 6.5

**Fat content (%):** 57.01

**ROASTING CONDITIONS**

**Temperature (°C):** 118

**Time (min):** 26



**Country:** Puerto Rico

**CoEx Code:** 442/19

**PRODUCER**

**Name:** Corporación Tavaliz. Inc  
**Contact:** Gustavo Díaz Cruz  
**Address:** Ciales, Pozas, Sec Hoyo, Utuado  
**Phone:** (+1-787) 342-3960  
**E-mail:** tavaliz.321@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

Cortés Hermanos (Chocolate Cortes)  
Task Force Representative Puerto Rico  
World Coffee Research

**CHOCOLATE FLAVOUR PROFILE**

**SAMPLE SENDER**

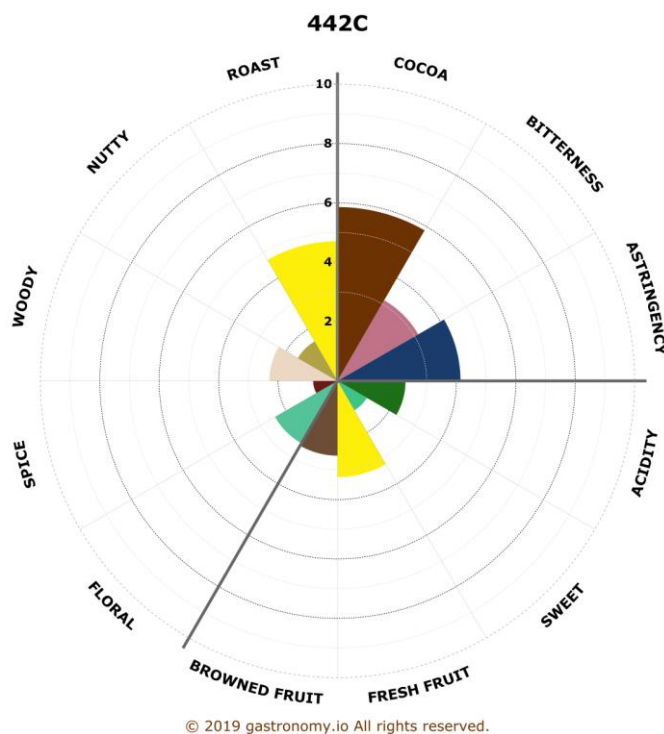
**Name:** Gustavo Diaz Cruz  
**Organization:** Coorporación Tavaliz Inc.  
**Phone:** (+1-787) 342-3960  
**E-mail:** tavaliz.321@gmail.com

**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



**Country:** Sierra Leone

**CoEx Code:** 108/19

**PRODUCER**

**Name:** Kasiyatama  
**Contact:** Sahr Bangura  
**Address:** Bonbordu, Bonbordu, Kono, Eastern  
**Phone:** (+232) 88497968 / (+232) 77574794

**NATIONAL ORGANIZATION COMMITTEE**

Produce Monitoring Board

**SAMPLE SENDER**

**Name:** James Vibbi  
**Organization:** Produce Monitoring Board  
**Phone:** (+232) 78762040  
(+232) 78487790  
(+232) 78796460  
**E-mail:** jvibbi@producemonitoringboard.sl  
dsankoh@producemonitoringboard.sl  
osmanalphakargbo@yahoo.com

