



ETS THEODULE

Acheteur – Producteur – Exportateur

Cacao BIO – Café – Vanille

AMBODISAKOA, C/R ANTSATSAKA BP: 127 AMBANJA 203 -MADAGASCAR

Bureau: +261 32 07 711 22 / 034 09 221 21 Direction: +261 32 12 711 26

E-mail: ets-theodule@yahoo.fr Site web: www.ets-theodule.mg

Technical sheet of cocoa Ets THEODULE

COCOA (ORGANIC)

DESCRIPTIF – ORIGIN

- ORIGIN LAND AND OF PLANTATION : Madagascar
- PRODUCTION REGION: Ambanja (DIANA)-SAMBIRANO
- DENOMINATION : Cocoa premium ou Cocoa standard Madagascar from **ORGANIC FARMING**
- HARVEST YEAR : 2025-2026
- UTILISATION : eating, cosmetology

ORGANIC CERTIFICATE

- ECOCERT France : EU/NOP-SAS

PACKAGING

- Jute bags or PP (polypropylene) plastic bags, per 65 kilograms

IDENTIFICATION

- Lot : 00X.B/year

With:

(if producer): code producteur+code parcellaire

(if plantation of Ets THEODULE): code TH



USAGE ADVISE

- Cocoa mass, cocoa powder, cocoa butter extraction, Chocolate

CONSERVATION OF COCOA BEANS

- Mode (1) : No direct contact with the ground.
- Mode (2) : Do not store in a damp place.

Cocoa beans are grown and prepared using natural and traditional methods.

We don't use any chemical fertilizers or pesticides in our plantations.

Our crops are grown without Genetically Modified Organisms (OGM).

We certify that the Superior Cocoa range or Standard Cocoa are certified organic products.

Siège social: AMBODISAKOA – B.P 127 – 203 AMBANJA – MADAGASCAR

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Preparation Steps: Harvest-Brew-Drying-Sorting-Packaging

- Harvest:**

Maturation of 5 and 6 months after flowering

Cocoa variety :

- Criollo

- Forastero

- Trinitario 80 % in our plantings

Tools : la gaffe

Method : debossing
and selection of pods

Weighing : fresh cocoa
beans



- Brew:**

Fermentation time Premium Cocoa or Superior: **144 Hours (6 days)**

Fermentation tank (bac)

Method : Brewing of fermented beans

1st TANK (bac):
48 hours
36° C to 39° C

2st TANK (bac) :
48 hours
47° C to 50° C

3st TANK (bac):
48 hours
38° C to 41° C



Fermentation time Standard Cocoa: **24 to 96 Hours (>6 days)**

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- Sun drying:**

Drying area



Drying drawers



Beans brewing



Drying time: 4 days

- Sorting and quality control of beans:**



Separation of foreign elements



Quality control of dried bean

- Packaging**

Heating and bagging



Weighing (65kg brut/bag)



Plastic bag (pp) : poly propylene



Jute bag



*- jute bag for premium cocoa or superior (or product certified organic)
- white bag pp with blue stripe for premium cocoa or superior
- white bag pp without stripe for standard cocoa

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LIST OF ALLERGENS: in accordance with Directives 2000/13/EC and 2003/89/EC

- Cereals containing gluten or derivatives (wheat, rye, barley, oats, espelta, kamut or hybrid varieties) : **NO**
- Crustaceans and crustacean products: **NO**
- Lupine: **NO**
- Molluscs: **NO**
- Fish and fish products: **NO**
- Eggs and egg products: **NO**
- Peanuts and peanut products: **NO**
- Soybeans and soy products: **NO**
- Milk and its derivatives: **NO**
- Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, pistachios, macadamia nuts): **NO**
- Celery and derivatives: **NO**
- Mustard and derivatives: **NO**
- Sesame seeds and sesame seed products: **NO**
- Sulphur dioxide and sulphides in concentrations greater than 10 mg/kg or 10 mg/litre expressed as SO₂: **NO**

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