

### Technical Data Sheet



**Name INCI (EU):** Theobroma Cacao

**Code HS:** 1801.00.00

**Product Type:** LEO São Tomé e Príncipe raw cocoa beans are a selection of the fruits found in the cocoa pod, produced and processed on the island of São Tomé and Príncipe.

**Product Description:**

The cocoa harvested from various plantations arrives at the processing unit and is placed in fermentation boxes with a capacity of 1,500 kg. After two days, it is transferred to another box, and this process continues for seven days to ensure a constant increase in temperature for ideal fermentation. The temperature and color of the beans are measured internally every day. For proper fermentation, the temperature must reach 50 °C and the color must change from purple to brown. Once these characteristics are achieved, the beans are sent to solar dryers for drying.

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**Features:**

Moldy: 0,0 %;

Flat: 0,42 %;

Infested: 0,0 %;

Germinated: 0,0 %;

Defective: 0,42%;

Slates: 0,0 %;

Compact Violets: 1,3 %;

Unfermented: 1,3 %;

Humidity level: 6,6 %;

Granulation (ISO2451:2017): 84,0;

Commercial classification retained. (ISO2451:2017): GRAU I.

**Packaging type:**

70 kg jute sacks.

**Storage / Shelf life:**

The product should be stored in a dark, dry, and well-ventilated place. The shelf life is 24 months under normal storage conditions.