



Specs

Cocoa Beans (F1 and F2)

Product Description: Selected cocoa beans in categories F1 and F2.

Organoleptic Characteristics:

Color and Appearance: Light and dark brown; grains of varying sizes that detach easily from the testa.

- Aroma and Flavor: Mild in fruity acidity, featuring distinctive notes of semi-fermented cocoa.
- Sanitary Condition: Absence of insects or mold.

Presentation and Packaging

- Jute or Sisa Sacks (60 kg to 69 kg): Sacks constructed from clean, breathable natural fibers that facilitate the ventilation of grain.
- Inner Airtight Bags (GrainPro / EcoPro): Polymer sleeves featuring moisture and oxygen barriers are positioned within the jute sack to inhibit moisture absorption and deter pests.

Storage and Preservation

- Grain Moisture: It is essential to maintain levels strictly between 6.5% and 7.5% to prevent mold (due to high moisture) or brittle grains (resulting from very low moisture).
- Storage Conditions: Maintain a temperature between 20°C and 25°C with relative humidity below 65%, utilizing wooden pallets (ISPM 15) or plastic, and ensure separation from the walls.
- Transport: In clean, odorless dry containers (Dry Van) outfitted with thermal blankets and desiccant bags to prevent condensation.

Labeling and Marking

- Bag Marking: Direct printing using indelible, eco-friendly ink on the jute bag, featuring the following information:
 - Health Registration Number
 - Company name and address, product designation, manufacturing and expiration dates, batch number, gross weight, and net weight.