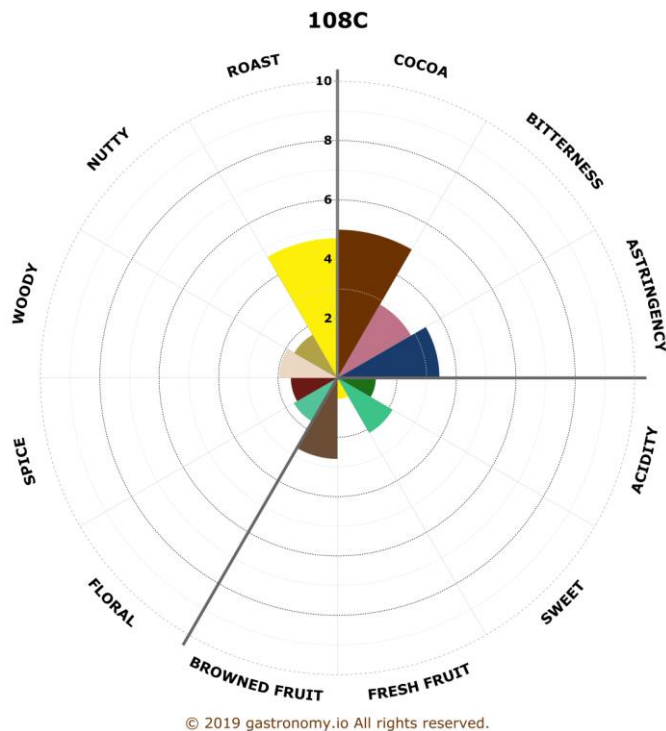
**BEAN CHARACTERISTICS**

**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**



**Country:** St Vincent and the Grenadines

**CoEx Code:** 221/19

## International Cocoa Award 2019

### PRODUCER

**Name:** Paula Pompey and St Vincent Cocoa Company Limited

**Contact:** Andrew Hadley

**Address:** Lowmans Windward, Georgetown, Charlotte (N-6193.57 Y-324.60)

**Phone:** (+1-784) 533-1500 / (+1-784) 453-2176

**E-mail:** andrew.hadley@svgcocoa.com / office@svgcocoa.com

### NATIONAL ORGANIZATION COMMITTEE

St Vincent Cocoa Company (SVCC)

### SAMPLE SENDER

**Name:** Cristal John

**Organization:** St Vincent Cocoa Company Limited

**Phone:** (+1-784) 453-2176

**E-mail:** office@svgcocoa.com  
andrew.hadley@svgcocoa.com  
harry.marriott@svgcocoa.com

### 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

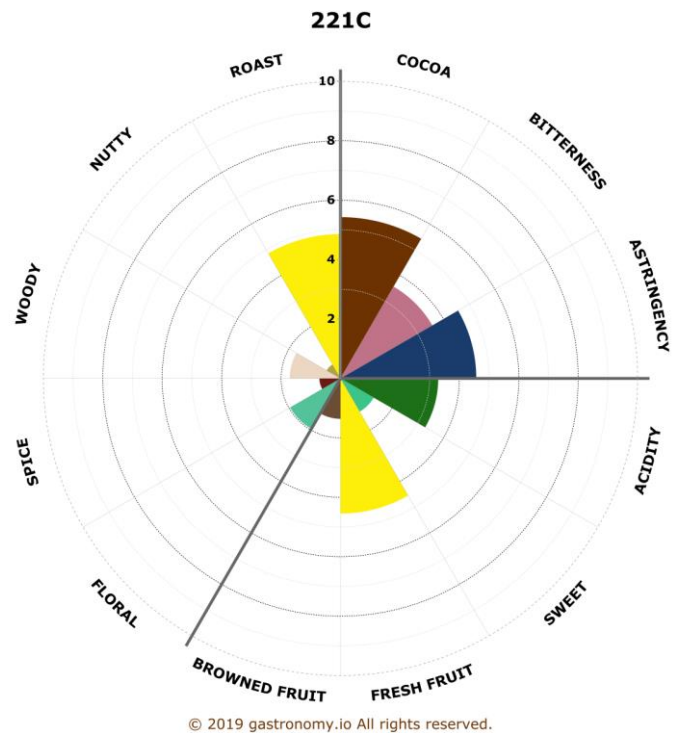
**Fat content (%):** 60.18

### ROASTING CONDITIONS

**Temperature (°C):** 119

**Time (min):** 22

### CHOCOLATE FLAVOUR PROFILE



Country: Taiwan

CoEx Code: 396/19

## International Cocoa Award 2019

### PRODUCER

Name: Joy Cacao Coffee Plantations

Contact: Chen Mei-Feng

Address: No 30-1, Guangfu Rd, Gaoshu Township, Pingtung County (22.760456,120.614000)

