



# Site Fazenda São Jorge verification 27th November 2024

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

## Supplier and visit dates

- Supplier visited: Coopercabruca
- Supplier 31.948.811/0001-42: 31.948.811/0001-42\_NUMBER
- Site name: Fazenda São Jorge
- Date: 27th November 2024

## Facilities visited

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

## Facilities

### Facility A - Cacao farm

Geo location:

- [Google Map location](#)

Observations

Visual Observation	Remarks
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#### **Insect Infestation**

For organic cacao, natural organic insect repellents are used.

When the environment is balance insect infestation is unlikely



#### **Microbial Contamination (salmonella)**

We only harvest mature and perfect fruit directly from the tree.

We utilize Garra tool to handle the fruit to ensure against broken skin which is a vector for contamination.



#### **Foreign objects like rocks, dirt, or debris from the field**

When fruits are harvested and broken and the beans are extracted. But the actual removal of this foreign objects are done at the later stage during drying





## Facility B - Fermentation facility

Geo location:

- [Google Map location](#)

### Observation

Visual Observation	Remarks
	<p><b>Undesirable Fermentation</b></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><b>Inclusion of non-cacao materials in fermentation containers</b></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><b>Contamination from pesticides or chemicals used in cacao plantations</b></p> <p>The facility will be located on the farm which has been organically certified. There will be not pesticide or artificial chemicals on the premise</p>
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## Facility C - Drying facility



Geo location:

- Latitude: -3.4016563
- Longitude: -52.6412826
- [Google Map location](#)

## Observations

Visual Observation	Remarks
	<p><b>Mold growth due to improper drying practices.</b></p> <p>Turnover 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 the 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><b>Inclusion of foreign objects during drying and sorting process</b></p> <p>Before the dried cacao almonds are collected, they are processed through sieve</p>
	<p><b>Residues from cleaning agents or pesticides</b></p> <p>The facility will be located on the farm which has been organically certified. There will be not pesticide or artificial chemicals on the premise</p>

Sincerely,



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