

Premium Cocoa Products from Côte d'Ivoire

Ethically grown • Fairtrade-aligned • Rainforest-friendly • Naturally nutritious

About Us

Rooted in the fertile cocoa regions of Côte d'Ivoire, we cultivate, process, and supply premium-grade cocoa and chocolate products. Our plantations operate under responsible farming practices designed to protect biodiversity, preserve rainforest ecosystems, and support local communities.

As a Fairtrade-aligned and Rainforest-friendly producer, we ensure that each product reflects our commitment to ethical sourcing, environmental care, and exceptional quality.

Our Product Range

We manage the entire value chain—from cultivation to processing, customization, and distribution—allowing us to deliver consistent, traceable, and high-quality cocoa products.

• Whole Cocoa Beans (Raw & Roasted)

Whole cocoa beans are Fairtrade certified and rainforest-friendly, with UVC debacterisation preserving natural flavour and safety, and vacuum packaging ensuring lasting freshness.

Pure Flavour, Ethical Roots—Maison Cocoa, From Farm to Table. Ideal for chocolate makers, gourmet brands, and specialty roasters.

• Cocoa Mass (Pure Cocoa Paste)

Finely ground from our premium beans, offering deep aroma and a smooth texture perfect for chocolate manufacturing.

- **Dark Chocolate Couverture (55% to 90%)**

Expertly crafted couverture available in a range of intensities:

- **55%** – smooth, balanced, versatile
- **70%** – bold, rich, full-bodied
- **80%–90%** – intense, aromatic, high-cocoa specialty couverture

Suitable for:

- Artisanal chocolatiers
- Pastry chefs
- Industrial chocolate processors

- **Customized Chocolate Tablets (Milk & Dark)**

Create your own signature chocolate bars with:

- Custom cocoa percentages
- Tailored sweetness levels
- Added ingredients (nuts, fruits, spices, grains, superfoods)
- Both **milk chocolate** and **dark chocolate** bases available

Perfect for private labels, hotels, corporate gifting, and boutique brands.

- **Chocolate-Coated Cocoa Beans**

A unique premium snack option crafted with our dark or milk couverture.

- **Premium Cocoa Powder**

High-quality powder ideal for beverages, pastries, desserts, and industrial applications.

Natural Composition of Our Cocoa Beans

Our beans retain their natural nutritional profile, confirmed by scientific food research:

- **50–58% cocoa butter** — premium natural fats essential for chocolate texture
- **10–18% proteins** — nutrient-dense and antioxidant-rich
- **7–10% starch & polysaccharides** — natural energy sources
- **9% cellulose** — supports digestive health
- **1–2% theobromine** — natural stimulant supporting mood & focus
- **2–3% minerals** — including magnesium, copper, potassium, and iron

Health & Wellness Benefits

Cocoa is widely recognized for its exceptional health properties:

- Powerful **antioxidants** from polyphenols
- Natural **mood-enhancing** effects
- Helps fight **free radicals**, slowing cell ageing
- Supports disease and metabolic management
- Promotes **healthy blood circulation**
- Helps reduce **fatigue, stress, and anxiety**

Sustainability & Ethical Commitment

We operate with deep respect for people and the planet:

- Responsible, biodiversity-friendly farming
- Rainforest protection practices
- Fairtrade-aligned community engagement
- Eco-friendly cultivation with no synthetic chemical use
- Full traceability from bean to finished product

Why Partners Choose Us

- Premium cocoa from Côte d'Ivoire
- High-quality couverture & cocoa mass
- Product customization (milk & dark)
- Ethical, sustainable, and transparent sourcing
- Suitable for artisanal and industrial applications
- Consistent quality and reliable global distribution

Let's Create Exceptional Chocolate Together

From cocoa beans to finished chocolate bars, we provide premium, customizable cocoa solutions tailored to your brand's identity and needs