

Cacao

CABRUCA-Cacao is produced in the traditional agroforestry system in the shadow of native trees (cabruca). This method contributes to the conservation of biodiversity in the region. Plantations are used as ecological corridors by the native fauna and flora of the Atlantic Rainforest.

The cacao fruit is harvested and broken open. The fruit pulp with the seeds (cacao beans) are separated from the shell. The pulp with beans is transferred to fermentation boxes, where it stays for five to eight days under constant temperature control through turning the mass. After finishing fermentation cocoa is transferred to the drying roof (barcaça), a sun drier, where it is dried for five to ten days. Depending on individual preference of the farmer the drying process is finished up in a drier using wood or gas. During the drying process humidity of the cocoa bean is reduced to 7 – 8%.

Cacao is sold as dried beans. Our internal quality control system allows to trace each batch of cacao from the farmer to the consumer. All cacao is evaluated and classified before selling and quality levels are among the highest.

About 75% of the cocoa bean production are sold by CABRUCA directly to the national and international (Europe and USA) chocolate industry. A small part is transformed in raw products for cosmetic industry.

>> Contact us to ask for samples and/or prices.

In cooperation with CEPLAC (Cocoa Research Institute) we also make chocolate bars and bonbons, and special boxes in small quantities. This production serves to monitor the potential of our cocoa for making high quality chocolate with cocoa content above 65%. Cocoa derivatives, such as cocoa butter, cocoa liquor (mass), powder and nibs are produced on demand with our partner Industria Brasileira de Cacau IBC. CABRUCA also offers unfermented cocoa beans for the use in macrobiotic alimentation in small quantities on demand.