



## COCOA DRY BEANS

## TECHNICAL SHEET

|  |  |  |
|--|--|--|
| <b>PRODUCT NAME</b>                    | <b>COCOA DRY BEANS</b>   |  |
| <b>ORGANIZATION</b>                    | CAC SATIPO   |  |
| <b>DESCRIPTION</b>                     | Cocoa beans with organic and fair trade certification  |  |
| <b>CERTIFICATIONS</b>                  | Organic Certified and Fair Trade   |  |
| <b>COMPOSITION</b>                     | 100% cocoa beans   |  |
| <b>PHYSICAL CHARACTERISTICS</b>        | Humidity: 7%   |  |
|  | Ferment: 85%   |  |
| <b>STORAGE AND CONSERVATION METHOD</b> | Store in cool, dry place with adequate ventilation in suitable bags and not exposed to sunlight. |  |
|  | The product retains its properties for 6 months  |  |
| <b>PRESENTATION</b>                    | Yute bags  |  |
| <b>ORIGIN</b>                          | Districts: Satipo, Río negro, Mazamari, Coviriali, Perene.                                       |  |

### ORIGIN DETAIL AND NUMBER OF PARTNERS

|                    |   |
|--------------------|---|
| NUMBER OF PARTNERS | 77  |
| LOCATION:          | CAPIRUSHARI, VILLA SOL, PARATUSHALI, TZIRIARI, MARANKIARI AND RIO NEGRO |