



SPECIFICATION SHEETS

2023

COCOA

General Characteristics

Also known by its scientific name, Theobroma Cacao. Colombian Cocoa is one of the finest in the world, which stands out for its fine aroma and softness. Likewise, the regional climatic and genetic diversity generates a wide palette of flavors, creating unique sensory profiles for Colombian cocoa, depending on its origin.



Colombia ranks 5th in world exports, which opens its doors to the most sophisticated markets in the world. The quality of Colombian cocoa has been recognized on numerous occasions at the Paris Chocolate Show, highlighting the quality of different origins in the country.

AVAILABILITY The largest volumes of cocoa are obtained in the months of November and December, May and June

TYPES OF COCOA

CREOLES: Fine, with a pleasant flavor and exquisite aroma. Elongated fruit of delicate handling. High susceptibility to pests and diseases. Slow production and low productivity per tree.

FORASTEROS OR AMAZONIANS: Of lower quality in aroma and flavor, with high fat content. The chocolate obtained is bitter in taste.

HYBRIDS: Resulting from sexual crossing between clones, in order to improve quality, productivity, early response to pests and diseases.

Production areas: Santander Arauca, Antioquia and Huila.

Climate: cocoa develops optimally at altitudes of 900 meters above sea level; And in areas where the temperature is maintained between 22° and 30° Celsius, this temperature range allows cocoa to have a good vegetative development and give abundant harvests.

Cocoa cultivation requires deep soils, loamy textures with good aeration, moisture retention, drainage and fertility.