



**COCOA
NECT.**

Kokoa Kamili, Tanzania



REGION: Kilombero Valley

VARIETY: Trinitario

SOURCE: Social Enterprise,
directly purchased from farmers

FERMENTATION: Fully controlled,
3 layered box system over six days

FLAVOR NOTES: Cherry, apple, hay,
good chocolate, high acidity

CERTIFICATIONS: BIO organic as from
2016

Photo: Kokoa Kamili

THE STORY BEHIND THE BEAN

Back in 2012 two men with the same dream and vision met each other in Tanzania, the East African country known for its vast wilderness areas. Brian LoBue and Simran Bindra had both wandered the Tanzanian cocoa fields in previous occupations and noticed the ground they walked on had far more to offer than was currently being realized. The combination of a diverse growing environment and strong, well developed genetics, the cocoa beans are very well equipped to give more back to the world, if only the nurturing would be applied with greater care and attention. At this time, there was hardly any incentive for smallholder farmers to process the beans properly because the bulk cocoa industry would take up the beans regardless of their quality.

After a period of driving around the country exploring the rural areas, meeting with local farmers, village

people and community heads, Brian and Simran found the best place to start their venture in the Kilombero Valley part of the Morogoro region. After this instructive road trip, Kokoa Kamili has been set up in a small village called Mbingu, bordering the breathtaking Udzungwa Mountain National Park. This area offers shelter for a diverse range of animals, which, amongst others, includes a population of mountain elephants, a great variety of flora and all kinds of other crops such as rice, maize and bananas. The big river in the valley plus runoff from the protected uplands provides all the flora and fauna water during a dry period lasting 7-8 months.

Kokoa Kamili has created a very happy farmer community in a very short time, by helping them understand the importance of a good growing environment and purchasing the wet cocoa at a premium price. One of their growers is the Mbingu Sisters, a convent in the village, that operates a 30 acre cocoa farm. The income the Sisters earn from their farm goes to support much of the charitable work that they conduct - including operating a hospital, school and orphanage in the area. In total they collect their wet cocoa from 19 adjacent villages and around 2500 different farmers. Each ►

and every single bean can be traced back to the original farmer who has contributed to the total amount purchased.

“Kokoa Kamili has created a very happy farmer community in a very short time”

After purchasing the wet cocoa, it is brought to a custom built fermentation line operating a three layered box system. During the six days of fermentation, the beans are constantly monitored on temperature and shuffled between the boxes on a predefined method. Then the fermented beans are taken out and placed on drying tables where the sun takes care of the drying process until a moisture level of 6.5% has been reached. The beans are then ready for grading and hand selection before they are bagged and palletized. In order to obtain a consistent and even taste profile throughout the whole amount of dried and palletized beans, the final step of the process takes the beans out from the bags and reshuffles them again, before finally putting them back in bags.

In a very short time Brian and Simran of Kokoa Kamili have created a craft fermented and dried bean, which reaches the high standards of the world’s best craft chocolate makers and patisseries. We are very happy and proud to have established a partnership with these entrepreneurs and cocoa aficionados!



REVIEW BY

Philipp Kauffmann
Chief Grower, Original Beans

This is the first time we fully trust a company other than ourselves to develop a bean. From the 2014 to the 2015 harvest, we have seen fantastic quality improvements and organic certification is on the way. Finally, another excellent fine flavor cacao from Africa is available to craft chocolate makers.



TASTE PROFILE

The beans have a fantastic sourness enriched by fruity notes, specifically apples and cherries. There is a very interesting dried vegetative undertone which is complementary to the pallet of fruity flavors. The after tone has a good chocolatey taste combined with an extremely fruity explosion and a good acidity. The bitterness is a very friendly one.

CHOCOLATE:

ACIDITY:

BITTERNESS:



COCOA NECT.

Connecting the world of Cocoa