EL DULCE ORIGEN

NACIONAL ARRIBA VARIETY, FINE AROMA

Wholesale Cocoa Beans

Technical Sheet

Buy wholesale cocoa beans from Ecuador. Premium Nacional Arriba variety from Manabí, fermented and sun-dried in our own plant. Fully traceable B2B supply for international chocolate makers and craft bean-to-bar chocolatiers.

- Nacional Arriba variety, Fine Aroma
- Technical sheet and cadmium analysis available upon request (EU Reg. 2023/915)
- Formats: 1-5kg sample · 60kg bag · pallet · container

TECHNICAL SHEET

VARIETY	Nacional Arriba Variety (Fine Aroma Cacao)
FERMENTATION	5 to 6 days in laurel wood boxes, with daily temperature and humidity tracking.
MOISTURE	Maximum 7.0%, ensuring physical stability during long-term storage and ocean freight.
PHYSICAL FORMAT	Whole dry beans, sorted by size and free from agricultural debris.
SENSORY PROFILE	Pronounced floral aroma (jasmine and orange blossom), citrus fruit notes, low bitterness and astringency.
SHELF LIFE	24 months when stored in a cool, dry place away from strong external odors.
PACKAGING	60 kg net food-grade jute bags with optional hermetic GrainPro inner liners.

VERIFIED ORIGIN & TRACEABILITY

Our cocoa beans are sourced from a network of around 100 allied farms across the provinces of Manabí, Esmeraldas and Pichincha, some of Ecuador's most traditional cacao-growing regions. We partner directly with these vertically integrated farms, ensuring direct control over agricultural practices. Post-harvest processing is centralized at our own facility in Cayambe, Pichincha, executing standardized fermentation and solar drying. Each shipment is fully traceable, linking the final bag to its specific lot and cultivator.

B2B FORMATS & MINIMUM ORDER QUANTITY (MOQ)

We provide flexible supply chains for global cocoa importers and confectionery brands. Our standard minimum order quantity (MOQ) is 250 kg for commercial testing. For large industrial contracts, we consolidate loads onto pallets, Less than Container Load (LCL), or Full Container Load (FCL) shipped from the Port of Guayaquil.

CADMIUM REGULATIONS CONFORMITY (EU REG. 2023/915)

In accordance with European Commission Regulation (EU) 2023/915, heavy metals in cocoa-derived products are subject to strict maximum limits within the EU market (e.g., 0.10 mg/kg for milk chocolate, 0.30 mg/kg for milk chocolate with >30% cacao, 0.80 mg/kg for dark chocolate with >=50% dry cocoa solids, and 0.60 mg/kg for cocoa powder). While raw cocoa beans as a raw material are not directly restricted by a specific threshold in the regulation (being intermediate goods), their final application is strictly governed. We offer Inductively Coupled Plasma Mass Spectrometry (ICP-MS) cadmium testing per batch on request, backed by the plant's ongoing Good Manufacturing Practices (GMP) certification.

Documented export via Guayaquil Port