

2.7.7 Brazil

Brazil used to be a substantial producer and exporter of cocoa. The largest cocoa growing area in Brazil is in Bahia (around 65%), where cocoa is grown on both medium sized farms and in large plantations. Brazilian production grew strongly reaching just over 400 000 t before declining sharply in the late 1980s and 1990s due to Witches' Broom disease becoming established in Bahia. Production has now stabilised at around 210 000 t.

Brazilian cocoa has a good level of cocoa flavour. It tends to be more acidic than West African due to the fermentation method (in large wooden boxes). In addition, artificial drying is the practice and it is not always done satisfactorily due to the lack of maintenance of dryers. There is a risk of finding smoky flavours, which can be reduced by careful selection of the beans. However about 25% of the production comes from the state of Para where the climate does not require artificial drying. Hence the risk of smoky beans is reduced.

Brazilian cocoa butter from Bahia beans has a lower melting point (i.e. it is softer) than West African.

There is a large local processing industry and market for chocolate products. Consequently there is very little export of cocoa beans and 30 000–60 000 t of beans are imported each year, mainly from West Africa to satisfy local demand.

2.7.8 Ecuador

Ecuador is an exporter of bulk cocoa and the largest exporter of “fine” or “flavour” cocoa (see Table 2.7). Its annual production is around 200 000 t and is foreseen to grow steadily until 2020. There is a small local processing industry. The fine cocoa character comes from the Nacional cocoa and hybrids of Nacional with Venezuelan Trinitario. This cocoa, commonly known as Arriba, has a full cocoa flavour with additional floral spicy notes. Some manufacturers seek and pay substantial premiums for good quality Arriba cocoa for use in speciality chocolate. The availability of this cocoa is limited and is even decreasing, probably representing less than half of the Ecuadorian crop. New plantings of cocoa frequently use the high yielding CCN51 variety. However, this variety does not give Arriba flavour but a rather fruity and acidic flavour.

2.7.9 Speciality and “fine” or “flavour” cocoas

The term speciality cocoa covers a range of types or grades which generally command premium prices over bulk cocoas. They are not traded as a commodity but have their own supply chains which preserve the identity of the individual lots and frequently allow for the purchaser to test the quality prior to delivery. The cocoas may be from specific geographic origins, crops or varieties, or even harvested and fermented in a specific way (see Sections 2.2.2, 2.3.1 and 2.5). The market for chocolate products made from speciality cocoas has been showing strong growth for over two decades (see Chapter 18).

Table 2.7 Export of fine or flavour cocoas by country. Reproduced with permission of ICCO.

Country	Volume of cocoa beans exported (thousand tonnes) ^a	Total exports considered to be fine cocoa (%) ^b	Approximate volume of fine cocoa exported (thousand tonnes)	Special character (taste or colour)
Colombia	43	100	43	Brown fruit, nutty
Costa Rica	0.3	100	0.3	Fruity, nutty
Dominican Republic	60	40	24	Tobacco, fruity, grassy
Ecuador ^c	156	75	117	Arriba: aromatic, floral, spicy, green
Grenada	0.8	100	0.8	Brown fruit, molasses
Indonesia	211	1	2	Java light breaking: caramel, acidic
Jamaica	0.3	100	0.3	Fruity, raisin
Madagascar	7	100	7	Light breaking criollo: nutty
Papua New Guinea	42	75	31	Fruity, floral, acidic
Peru	24	100	24	Brown fruit, acidic, nutty
Saint Lucia	0.1	100	0.1	Fruity, grassy
São Tomé and Príncipe	2	35	0.7	Fruity, acidic
Trinidad and Tobago	0.4	100	0.4	Molasses, caramel and raisin
Venezuela	15	75	12	Various types exhibiting most of above
Total			263	

^a Three year average 2010–2013 (ICCO, 2015).

^b ICCO Council decision May 2008.

^c The percentage of fine cocoa exported by Ecuador may only be 30–40% due to mixing.