

Fazenda Camboa Estate, Brazil



REGION: Bahia

VARIETY: Trinitario

SOURCE: Fazenda Camboa Estate

FERMENTATION: Sweatboxes in rows, covered with banana leaves for 5-7 days

FLAVOR NOTES: Red fruit, hints of jasmine tea and a well-balanced deep, dark chocolate base.

CERTIFICATIONS: Certified Organic (NSDA, EU)

THE STORY BEHIND THE BEAN

In the tropical rainforest in the Bahia region in Brazil, the Carvalho family has been growing cocoa since the 1940's. In 1989, their farms, including the Fazenda Camboa estate, were hit by one of the most widespread disease attacks known in the history of cocoa. The 'Witches Broom' fungus, which causes deformity of cocoa trees through uncontrolled growth of shoots, wiped out 70% of the country's cocoa sector in the subsequent years. Many cocoa farmers were forced to move elsewhere, leaving their cocoa plantations with trees that bore no more fruit.

Unlike many other farmers in the region, the Carvalho brothers Arthur and Eduardo decided not to abandon cocoa. Instead they made it their mission to revitalize the cocoa trees on the Fazenda Camboa farm. Throughout the 1990's they worked with tireless devotion together with an agronomist, and managed to develop several techniques to gradually rehabilitate the once-infected trees at their estate. The farm is now applying organic practices to support a rich diversity in natural enemies

of fungi, and to control diseases with integrated pest management.

Spread across more than 300 ha of lush rainforest, Fazenda Camboa is located in one of the most beautiful parts of the world. There are thousands of plant species to be found, and the cocoa grows along a vast array of banana, açai and coconut trees.

On the estate, you will not only find the orange, red and yellow cocoa pods growing on the base of the cocoa trees, it is also home to many exotic animals. Hundreds of different species of colorful birds can be spotted flying above the trees, while different types of monkeys jump between the branches and curious looking sloths can be found high in the trees, lazily munching away on leaves and branches.

The organic farming proved valuable to the rainforest, and led to a noticeable increase in birds at the plantation (specifically many multi-colored parakeets can now be spotted). It also means that the runoff from the farm which ends up in the nearby river and ultimately the ocean, is no longer contaminated with toxic chemicals.

After the widespread losses in the 1990's, the cocoa trees at the farm are healthy once again. The Camboa ►

brothers obviously didn't do this alone. Having grown up on a cocoa farm, Arthur and Eduardo live and breathe cocoa, and they form a close-knit team with their workers.

Next to their salary, the workers receive an additional compensation depending on the amount of cocoa they harvest or process, which leads to an above average income. This in turn is one of the reasons Fazenda Camboa is a popular place to work and has a very low turn-over of staff. Also, the Carvalho brothers support the workers' families, specifically their children, by supporting the local school and the local bus system.

The rich biodiversity of the region and the special care during harvest and post-harvest, are reflected by the unique and fruity flavor profiles of the Fazenda Camboa cocoa beans. To consolidate the rich taste, the beans of the different cocoa varieties (Trinitario and Forastero) are separated during post-harvest, as Trinitario beans require a longer fermentation to capture the best flavors.

The brothers and their workers are always looking to improve the fermentation processes. After conducting experiments, they found out that faster transportation and using smaller fermentation boxes led to a higher quality cocoa and more uniformity between batches. Once the fermentation process is finished, the drying takes place using the natural warmth of the sun, usually for 7 days. After a final quality check, the cocoa is then packed in bags, and ready to enchant chocolate makers across the globe.

It is thanks to the hard-work and perseverance of Eduardo, Arthur and their team, that the world once again can enjoy the beautiful beans from the Fazenda Camboa estate. We are proud to be a partner of the Carvalho brothers and want to aid their mission to revive the cocoa farming in Bahia. Most importantly: we welcome chocolate makers around the world to turn these cocoa beans into mind-blowing chocolate.



REVIEW BY



Xavier Palau
Pangea Chocolate

“Just opening the bag the smell of the beans captivates you and when sorting the beans, you realize that the waste is very low and that they are treated with great care at origin. Fruity, creamy, wood and molasses notes from these beans are excellent characteristics to captivate in a single origin bar.”

TASTE PROFILE

No need to buy a ticket to the tropics, as the tropics are coming to you! You can instantly taste the rich flavors of the lush Brazilian rainforest in these beans. Distinct flavors of red fruit, especially raspberry, will charm your taste buds. Notes of red wine and jasmine tea as well as a deep dark chocolate base are also part of the mix. This is a fierce type of cocoa simply screaming to be made into a lush bar of chocolate.

CHOCOLATE:

ACIDITY:

BITTERNESS:



COCOA NECT.

Connecting the world of Cocoa