Phone: (+886) 987464633

E-mail: fang2306@mail2000.com.tw

### NATIONAL ORGANIZATION COMMITTEE

Chuan Ming Cocoa Cooperative

### SAMPLE SENDER

Name: Kao-Tien Chiou

Organization: Chuan Ming Cocoa Cooperative

Phone: (+886) 936751157

Phone: (+886) 910666581

Phone: (+886) 989687780

E-mail: ctadkao@gmail.com

E-mail: samlanmc@me.com

E-mail: chuanmingcocoa@gmail.com

### 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

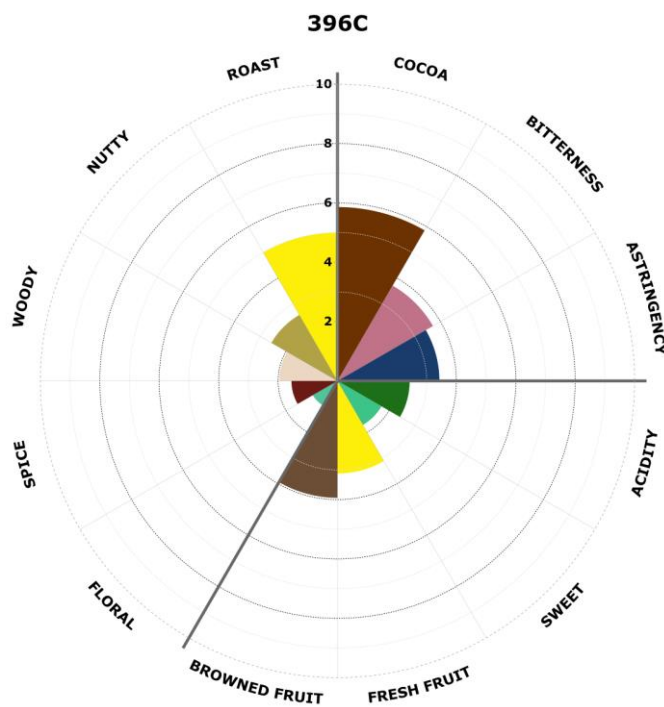
Fat content (%): 52.78

### ROASTING CONDITIONS

Temperature (°C): 119

Time (min): 23

### CHOCOLATE FLAVOUR PROFILE



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**Country:** Taiwan

**CoEx Code:** 257/19

**PRODUCER**

**Name:** Fu Wan Chocolate

**Contact:** Hsu, Hua-Jen

**Address:** No 100, Da-Peng Rd, Dong-Gang Township, Pingtung County (22.459277,120.481836)

**Phone:** (+886) 912023561

**E-mail:** warren.fuwan@gmail.com

**NATIONAL ORGANIZATION COMMITTEE**

Chuan Ming Cocoa Cooperative

**SAMPLE SENDER**

**Name:** Kao-Tien Chiou

**Organization:** Chuan Ming Cocoa Cooperative

**Phone:** (+886) 936751157

(+886) 910666581

(+886) 989687780

**E-mail:** ctadkao@gmail.com

samlanmc@me.com

chuanmingcocoa@gmail.com

