



Speciality

Specialty is cocoa of the highest quality level, collected from separate sectors of specially selected plantations. The unique characteristics of the taste and aroma of specialty cocoa are determined by the trees of the rarest genetic species and the particular climatic conditions most suitable for growing noble cocoa varieties. Cocoa fruits of the maximum degree of maturity are harvested in the middle of the crop and laid for fermentation on the day of harvest. Each stage of processing: fermentation, drying, sorting and storage, is carried out according to a specially developed protocol. All processes, from harvesting to shipment of cocoa, are carried out under the supervision of our specialists. Specialty cocoa is ideal for the production of elite chocolate for the gourmands.

