

Chocolate del Caribe SA

Guacimo, Costa Rica



2. Background: Finmac Cocoa Farm

- 110 ha cocoa farm in Caribbean Area
- Planted 1985
- Genetic selection, Grafted '90-'96
- mechanization, organic + RFA, processing into liquor
- Limitations: monilia, high labour cost
- CR: 11,000 tons to 600 tons
- Farm sold 2017 to pineapple company

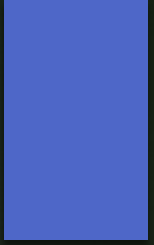




CHOCOLATE DEL CARIBE SA, HONDURAS: 2012 TO 2018

- ▶ '95-'96: Factory build by Honduras Cacao Association
- ▶ '98: Hurricane Mitch: little cocoa, low margin,
- ▶ '07 & '09: Bank claims the factory
- ▶ '12: CdC buys the factory / '14-'18: production
- ▶ '18: Butter/powder equipment sold to Peru
- ▶ '19: Chocolate equipment moved to Costa Rica





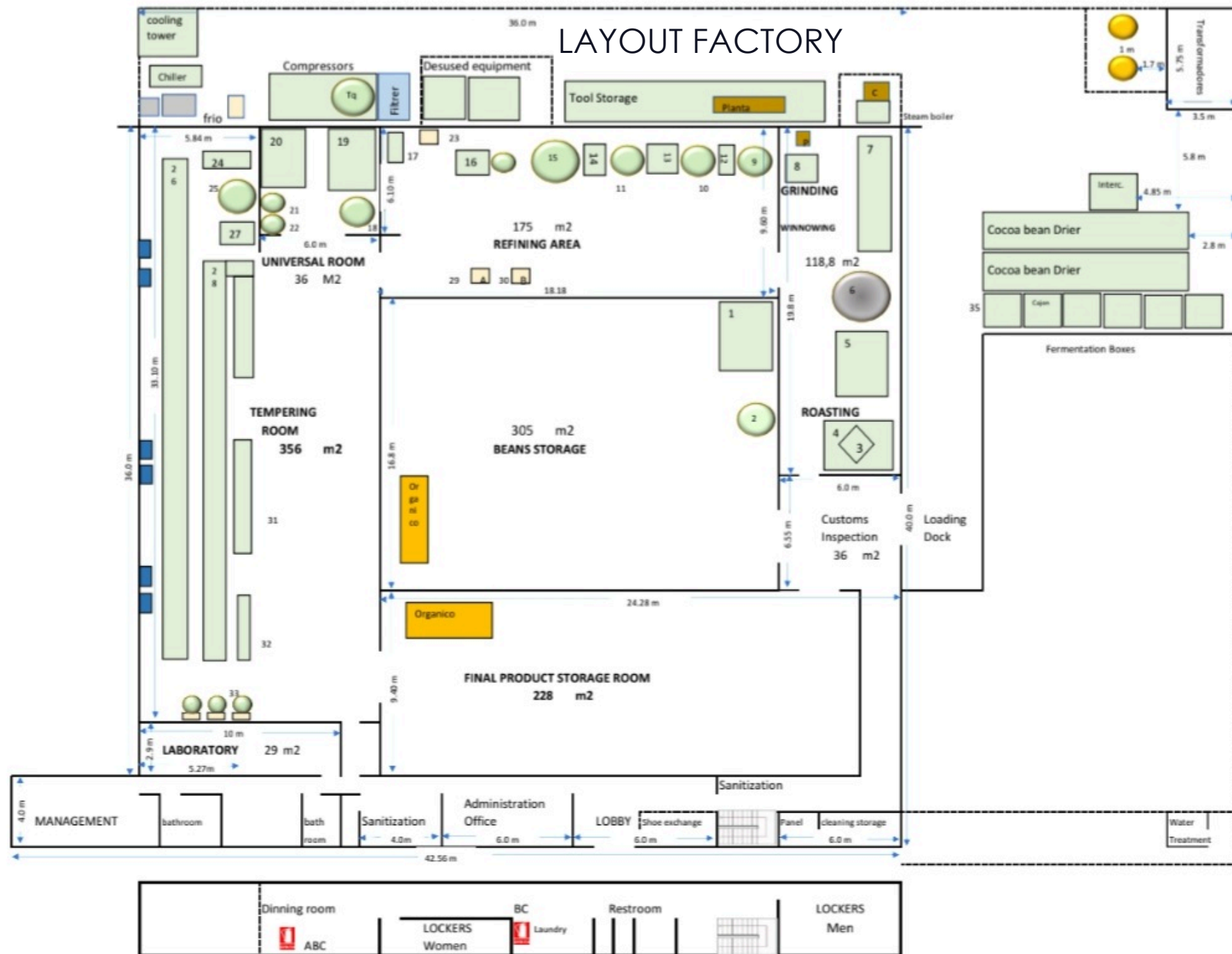
Chocolate del Caribe S.A. Costa Rica

FACTORY TOUR

BUILDING IN GUACIMO ALONG
HIGHWAY SAN JOSE-LIMON



100



WET COCOA RECOLLECTION



FERMENTATION AND DRYING CENTER
/ COMPOST DONATION TO FARMERS



COCOA DRYING



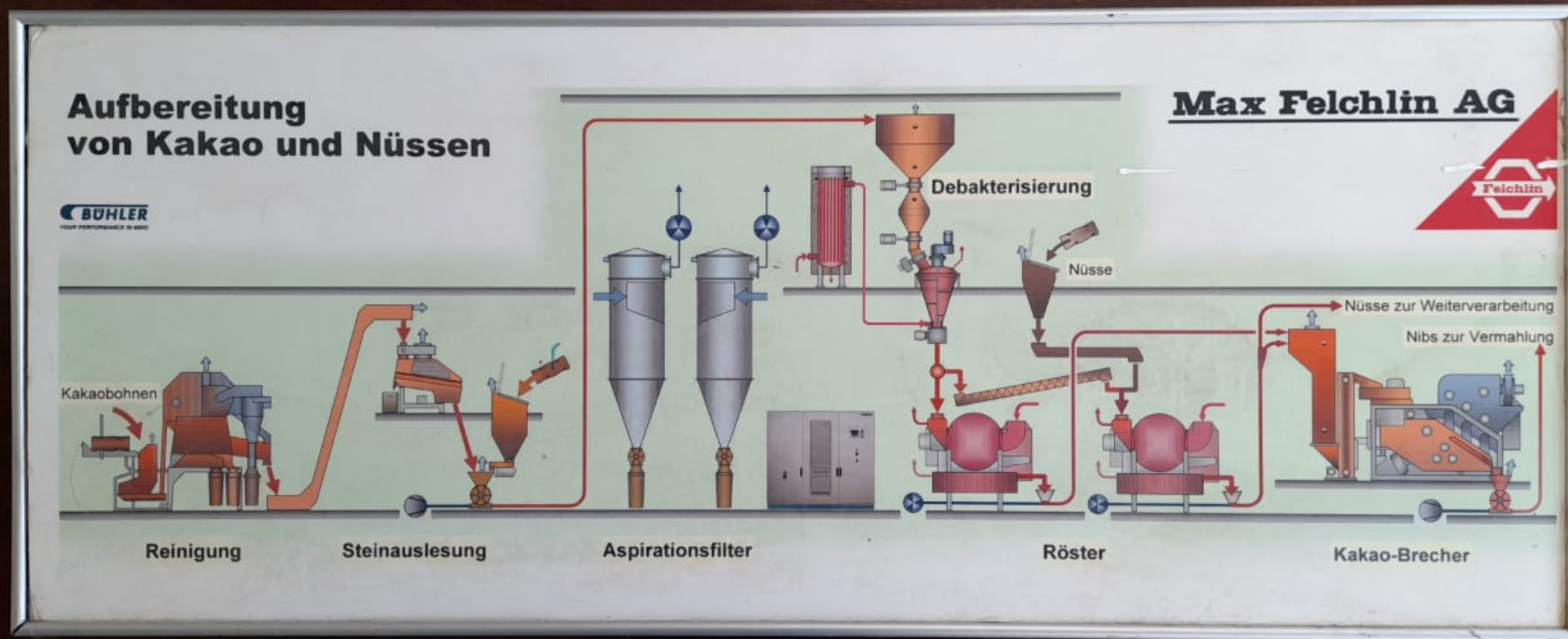
COCOA BEAN STORAGE WAREHOUSE



COCOA BEAN STORAGE WAREHOUSE



PROCESSING LINE FOR BEAN STERILIZATION, ROASTING AND WINNOWING (previously from Felchlin)