**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

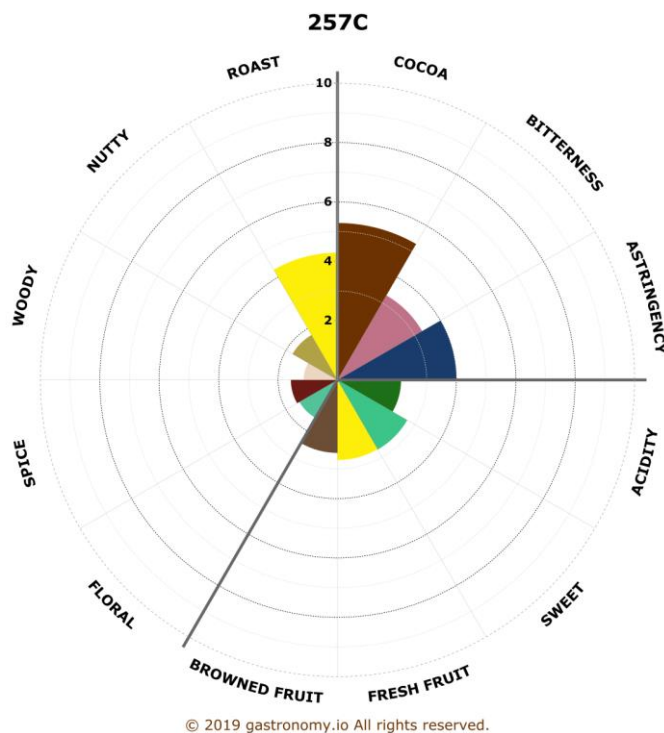
**Fat content (%):** 50.18

**ROASTING CONDITIONS**

**Temperature (°C):** 120

**Time (min):** 21

**CHOCOLATE FLAVOUR PROFILE**





Country: Tanzania

CoEx Code: 217/19

## International Cocoa Award 2019

### PRODUCER

Name: Mababu Cooperative

Contact: Mizinala

Address: PO Box 72, Mbeya, Kyela, Kisyosyo (latit.-9.432385135442019 , long. 33.97732006385922)

Phone: (+255) 742837606

E-mail: mababu@olairitani.com

### NATIONAL ORGANIZATION COMMITTEE

Kokoa Kamili

### SAMPLE SENDER

Name: Jonathan Lukumay

Organization: Olairitani

Phone: (+255) 763270000  
(+255) 754270000

E-mail: jonathan@olairitani.com  
info@olairitani.com

### 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

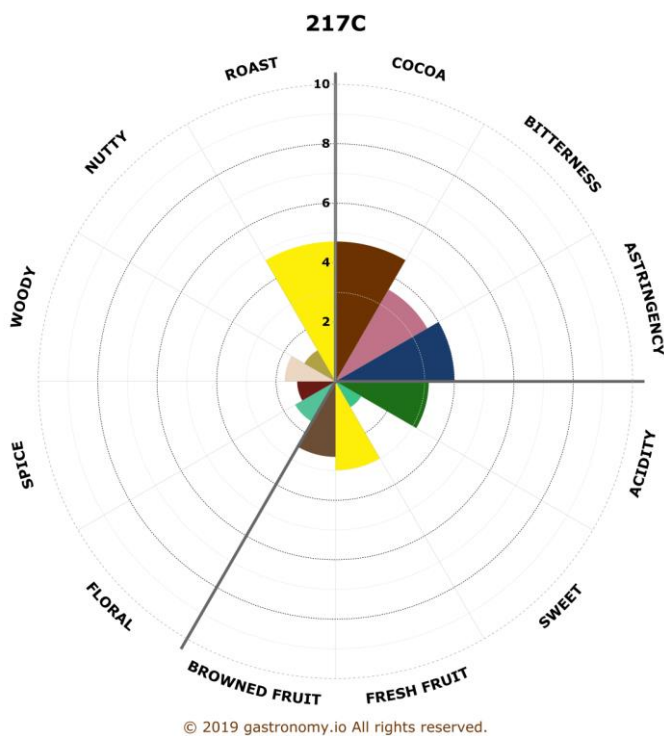
Fat content (%): 60.45

### ROASTING CONDITIONS

Temperature (°C): 120

Time (min): 23

### CHOCOLATE FLAVOUR PROFILE



Country: Trinidad and Tobago

CoEx Code: 131/19

## International Cocoa Award 2019

### PRODUCER

Name: Leroy Peters

Address: 37 ¾ Mile Mark Paria Main Road, Sangre Grande, Grande Riviere, St. George East  
(LAT 10.822035 LONG: 61.0327624)

