



CEPOTX site visit 25th June 2024

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

Supplier and visit dates

- Supplier name visited: CEPOTX
- Site name: Paulo Barbosa do Nascimento
- Site code: V-06-29
- Date: 25th June 2024

Facilities visited

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

Facilities

Facility A - Cacao farm

Geo location:

- Latitude: -3.3894832,
- Longitude: -51.8509388
- [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 balance 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 this foreign objects are done at the later stage during drying</p>
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Facility B - Fermentation facility

Geo location:

- Latitude: -3.3894832,
- Longitude: -51.8509388
- [Google Map location](#)

Observation

Visual Observation	Remarks
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	<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: -3.3894832,



- Longitude: -51.8509388
- [Google Map location](#)

Observations

Visual Observation	Remarks
	<p>Mold growth due to improper drying practices.</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>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 will be located on the farm which has been organically certified. There will be no pesticide or artificial chemicals on the premise</p>



Sincerely,

A handwritten signature in black ink, appearing to read "Zhiwen Teh".

Zhiwen Teh
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