



Alliance



Evaluation report (template)

The data in this report is not derived from laboratory testing.

Cocoa Bean Sample Code 000/25

Submitted for the 2025 Cocoa of Excellence Edition

Report date	March 16, 2025
Origin	Guiglo
Region	West
Producer	Mr. KOUASSI
Results	Best 50 – Cocoa of Excellence Gold 2025

Contact: Brigitte Laliberté, Director of Cocoa of Excellence, b.laliberte@cgiar.org

For more information: www.cocoaofexcellence.org



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I.

Producer Information

A. Producer - Contact Information	
Full name	KOUASSI Gerôme
Kind	Individual farmer, cooperative
Contact person	BESSANH Ascension
Phone of the contact person	+ 225 07 00 50 82 92
Contact person's email	bessanhascension9@gmail.com
Location of the farm	
Address	
City	
District	
Region	
Country	
GPS coordinates	
B. Sample Sender to Cocoa of Excellence - Contact Information	
Name	BESSANH Ascension
Company	
Phone	+ 225 07 00 50 82 92
E-mail	bessanhascension9@gmail.com
C. National Organizing Committee (NOC)	
Contact details of the National Organizing Committee	
D. History of sending bean samples	
Date of receipt -at the national laboratory of Ivory Coast	March 2025
Date of receipt -at the national laboratory of Ivory Coast	March 2025





II.

Cocoa bean information provided by the sample producer

A. Description of the farm and agricultural practices	
Farm size (ha)	5.0
Productivity (kg of dry beans/ha/year)	5000
Type of agricultural practices	Agroforestry system
B. Genetic origin and sample type	
Weight of sample sent (g)	2000
Dominant genetic origin	Forastero
Local name of the cocoa variety	Local Forastero
Sample type (commercial / experimental)	Commercial
If commercial, estimated production volume in the coming years (tons/year)	5.0
C. Fermentation method	
Date	January 2, 2025
Duration (days)	7
Method used	Traditional
Container type	Other
First brewing	3 days after the start of fermentation
Total number of brews	3
Total weight of fermentation mass (kg)	50
D. Drying method	
Date	January 2, 2025
Duration (days)	7
Method used	Direct solar drying
Specific type	Traditional
Thickness of the bean layer (cm)	3
E. Storage conditions	
Temperatures (°C)	20





III.

Relative humidity (%)	50
Pest control during storage	No

Physical Quality Assessment Results

A. Whole, unroasted beans					
External aroma of beans			Description of the aroma of whole cocoa beans		
External appearance of the beans			Description of the appearance of whole cocoa beans		
Specific weight (/100g)-see Note 1			100 - Standard beans		
Average weight per bean (g)			1.0		
Loss during cleaning (%) -see Note 2			1.0		
Moisture content of beans (%) -see Note 3			7.0 - Optimal level		
B. Bean cutting test - see Note 4					
Link to the cutting test photos: <i>SharePoint link provided by Cocoa of Excellence</i>					
Aroma when tested at the cup		Description of the aroma of cut cocoa beans			
Appearance when tested at the cut		Description of the appearance of cut cocoa beans			
% purple / violets	20	% light brown	20	% moldy	0
% in part purple	20	% medium brown	20	% slate - gray	0
		% dark brown	20	% infested with the interior	0
C. Internal cracking of the beans - see note 5					
Cracking level 1 (%)			25		
Cracking level 2 (%)			25		
Cracking level 3 (%)			25		
Cracking level 4 (%)			25		
D. Roasting conditions for transformation into liquor - see Note 6 and Note 7					
Temperatures (°C)			120		
Time (minutes)			25		
Yield of nibs (%) -see note 8			75		
E. Characteristics of the liqueur					





IV.

Cocoa butter content in liquor (%) - see note 9	50
Fineness of the liquor (µm)	15

