



CEPOTX site visit 8th Sept 2025

This document established record for FSVP compliance requirements of our site visit to CEPOTX facility

Supplier and visit dates

- Supplier name visited: Black King
- Site name: Jesus Da Deus
- Date: 8th Sep 2025

Facilities visited

- 1 cacao farms
- 1 cacao fermentation facility
- 1 cacao drying facility

Facilities

Facility A - Cacao farm

Geo location:

- Latitude: -14.3217624
- Longitude: -39.0324864
- [Google Map location](#)

Observations

| Visual Observation | Remarks |
|--------------------|---------|
| | |



| | |
|---|--|
|  | <p>Microbial Contamination (salmonella)</p> <p>We only harvest mature and perfect fruit directly from the tree.</p> <p>We utilize Garra tool to handle the fruit to ensure against broken skin which is a vector for contamination.</p> |
|  | <p>Insect Infestation</p> <p>For organic cacao, natural organic insect repellents are used.</p> <p>When the environment is balanced insect infestation is unlikely</p> |
|  | <p>Foreign objects like rocks, dirt, or debris from the field</p> <p>When fruits are harvested and broken and the beans are extracted. But the actual removal of these foreign objects are done at the later stage during drying</p> |

Facility B - Fermentation facility

Geo location:

- Latitude: -14.3217624
- Longitude: -39.0324864



- [Google Map location](#)

Observation

| Visual Observation | Remarks |
|---|--|
|  | <p>Undesirable Fermentation</p> <p>There are three traditional organic measures for this</p> <p>Measure 1: Smell test. Ensure there are no traces of putrefy smell</p> <p>Measure 2: Ensure PH is below 6. The batch cannot be too alkaline. 4.8 to 5.8PH is ideal</p> <p>Measure 3: Professional taste test.</p> |
|  | <p>Inclusion of non-cacao materials in fermentation containers</p> <p>Fermentation is done in a wood box in the house of fermentation.</p> <p>Nothing else is allowed in the house besides the cacao almonds to be fermentation</p> |



| | |
|--|--|
| | <p>Contamination from pesticides or chemicals used in cacao plantations</p> <p>The facility will be located on the farm which has been organically certified. There will be no pesticide or artificial chemicals on the premise</p> |
|--|--|

Facility C - Drying facility

Geo location:

- Latitude: -14.3217624
- Longitude: -39.0324864
- [Google Map location](#)

Observations

| Visual Observation | Remarks |
|--------------------|--|
| | <p>Mold growth due to improper drying practices.</p> <p>Turn over the beans frequently in the sun which still contain humidity often to ensure against mold.</p> <p>First 2 days: When sample of cacao almonds is squeezed, if there is humidity, there is liquid dropped</p> <p>Beans will be turned over every 30 minutes in the sun</p> <p>When sample of cacao almonds is hand squeezed, it cracks</p> <p>3rd day: Beans will be turned over every 1 hour in the sun</p> <p>4th to 7th day: 4 to 5 times a day.</p> |



| | |
|--|--|
| | <p>Inclusion of foreign objects during drying and sorting process</p> <p>Before the dried cacao almonds are collected, they are processed through sieve</p> |
| | <p>Residues from cleaning agents or pesticides</p> <p>The facility is located on the farm which only utilizes organic methodology. There are no pesticide or artificial chemicals observed on premise</p> |

Sincerely,

Zhiwen Teh
President
TrueTech Inc (EIN: 88-3411514)
admin@truesight.me
+1 415 300 0019