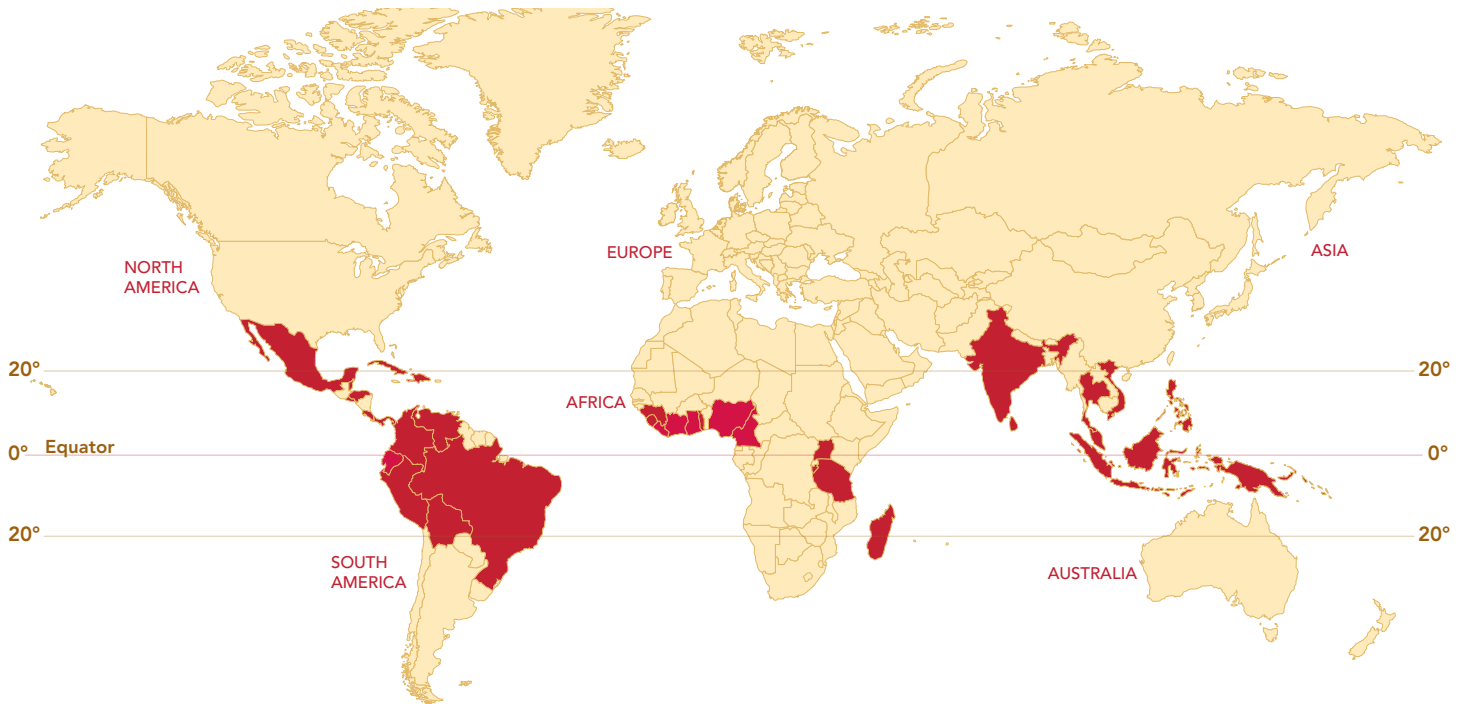


Cocoa Bean Origin



Cocoa beans are typically grown within 20 degrees of the equator. It takes about 2-3 years for the tree to start bearing cocoa pods and about 6-7 years for a full yield. The plant will continue to produce cocoa pods for about 100 years.

AFRICA

West Africa is the largest producing area of cocoa beans, growing approximately 70% of the world's supply.

Ivory Coast

The Ivory Coast region of West Africa is the largest producer of this region. These beans tend to be high yielding and fully fermented to produce a consistent and balanced chocolate flavor. The beans from this region are typically used as a single origin or as part of a formulation blend with other bean origins in most of the chocolate produced in the world.

Ghana

Ghana beans also deliver a very balanced chocolate flavor and are known for the high cocoa butter yield. The color of the resulting chocolate liquor is usually slightly lighter with a more yellow or orange hue than liquor made from beans from the Ivory Coast.

Cameroon

Cameroon beans have a reputation for hammy, smokey notes combined with the chocolate notes.

Madagascar

This island off the southeast coast of Africa can produce some very special light-colored beans with unique flavors like sour, sharp cheese and sometimes slightly smokey. Madagascar cocoa beans are well sought after due to their unique characteristics.



SOUTH AMERICA

Ecuador

The Ecuadorian cacao tends to be very flavorful with desired notes of brown fruit (such as raisins or figs) and red wine. Ecuadorian beans tend to produce darker chocolate than West African beans and may impart an almost purple hue to the finished product. Beans from this origin are very desirable in dark chocolate and can be part of sophisticated milk chocolate formulas.

Venezuela

Cocoa beans from different regions of this country can produce very distinctive flavors. Overall, flavors can range from sour, rich tobacco to brown fruit, and may at times include woody, forest floor notes.

Peruvian

Peruvian beans are known for the slightly acidic, robust fruit notes such as citrus with some fresh raisin or brown fruit notes such as prunes. Most Peruvian cocoa beans are organically produced.

CARIBBEAN

Dominican Republic

DR beans come in two distinct types – fermented (Hispaniola) and unfermented (Sanchez)

Sanchez beans tend to have low chocolate impact due to minimal fermentations.

Hispaniola beans are highly coveted for producing brown fruit (raisin or prune) and rich tobacco notes which may also include some acidity much like the flavor of a tart cherry. Hispaniola beans are excellent complimentary flavors for dark chocolate formulations.

Haitian

Haitian beans tend to have low chocolate impact due to the limited fermentation.

INDONESIA

Papua New Guinea

PNG beans tend to be over fermented, producing over ripe fruit notes that may be described as “smoky”. These beans tend to be very pungent with sour, almost vinegar notes and can range all the way to ashy notes. Papua New Guinea beans have a very distinctive flavor that can be part of a bean blend that produces a high intensity impact in chocolates.

Sulawesi and Sumatra

Indonesian beans from these regions tend to have little fermentation and therefore are not known for delivering high levels of chocolate flavor. The cut test of the beans often reveals a “slatey” or light to dark ash colored interior appearance which indicates low fermentation and can produce a somewhat grey hue when made into chocolate liquor.

Java

Java A grade beans are very special in their very light, pale-yellow hue. The flavor of these beans is unique with some slightly acidic sour notes and an almost sharp cheddar cheese note that can be accompanied by hammy, smokey notes. This bean is highly sought after for producing some very light chocolates that appeal to a very targeted demographic.

Thanks for taking the time to learn a bit more about this topic. We love the ability to share some knowledge with you and we hope that you check out our other Technical Briefs. If you have any questions about this content, or about any Blommer products, please contact your local representative or call us at 1-800-825-8181.

Blommer
— CHOCOLATE COMPANY —