

	Product Specification	Product Code	CC-CTB-22
Product Name:	Chumphon Collective: Fermented Dried Cacao Beans	Region	Thailand
REVISION DATE:	4 Mar 2022	EFFECTIVE DATE:	4 Mar 2022
		Estate	Eastern

1. Farm Details

Company Name:
Office address:

Email:
Contact Person:

CHUMPHON COLLECTIVE

Thai 2b Agro Co., Ltd
108 Soi Prasert-Manukitch 29
Prasert-Manukitch rd., Lat Phrao Sub-district,
Lat Phrao District, Bangkok, Thailand

ChumphonCollective@gmail.com
Sha Thongphanith & Amy Sawanya & Saravut Chansawat

2. Product Description & Product Picture

Chumphon Collective, Thailand fermented Dried cacao beans. Chumphon Hybrid1 is the original rich and dominant variety of Thailand cacao. The Chumphon Hybrid 1 variety was originally developed by crossing the PA7 and the NA32 varieties



3. Finish Product Standards
3.1 Sensory evaluation

Performance Standard	Details explanation
1. Product sensory attributes <ul style="list-style-type: none"> ● Appearance & Color ● Flavor & Aroma ● Texture 	<ul style="list-style-type: none"> ● Light to medium brown ● mature brown fruit, fruity, floral, herbal, nutty undertone with rich and balanced chocolate bases. ● Nutty like



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Detail	Test Method	Standard & Tolerance	Minimum Test Frequency
1. Beans count	Weighting	>100-110 beans per 100g.	Every batch
2. Defect control	Physical Appearance Cut Test Sensory Analysis	<85% Fully developed >15% defected, flat bean small beans	Every batch
3. Moisture content	Moisture Meters	6.5 - 7%	Every batch
4. PH	PH Meters	4.5 - 5.5%	Every batch
5. Fat	Chumphon Horticulture Research Center	57.27%	Every batch

3.3 Chemical Specification

Detail	Test Method	Standard & Tolerance	Minimum Test Frequency
1. Cadmium	Lab Test (Intertek)	>0.7 mg/Kg	Every batch

4. Storage Condition and shelf Life

Performance Standard	Shelf Life (days)
1. Ambient <ul style="list-style-type: none"> Un-open inner sack Opened inner sack 	2 years Not Recommended

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5. Packaging

Jute bag size: 50 kgs	
a. Material	cacao jute bag(outer) with gain pro type bag (inner)
b. Dimensions	
1.) Length	26 in.
2.) Width	40 in.
3.) Depth	15 in.



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Palletizing: for <u>1,000 kgs</u> dried cacao beans	
No. of Pallet: <u>2 pallets</u>	
a. Material	Wooden pallet with plastic wrap and lashing
b. Dimensions (per pallet)	
1.) Length	145 cm
2.) Width	110 cm
3.) Height	105 cm