Phone: (+1-868) 495-1872

E-mail: leroyeters67@gmail.com

### NATIONAL ORGANIZATION COMMITTEE

Cocoa Development Company of Trinidad and Tobago  
- CDCTTL

### SAMPLE SENDER

Name: Leon Granger

Organization: Cocoa Development Company of  
Trinidad and Tobago Limited

Phone: (+1-868) 684-7054  
(+1-868) 672-1580

E-mail: leon.granger@cdctl.co.tt  
leongranger@yahoo.com

### 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

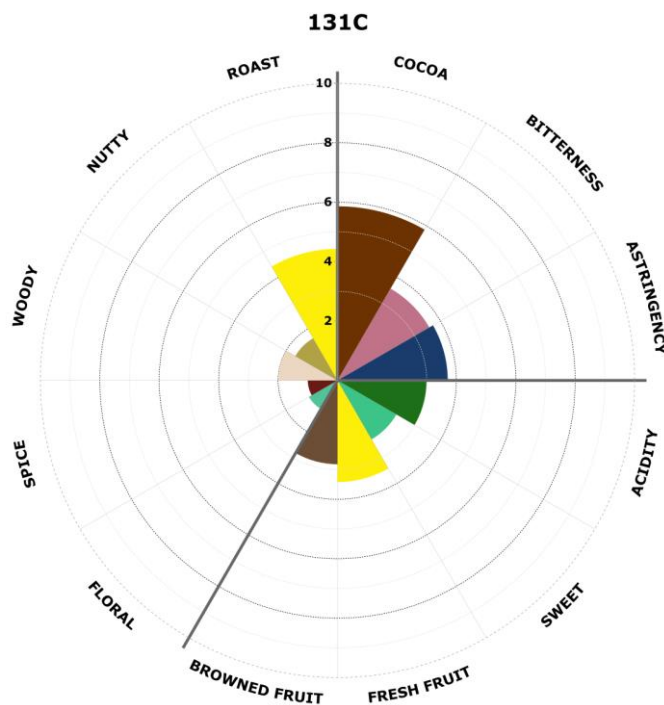
Fat content (%): 64.66

### ROASTING CONDITIONS

Temperature (°C): 119

Time (min): 29

### CHOCOLATE FLAVOUR PROFILE



**Country:** Trinidad and Tobago

**CoEx Code:** 338/19

## International Cocoa Award 2019

### PRODUCER

**Name:** Martin Matthew and Jacqueline Matthew

**Address:** Whisky Trace, Four Roads, Sangre Grande, Tamana, St. George East (696649E 1157710.1N)

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### NATIONAL ORGANIZATION COMMITTEE

Cocoa Development Company of Trinidad and Tobago  
- CDCTTL

### SAMPLE SENDER

**Name:** Leon Granger

**Organization:** Cocoa Development Company of  
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**Phone:** (+1-868) 684-7054  
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**E-mail:** leon.granger@cdctl.co.tt  
leongranger@yahoo.com

