

Coopercabruca visit 2nd June 2023 - 7th June 2023

Overview

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



Supplier and visit dates

- Supplier name visited: Coopercabruca
- Start date: 2nd June 2023
- End date: 7th June 2023

Facilities visited

- 2 cacao farms
- 1 cacao fermentation facility
- 1 cacao roasting, cracking and winnowing facility

Facilities

Site A - Cacao farm



Geo location:

- Latitude: 39°22'20.1"W
- Longitude: 14°41'35.2"S,
- [Google Map location](#)

Observations





- Some cacao have been observed to be infected with witch bloom fungus.
- Infected cacao pods are observed left in the fields and not harvested
- Only perfectly formed ripe cacao pods are harvested.
- Method of handling to ensure against damage to cacao pod skin during harvest to prevent introduction of vectors for microbial growth on actual cacao fruit therein observed in use

Site B - Cacao farm



Geo location:

- Latitude: 39°24'08.1"W
- Longitude: 14°37'44.9"S
- [Google Map location](#)

Observations

Only well shaped cacao pods are harvested and consolidated in their own pile. Badly shaped or formed cacao pods are discarded in a separate pile.

Minimal signs of leaf litter is observed

Site C - Fermentation facility



Geo location:

- Latitude: 39°22'20.1"W
- Longitude: 14°41'35.2"S,
- [Google Map location](#)

Observation

- No signs of objects that are not essential for part of the fermentation process are observed in the facility.
- No signs of chemical or pesticide equipment is present
- Equipment used for fermentation is observed to be in a well kept order
- Unused fermentation tank are observed to be clean and well maintained

Site D - Drying facility



Observations

Staff actively attends to the cacao nibs being dried under the sun



- No traces of foreign objects observed amongst cacao nibs drying under the sun.
- No signs of objects that are not essential for part of the fermentation process are observed in the facility.
- No signs of chemical or pesticide equipment is present
- Equipment used for drying cacao nibs under the sun are observed to be clean and well maintained.
- No visible signs of rust are observed in the equipment used.

Site E - Roasting, cracking and winnowing processing facility



Geo location:

- Latitude: 39°24'08.1"W
- Longitude: 14°37'44.9"S
- [Google Map location](#)

Observations



- Staff processing cacao nibs are observed to be wearing hair mesh
- Staff processing cacao nibs are observed to be wearing gloves at all times
- Floor of the facility is observed to be free from objects that are not required for processing
- Facility is visually observed to be free from dust particles
- Equipment for roasting is observed to be well maintained
- Equipment for roasting is observed to be in working order