

Export company:

PRODUCTOS NATIVOS DEL PERU EXPORT & IMPORT SAC

RUC: 20613212389

Web: <https://www.brandwhiteperu.com/>

Main office address: Jr. H No. 305, Cnd. Mambo Doss, Perú - Lima - Lima - Comas

Subsidiary (USA): 8 The Green, Suite A, Dover, Delaware, United States

Cellphone: +1 (201) 362-4746

Email: contact@brandwhiteperu.com



Product specifications: "Fine flavor fermented cocoa beans"

Item	Criteria	Details
01	Product name:	Fine flavor fermented cocoa beans 
02	Scientific name:	Theobroma cacao L.
03	HS code	1801.00.20.00
04	Production method:	Manual harvesting, fine fermentation (7 days in wooden boxes), sun drying on covered platforms.
05	Origin:	Puerto Naranjal, Anco, La Mar – Ayacucho, Peru
06	Production areas:	Lowland zones of Anco.
07	Altitude:	600–700 m.a.s.l.
08	Harvest season:	April to September
09	Harvest maturity:	Fully ripe pods.
10	Description & export quality requirements:	Native cocoa selected from high-flavor varieties of various colors (red, purple, yellow, green). Harvested at optimal maturity, processed by draining, fine fermentation and drying on raised beds. Free from foreign odors and off-flavors.
11	Varieties:	Native, VRAE 99, VRAE 15, Cacao Chuncho.
11	Fermentation level:	80 – 85%
12	Moisture content:	7% – 8%
13	Foreign matter (impurities):	≤1%
14	Processing steps:	Harvest → pod breaking → bean collection → fine fermentation in wooden boxes (7 days) → sun drying under roof → storage.
15	Defects tolerance (impurities):	Free from defects.
16	Pest damage:	None.
17	Decay or rot:	None.
18	Color & aroma:	Light to reddish-brown; clean cocoa aroma; no strange odors.
19	Uses	Fin high quality chocolate production or as per buyer's specification.

Packing specification:		
20	Bulk packaging:	jute sacks
21	Net weight per sack:	25 kg
22	Annual export volume:	over 6,250 kg
23	Export volume:	Micro lots.

Storage and transport conditions:		
24	Transport temperature (recommended):	15–20 °C
25	Relative humidity (recommended):	65%

Step-by-Step Process: From harvest to conventional cocoa beans.		
26	Harvesting and Selection of VRAE 99, VRAE 15, and Cacao Chuncho:	VRAE 99 and VRAE 15 are local clones developed to adapt to the specific conditions of the region and enhance cocoa aroma profile. Cacao Chuncho is a native variety recognized for its distinctive flavor and aroma. Fine flavor cocoa from VRAEM has been recognized at international events such as the Salon du Chocolat in Paris and New York for its superior quality and unique aromatic profile. 

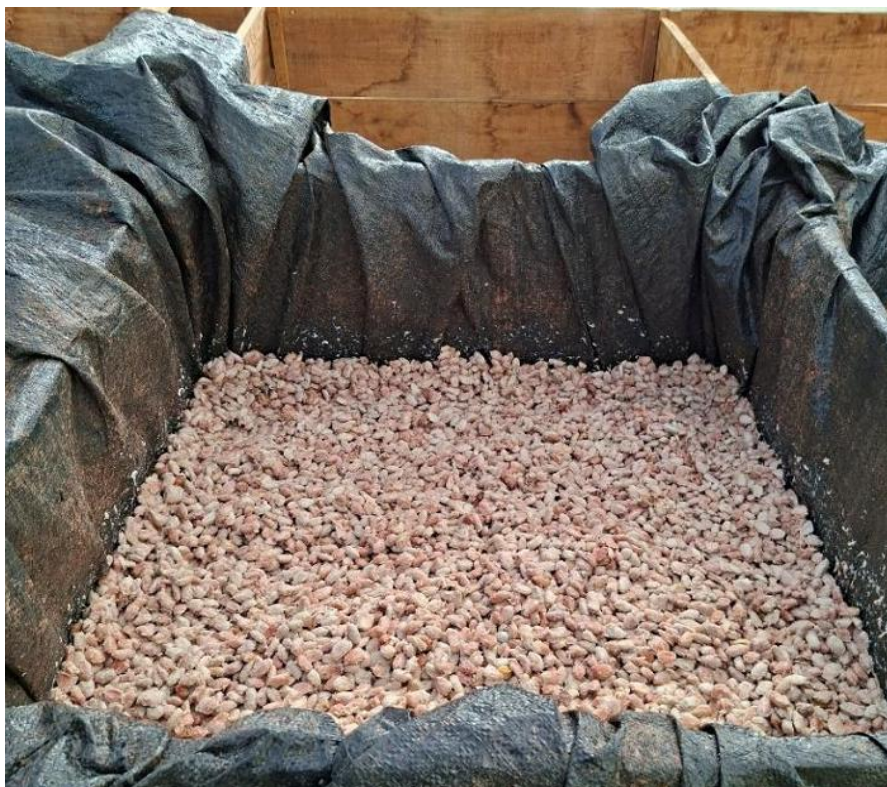
27	Pod Breaking and Variety Selection:	The pods are carefully broken open to extract the beans covered in mucilage. This is done gently to avoid damaging the beans, which could affect fermentation and quality. Pod breaking is carried out the same day as the harvest or within 24 hours to avoid premature fermentation or mucilage decay. 
28	Pre-Fermentation Holding ("Baceado"):	Freshly extracted beans are temporarily stored before fermentation. This step is essential for preserving the quality of fine flavor cocoa. It lasts a maximum of 4–6 hours after breaking. Beans are kept in buckets under shade to prevent premature drying or fermentation. 

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***Fermentation in wooden
boxes for 7 days:***

Fermentation is a controlled microbial transformation of beans covered in mucilage, eliminating bitterness, killing the embryo, and developing flavor precursors.

- * **Day 0:** Beans placed in the first box, covered with jute cloth
- * **Days 2–3:** First turning, moved to the second box for aeration and temperature uniformity.
- * **Days 4–5:** Second turning, moved to third box or mixed again. Color begins to change from white to brown.
- * **Days 6–7:** End of fermentation. Beans are brown and have chocolate aroma. Ready for drying.
- * Temperature control: **Ideal range 45–50 °C.**



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***Drying on raised
platforms under roof:***

Fermented beans are dried on covered platforms to avoid rain and direct sunlight, ensuring slow, uniform drying.

- * **Goal:** Reduce moisture from ~60% to 7–8%.
- * **Drying method:** Beans spread in layers of 3–5 cm; turned every 2–3 hours during first 48 hours.
- * **Drying duration:** 5–7 days, depending on weather.
- * **Night protection:** Covered with tarp or mesh to avoid moisture or animals.
- * **Benefits:** Moisture control, quality preservation, protection from environmental factors.



31	<i>Dry fermented cocoa beans:</i>	Final post-harvest product ready for storage, commercialization, or processing. Result of fermentation and drying stages. * Moisture: 7%–8% * Color: Light brown to reddish-brown * Aroma: Chocolate aroma, no strange odors * Texture: Hard, crisp when broken * Shell: Dry, slightly loose * Flat or empty beans: Less than 5% * Mold/Insects: None (required for export) 
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Storage:

- * Location: Dry, ventilated, away from direct sunlight
- * Sacks: Jute or ventilated polypropylene
- * Floor: Wooden pallets
- * Rotation: FIFO (first in, first out)
- * Pest control: Periodic inspection, fumigation only if necessary







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