### 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

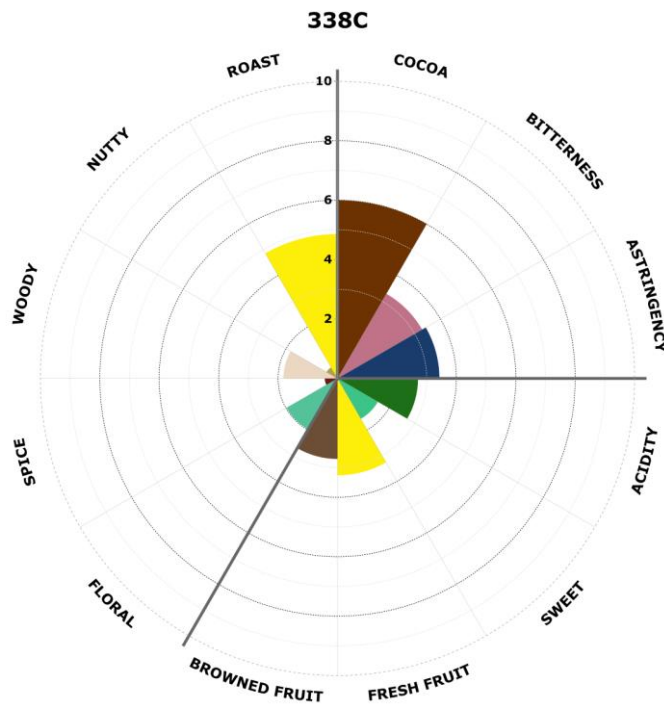
**Fat content (%):** 56.90

### ROASTING CONDITIONS

**Temperature (°C):** 119

**Time (min):** 23

### CHOCOLATE FLAVOUR PROFILE



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**Country:** Trinidad and Tobago

**CoEx Code:** 405/19

**PRODUCER**

**Name:** Michael Milne and Jacinta Milne

**Address:** El Carmen Estate Road, 8 ¼ Mile Mark Talparo, Main Road, Arima, Talparo, St. George East (689627.9E 1165306.4N)

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**NATIONAL ORGANIZATION COMMITTEE**

Cocoa Development Company of Trinidad and Tobago - CDCTTL

**SAMPLE SENDER**

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**Organization:** Cocoa Development Company of Trinidad and Tobago Limited

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(+1-868) 672-1580

**E-mail:** leon.granger@cdctl.co.tt  
leongranger@yahoo.com

**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

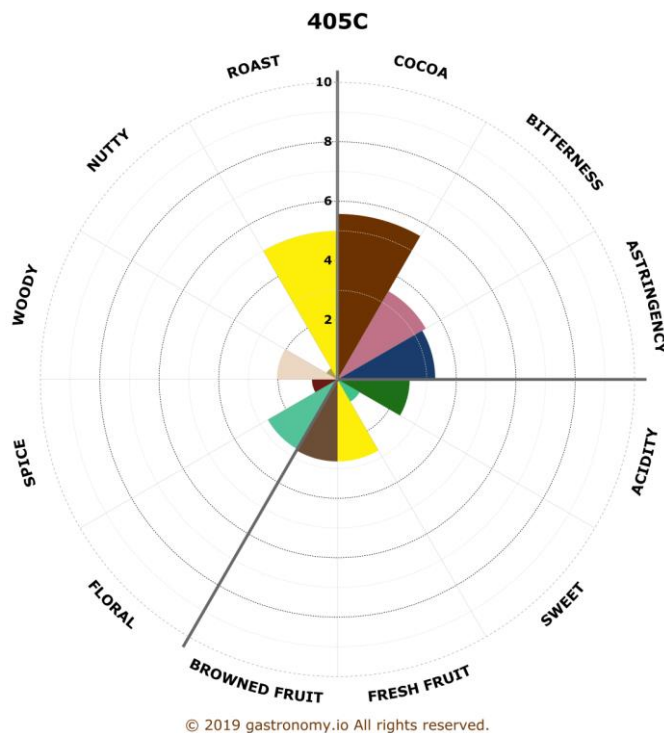
**Fat content (%):** 56.81

**ROASTING CONDITIONS**

**Temperature (°C):** 119

**Time (min):** 27

**CHOCOLATE FLAVOUR PROFILE**



**Country:** Uganda

**CoEx Code:** 331/19

**PRODUCER**

**Name:** Semuliki Forest, Latitude Trade Co

**Contact:** Jeffrey Steinberg

**Address:** Bumate Main Road, Bumate Village, Bundibugyo, Western  
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**NATIONAL ORGANIZATION COMMITTEE**