Silo, volumetric measurement
and
Buhler Debac 2 bean sterilizer
(80 kg/batch)



2 Barth Sirocco
hot air roasters,
240 kg batch size
each, aprox 40
min/roast)



Steam accumulator,
Bauermeister 5 exit
winnower,
silo and Pethhold
Heidenauer cocoa nib mill





3 ball mills for
refining cocoa
mass (Petzhold),
tanks, vibrating
sieve and Aasted
temper mchine





Chocolate room with
Universals
(3000 kg and 1000 kg).

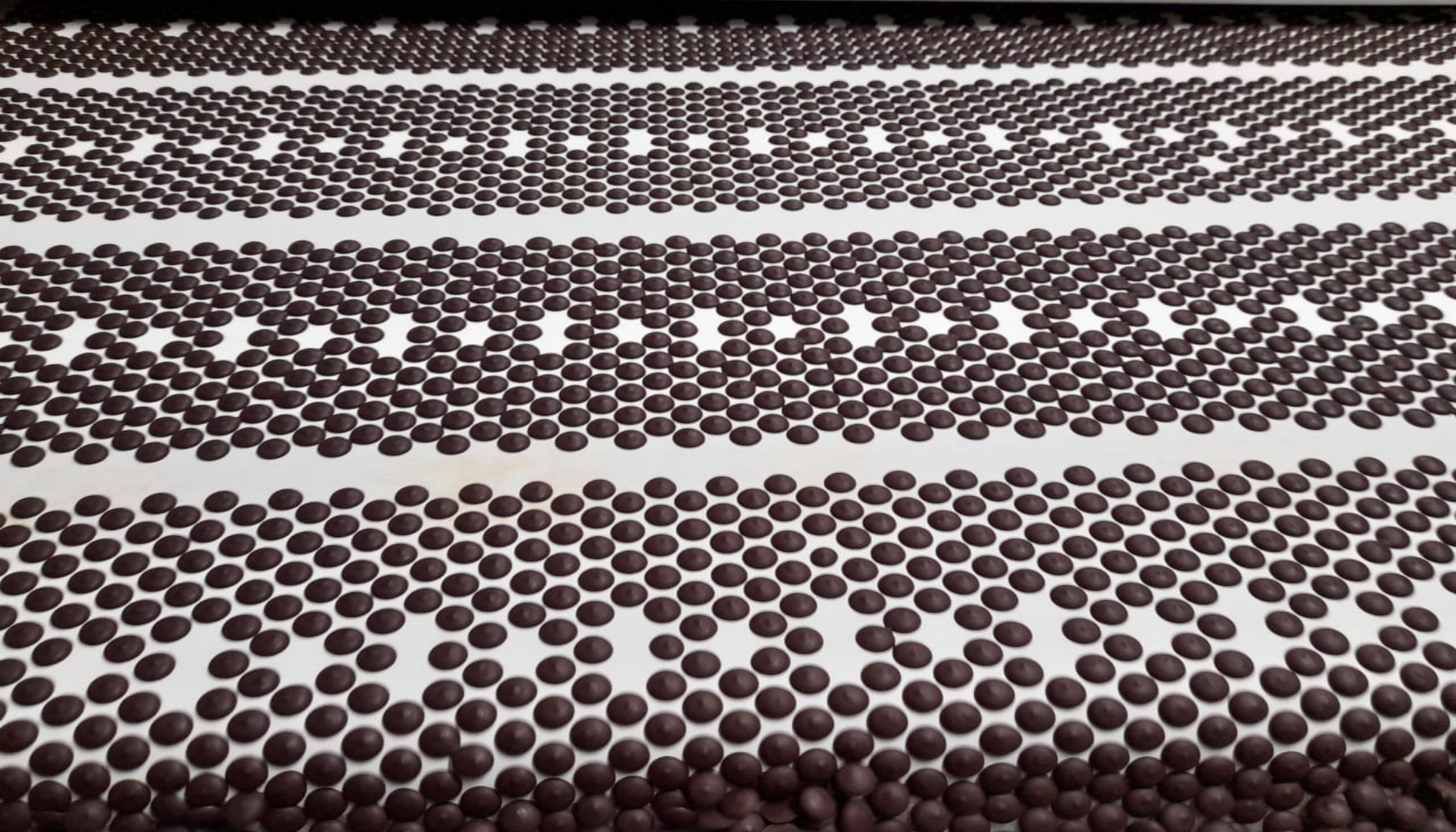


Chocolate
temper machine,
tank and droplet
line



Chocolate temper
room with 2 droplet
lines







4 kg tempered and
moulded “slabs”
(chocolate or cocoa
mass)

