



Standard de Qualité UCLS

- Humidity <7.5%
- Graining: 100-110
- Purple bean rate: <8%
- Slate bean rate: <3%
- Rate of defective beans: < 1%
- Mold rate: <1%
- Breakage rate: <1%



UCLS

456 producers

Lot 06N 0050

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Economic impact: better remuneration of cooperatives and capacity to invest.

Social impact: strong, dynamic, transparent and democracies cooperatives.

Environmental impact: organic cocoa crops and provision of agro-forestry techniques.

Cocoa varieties

A fine cocoa with a significant proportion of the Criollo varieties around 10% and Trinitario around 35% alongside the Forastero variety. The effect of these varieties and the terroir gives a cocoa recognized for having particular aromas: acidity, intense notes of red fruits...

Terroir

Humid tropical zone along the Sambirano River, subject to the monsoons in the north of the island. Cultivation system Ancient agro-forestry system specialized around cocoa, fruit trees, pepper and vanilla. Rice cultivation in the lowlands.

Fermentation

90% in centralized units in the 22 cooperatives 6 days: 48h + 48h + 48h wooden boxes on stairs.

Drying

Between 5 to 10 days depending on the weather, thin layer of 3 to 4 cm clay or concrete glaze, a few dryers in a greenhouse.

Quality control

Laboratory and sensory analysis on cocoa mass



Aromatic profile tasting on liquid mass Laboratory manufacturing protocol:

Roasting for 15 minutes at 120°C, grinding and conching on a stone mill for 2 hours



1. agrumes



2. poudre de cacao



3. fruits rouges



4. boisé