Latitude Trade Company

**SAMPLE SENDER**

**Name:** Jeffrey Steinberg

**Organization:** Latitude Trade Company

**Phone:** (+256) 783185287  
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**E-mail:** jeff@latitudetrade.co

**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

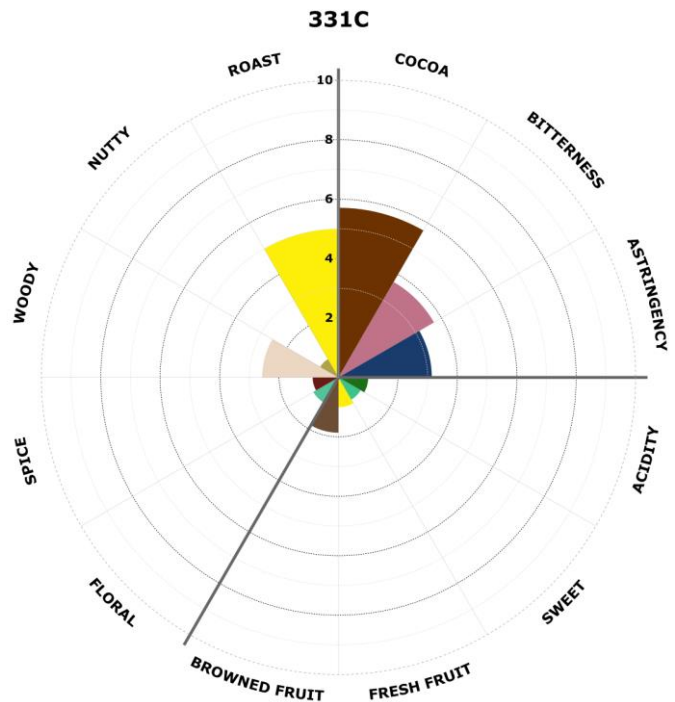
**Fat content (%):** 60.91

**ROASTING CONDITIONS**

**Temperature (°C):** 129

**Time (min):** 24

**CHOCOLATE FLAVOUR PROFILE**



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Country: Venezuela

CoEx Code: 135/19

## International Cocoa Award 2019

### PRODUCER

Name: Jose Wilmer Kattah Reyes

Contact: Gabriel Arocha

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E-mail: garochayovera@gmail.com / mirandaexporta@gmail.com

### NATIONAL ORGANIZATION COMMITTEE

Instituto Nacional de Investigaciones Agrícolas (INIA)

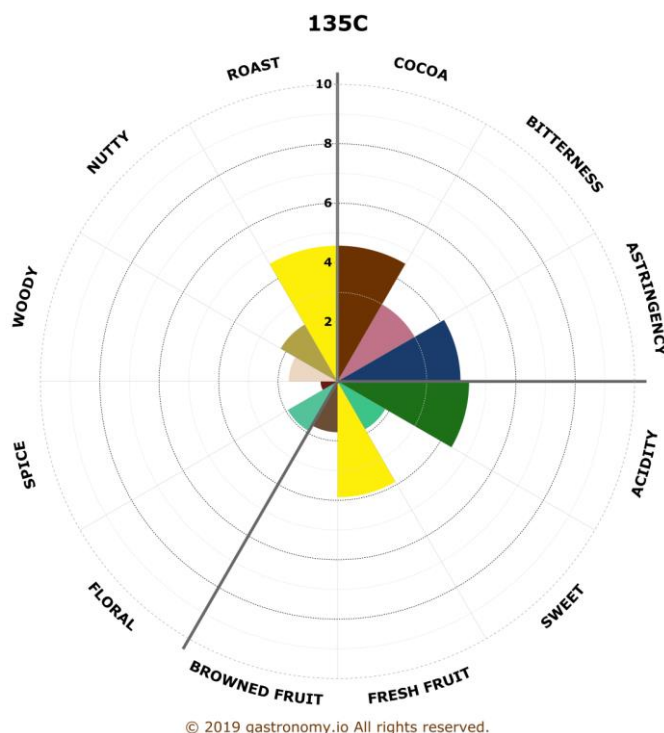
Instituto Nacional de Sanidad Agrícola Integral (INSAI)