Warehouse for final products,
sugar, nibs, packaging materials





Diana and Oliver from
“Xoco” in our lab.



Container of
chocolate for USA;
Wendy, Hugo &
Henry



Team of Chocolate
del Caribe SA +
Diana from Xoco;
Export chocolate
to France



The boss, Ing. Wendy Leiva at home office

CAPACITY

CHOCOLATE DEL CARIBE SA

1. Cocoa Mass:

500 kg cocoa beans/hr

aprox 40 ton cocoa mass/wk with double shift, 2,000 ton/yr

2. Couverture:

1,5 – 2,0 ton/day, 500 ton/yr

Future

- ▶ - Sugar free chocolate?
- ▶ - Final products for local market (bars, panning)?



OBJECTIVES

Chocolate del Caribe SA

1. High quality cocoa mass & couverture
2. Fair prices for farmers (Direct Trade)
3. Fair prices for customers
4. Transparency and traceability
5. Good employer
6. Profitability

Soccer team Chocolate del Caribe



HIGH QUALITY:

- ▶ 1. Trinitario Fine Flavour Cacao
- ▶ 2. Good farm / post harvesting practises
- ▶ 3. Strict bean Quality Control
- ▶ 4. Bean sterilization before roasting (steam).
- ▶ 5. Whole bean roasting.
- ▶ 6. Hot air roasting.
- ▶ 7. Low temperature refining / conching
- ▶ 8. Dedicated team

CERTIFICATIONS

- ▶ Permit Ministry of Health Costa Rica
 - ▶ Good Manufacturing Practises (CR)
 - ▶ Organic: NOP USA (Kiwa-BCS)
 - ▶ Organic: Europe (Imocert SA)
 - ▶ Rainforest Alliance / UTZ (Ceres)
 - ▶ Fairtrade / FLO: permission to trade granted
 - ▶ Kosher Parve / Dairy (Star-K)
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- ▶ HACCP: almost ready, no external Audit yet
 - ▶ FSSC 22000: just started preparation

SUSTAINABLE ENERGY USE

- ▶ Drying cocoa: waste wood (left overs)
- ▶ Electricity: > 95% renewable
- ▶ Roasting/sterilization: propane gas from Mexico
- ▶ Well insulated building
- ▶ “Flash” steam re-used for drying cocoa
- ▶ Efficient installation: frequency variators, short distances

Cocoa mass

- ▶ COCOA BEANS to COCOA MASS:
- ▶ - refined to 20 - 75 microns
- ▶ - 4 kg tempered/moulded “slabs”, easy to use and melt
- ▶ - 1 ton big boxes (250 x 4 kg); efficient storage and shipping
- ▶ - expected yield cocoa mass /beans 78-80%
- ▶ - client can negotiate beans directly with farmers/cooperatives
- ▶ - tolling fee aprox. 1,00 \$ /kg cocoa beans
- ▶ - includes “finding” beans, storage, arranging import & export. etc

COCOA BEANS CENTRAL AMERICA

- ▶ CENTRAL AMERICA:
- ▶ Aprox 10,000 Ton/yr, mostly Nicaragua & Honduras
- ▶ Trinitario cacao dominant
- ▶ Chocolate del Caribe permission to import from:
 - ▶ - Central America
 - ▶ - Colombia, Peru, Ecuador
 - ▶ - Dominican Republic
- ▶ Good quality beans in Central America: 3.10 \$/kg – 4.25 \$/kg
- ▶ Chocolate del Caribe = Duty Free Zone (no import & export duties)
- ▶ Current sources: Nicaragua, Honduras, Guatemala, Panama, Costa Rica, Colombia, Ecuador



Our mess 3 years ago.....it was a lot of work to install all equipment and improve the building.