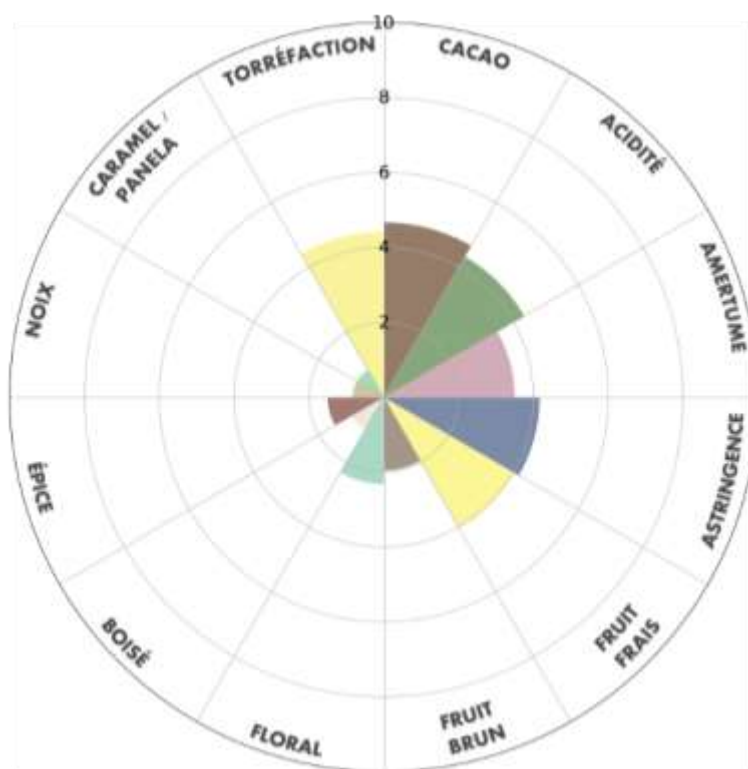
Sensory evaluation of cocoa liquor flavor

For further information on the liqueur evaluation process, see Note 10.

A. Flavor intensity of the attribute (0-10) - see Appendix 2

Cocoa	4.7
Acidity	4.3
Bitterness	3.5
Astringency	4.2
Fresh Fruits	4.0
Brown Fruit	2.0
Floral	2.3
Wooded	1.0
Spices	1.5
Nut	0.8
Caramel / Panela	0.8
Degree of roasting	3.9
Unpleasant flavors	0.0
Overall quality	8.3

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B. Unpleasant flavors

No unpleasant aromas perceived.

C. Sub-attributes

Attribute	Perceived key sub-attributes
Attribute1	Sub-attribute1
Attribute2	Sub-attribute2
Attribute3	Sub-attribute3





V.

D. Flavor Comments

Comments from the Technical Committee members on liqueur

E. Comments on post-harvest techniques

Comments / recommendations from the members of the Technical Committee

Sensory evaluation of chocolate flavor

For more information on the chocolate evaluation process, see Note 11.

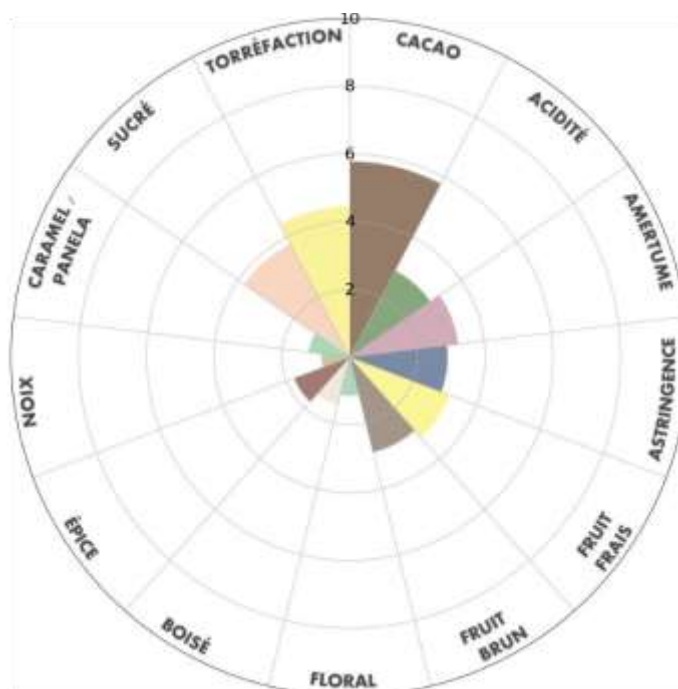
A. Chocolate recipe and characteristics

% Cocoa nibs	61.00
% Cocoa butter, deodorized	5.00
% Sugar (sugar cane)	33.65
% Soy lecithin	0.35
Cocoa mass (nibs) / sugar ratio	1.81
Chocolate fineness (µm)	14 - 18

