



# BLOMMER CHOCOLATE COMPANY

## BEAN ORIGINS

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### **AFRICA**

West Africa is the largest producing area of cocoa beans with approximately 70% of world crop.

#### ***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 reliable, even chocolate flavor from beginning to end. This bean is used in whole or part of a bean blend in most of the chocolate produced in the world.

#### ***Ghana***

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

#### ***Cameroon***

Cameroon beans have a reputation for hammy, smokey notes that can be peppered in with the chocolate notes.

#### ***Madagascar***

This island off the east coast of Africa can produce some very special light breaking beans with unique flavors of sour, sharp cheese and at times slightly smokey. A sought after targeted market bean.

### **SOUTH AMERICAN**

#### ***Ecuador***

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

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### SOUTH AMERICAN (CONT.)

#### ***Venezuela***

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

#### ***Peruvian***

Peruvian beans are known for the slightly acidic, "bright" fruit notes such as citrus with some fresh raisin notes with some brown fruit such as prunes.

### 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 the minimal fermentations.

***Hispaniola*** beans are highly coveted as producing brown fruit (raisin, prune) and rich tobacco notes which may also include some acidity reminiscent of tart cherry. A good component of dark chocolate formulations.

#### ***Haitian***

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

### INDONESIA

#### ***Papua New Guinea***

PNG beans may have a tendency to be over fermented producing over ripe fruit notes that may even at times may be described as "garbagy". These beans tend to be very pungent with sour almost vinegar notes and can venture into smokey notes. A very distinctive flavor that can be part of a bean blend that produces a high intensity punch in chocolates.

#### ***Sulawesi & Sumatra***

Indonesian beans from these particular 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" interior appearance which indicates this low fermentation and also can produce a somewhat grey hue when made into chocolate liquor.st

#### ***Java***

Java A grade beans are very special in their very light, pale yellow hue. The flavor is also 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 applications of producing some very light chocolates that appeal to a very targeted demographic.

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