Velora ENTERPRISES
House of Cocoa, Coffee and Vanilla

TECHNICAL PRODUCT PROFILE

NATURAL COCOA BEANS

UGANDA COCOA · RAW MATERIAL PROFILE



FAMILY IMAGE · ILLUSTRATIVE

FORM	DRYING	GUIDE
WHOLE BEANS	FERMENT / DRY	~7.5% H_2O

TECHNICAL CHARACTERISTICS

Botanical identity	Theobroma cacao
Product form	Whole cocoa beans; fermentation and drying status must be declared.
Moisture guidance	ICCO storage guidance: dry fermented beans to about 7.5% moisture.
Quality assessment	Agree bean count, fermentation cut test, slaty/mouldy beans and foreign matter.
Processing status	Not a roasted, sterilised or ready-to-eat product unless expressly confirmed.
Contaminant controls	Confirm pesticide residues, heavy metals and microbiology for the destination.
Packing / storage	Clean food-suitable sacks; dry, ventilated storage on pallets away from odours.
Shelf-life management	Do not infer a fixed shelf life; inspect moisture and pest condition regularly.

APPLICATIONS / BUYER SELECTION

Chocolate making, roasting, nib and cocoa-ingredient production.

SUPPLIED-LOT CONFIRMATION

Actual moisture, bean count, cut-test results, microbiology, residue limits and certificates are batch-specific.

Research profile; not a certificate of analysis or a shipment guarantee.

Sources: ICCO Cocoa FAQ

Full source links accompany this sheet in the app and source register.