B. Flavor intensity of the attribute (0-10) - see Appendix 2

Cocoa	5.8
Acidity	2.9
Bitterness	3.2
Astringency	2.9
Fresh Fruits	3.1
Brown Fruit	2.9
Floral	1.1
Wooded	1.4
Spices	1.8
Nut	0.8
Caramel / Panela	1.2
Sugar	3.8
Degree of roasting	4.4
Unpleasant flavors	0.0

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**VI.**

Overall quality	8.8
C. Unpleasant flavors	
No unpleasant flavors perceived.	
D. Sub-attributes	
Attribute	Main perceived sub-attributes
<i>Attribute1</i>	<i>Sub-attribute1</i>
<i>Attribute2</i>	<i>Sub-attribute2</i>
<i>Attribute3</i>	<i>Sub-attribute3</i>
E. Description of the chocolate flavor profile	
<i>Detailed description of the chocolate flavor profile</i>	





Annex 2. Cocoa of Excellence Glossary of Terms



Cocoa of Excellence Glossary of terms for the evaluation of cocoa bean aromas in liquor and chocolate

March 17, 2025

CITATION: Cocoa of Excellence – Technical Committee (2025). *Cocoa of Excellence Glossary of terms for evaluating cocoa bean aromas*

cocoa in liqueur and chocolate. Bioversity International, Abidjan, March 2025

Intensity scale attributes	Meaning
0	Absent
1	Slight sensation that may not be felt again if tasted again
2	Present in the sample but at low intensity
3 to 5	Clearly characterizes the sample
6 to 8	Dominant characteristic of the sample
9 to 10	Maximum. High intensity. Dominates the other aromatic notes in the sample.

NOTES on the examples of typical origins for the intensity level:

- These examples are for guidance only and do not exclude other origins/types.
- Specific batches from particular origins may differ considerably from these commonly encountered values.
- These are traditionally recognized origins, currently available and widely marketed, and may be revised in future editions.

Descriptor	Description	Intensity level / Reference notes	
Cocoa	Typical aroma of roasted cocoa beans, well fermented, dried and without defects.	0 – 2	Under-fermented cacao, old Criollos
		3 – 5	Properly fermented “Nacional” and batches from Papua New Guinea
		6 – 8	Properly fermented cocoa and certain batches from West Africa and Hispaniola from the Dominican Republic
		9 – 10	Some batches from West Africa





Note	Meaning of overall quality ratings
0	<ul style="list-style-type: none"> • Major off-flavors clearly characterizing the sample as having a defect <p>NOTE: The type of off-flavors should be specified as much as possible in order to provide a report precise to producers</p> <ul style="list-style-type: none"> • Main and complementary attributes masked by unpleasant flavors <p>Depending on the type, number and intensity of off-flavors, 0 would be the worst case, with 3 remaining bad.</p>
1	
2	
3	
4	<ul style="list-style-type: none"> • Low intensity unpleasant flavors • Main attributes severely unbalanced • Complementary attributes masked by unpleasant flavors and primary attributes unbalanced
5	<ul style="list-style-type: none"> • Low intensity unpleasant flavors • Unbalanced main attributes • Complementary attributes partially hidden by unbalanced main attributes
6	<ul style="list-style-type: none"> • Low intensity unpleasant flavors • Unbalanced main attributes <p>Complementary attributes of low intensity, not predominant, not in balance with the main attributes</p> <ul style="list-style-type: none"> • Clean flavor – characterized mainly by the main attributes and weakly by the complementary attributes
7	<ul style="list-style-type: none"> • Absence of unpleasant flavors • One or more complementary attributes are predominant but not consistent with the main attributes. <p>Strong flavor – characterized primarily by the main attributes and weakly by the complementary attributes.</p>
8	<ul style="list-style-type: none"> • Absence of unpleasant flavors • Well-balanced main attributes with a moderate base of cocoa flavor <p>One or more complementary attributes are predominant, in agreement with the main attributes and with each other</p> <ul style="list-style-type: none"> • Overall flavor with some complexity
9	<ul style="list-style-type: none"> • Absence of unpleasant flavors • Well-balanced main attributes, good cocoa flavor base <p>Many predominant complementary attributes, in agreement with the main attributes and with each other</p> <ul style="list-style-type: none"> • Overall flavor presenting a combination of complexity, specificity, harmony, intensity, frank final note
10	<ul style="list-style-type: none"> • Absence of unpleasant flavors • Well-balanced main attributes, low or moderate intensity, good cocoa flavor base <p>Clearly recognizable complementary attributes, many are predominant, in agreement with the main attributes and with each other</p> <ul style="list-style-type: none"> • The overall flavor presents a combination of complexity, specificity, harmony, intensity, and a clear final note. • The sample is of extraordinary quality, rarely encountered