Sociedad Mercantil Exportadora de Miranda

Agrotech

Economía Productiva de la Gobernación del estado Mirand

### CHOCOLATE FLAVOUR PROFILE



### SAMPLE SENDER

Name: Darwin Antonio Marquez Colmenares

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E-mail: garochayovera@gmail.com

### 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

Country: Vietnam

CoEx Code: 345/19

## International Cocoa Award 2019

### PRODUCER

Name: Hồ Văn Lâu

Address: Số 67, Ấp Bình, Đường Diềm, Châu Thành, Tiền Giang (10.389775, 106.205992)

Phone: (+84) 2733504345

### NATIONAL ORGANIZATION COMMITTEE

The Vietnam Cocoa Development Coordinating Committee

### SAMPLE SENDER

Name: Vincent Mourou

Organization: Marou Chocolate Company

Phone: (+84) 938041134

E-mail: vincent@marouchocolate.com  
anhoang@marouchocolate.com

### 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

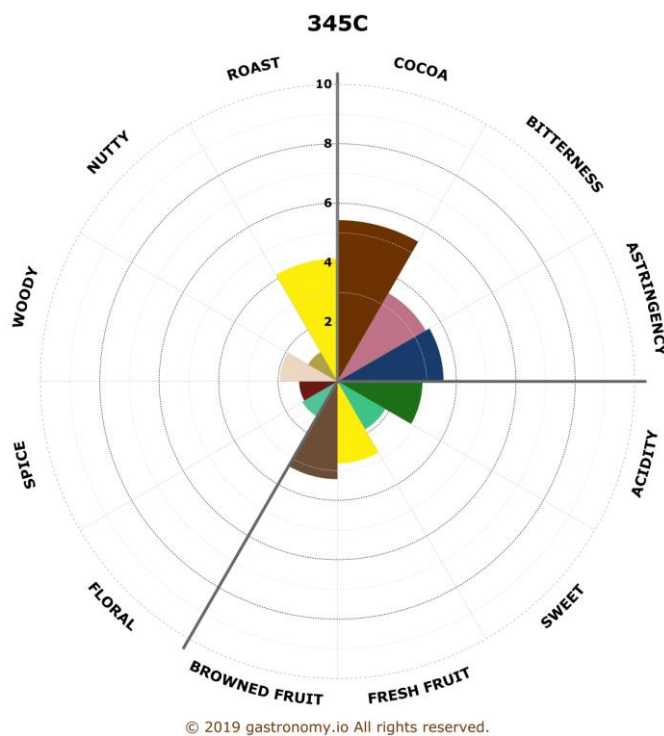
Fat content (%): 53.17

### ROASTING CONDITIONS

Temperature (°C): 120

Time (min): 21

### CHOCOLATE FLAVOUR PROFILE



**Country:** Vietnam

**CoEx Code:** 374/19

**PRODUCER**

**Name:** Lê Ngọc Cần

**Address:** Vĩnh An, Bình Giã, Châu Đức, Bà Rịa - Vũng Tàu (10.646444, 107.265750)

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**NATIONAL ORGANIZATION COMMITTEE**

The Vietnam Cocoa Development Coordinating Committee

**CHOCOLATE FLAVOUR PROFILE**

**SAMPLE SENDER**

**Name:** Vincent Mourou

**Organization:** Marou Chocolate Company

**Phone:** (+84) 938041134

**E-mail:** vincent@marouchocolate.com  
anhoang@marouchocolate.com

**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