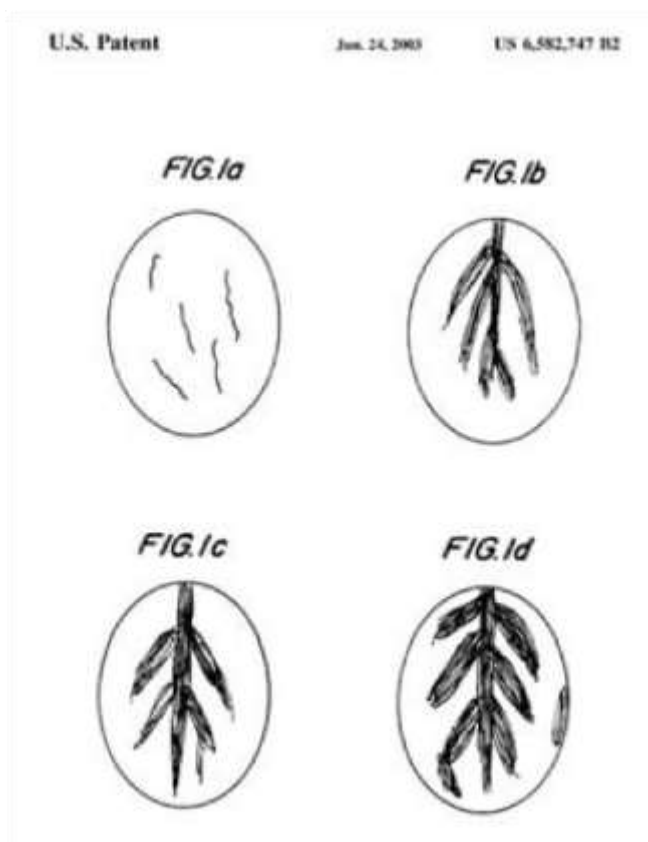




Appendix 3. References and photos of the cutting test

3A. References

Illustration of the cocoa bean cut test (left) and illustration of cocoa bean cracking (right)





3B. Cutting Test Overview

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3C. Photos of cut cocoa beans

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	Side A	Side B	Results
1			Dark brown, Cracking level 4
2			Light brown, Cracking level 3
3			Dark brown, Cracking level 4
4			Dark brown, Cracking level 4
5			Dark brown, Cracking level 4
6			Dark brown, Cracking level 4
7			Dark brown, Cracking level 4
8			Dark brown, Cracking level 4
9			Medium brown, Cracking level 4
10			Dark brown, Cracking level 4
11			Dark brown, Cracking level 4
12			Dark brown, Cracking level 4
13			Dark brown, Cracking level 4
14			Dark brown, Cracking level 4
15			Partly purple, Cracking level 3
16			Dark brown, Cracking level 4





17			Dark brown, Cracking level 4
18			Medium brown, Cracking level 4
19			Dark brown, Cracking level 4
20			Dark brown, Cracking level 4
21			Dark brown, Cracking level 4
22			Medium brown, Cracking level 3
23			Dark brown, Cracking level 4
24			Dark brown, Cracking level 4
25			Medium brown, Cracking level 4
26			Dark brown, Cracking level 4
27			Dark brown, Cracking level 4
28			Partly purple, Cracking level 3
29			Light brown, Cracking level 3
30			Dark brown, Cracking level 4
31			Dark brown, Cracking level 4
32			Dark brown, Cracking level 4
33			Dark brown, Cracking level 4
34			Dark brown, Cracking level 4





35			Dark brown, Cracking level 4
36			Medium brown, Cracking level 4
37			Partly purple, Cracking level 3
38			Dark brown, Cracking level 4
39			Dark brown, Cracking level 4
40			Light brown, Cracking level 2
41			Dark brown, Cracking level 4
42			Dark brown, Cracking level 4
43			Dark brown, Cracking level 4
44			Light brown, Cracking level 4
45			Dark brown, Cracking level 4
46			Insufficient cut, Dark brown
47			Medium brown, Cracking level 4
48			Dark brown, Cracking level 4
49			Dark brown, Cracking level 4
50			Dark brown, Cracking level 4

