



Krispy
Cacao & Co

Sustainable Cacao and Coffee sourcing partner

Sustainability
One Bean
at a Time

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Detailed Cacao Offer

As global demand grows for ethically sourced, high-flavor cocoa, **Krispy Cacao & Co** offers a direct link to premium-grade **Cameroonian Forastero beans** — celebrated for their bold **multi-layered, well-rounded chocolate notes**. Our beans are not only a product of rich territory but also of a transparent, traceable supply chain designed to support both quality and community and cultivated through **sustainable practices** by dedicated smallholder farmers in Cameroon.

We offer two distinct grades to meet different production needs:

Grade 1 – “Mighty Krispy”:

Hand-selected, premium fermented beans with superior size, uniformity, and flavor.

- **Bean Size:** 80 - 90 per 100g
- **Defect Rate:** $\leq 5\%$
- **Price:** \$12,000 USD / MT

Regular Forastero Beans:

Standard, high-quality cocoa with full traceability and ethical sourcing.

- **Bean Size:** Less than 100 per 100g
- **Defect Rate:** $\leq 10\%$
- **Price:** Starting at **spot price**, based on international market rates.

Both options come with:

- **Full traceability** from harvest to shipment
- **Direct trade transparency** — no intermediaries
- **Strict quality control** through inspections and lab testing

Product & Specifications

- **Product Name:** Cocoa
- **Variety:** Forastero Cocoa – A less delicate but complex cocoa with a rich flavor profile. Highly valued by growers and widely used in chocolate production.
- **Origin:** Cameroon

- **Certification Status:**
- Organic
 - (In process: Fair Trade and Rainforest Alliance)
- **Moisture Content:** ≤ 8%
- **Fermentation Rate:** Well-fermented (6 - 7 days)
- **Bean Size:** Grade 1 **80 - 90** beans per 100g, Regular Less than **100** per 100g.
- **Defect Rate:** ≤ Grade 1 Beans ≤**5%**, Regular Cacao beans ≤**10%**
- **Flavor Profile:** Non-smoky, multi-layered chocolate notes
- **Processing Method:** Primarily sun-dried; modern oven drying when necessary.

Quality & Traceability

- **Full Documentation:** From bean to bar, including farm origin, fermentation notes, and processing details
- **Rigorous Checks:**
 - On-farm inspections from harvest to packaging
 - Third-party lab tests available upon request
- **Sustainable Partnerships**
 - We work directly with local farmers, supporting their community
 - Encourage environmentally responsible farming practices

Packaging & Quantity

- **Available Quantities:** From 20 MT (metric tons) up to 20,000 MT
- **Minimum Order Quantity (MOQ):** 20 MT
- **Packaging options:** 50 - 65kg jute bags (standard)
 - Bulk packaging (available upon request)

Delivery & Lead time

- **Harvest Season:** May - July
- **Main Shipping Window:** September - December (main crop availability)
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- **Estimated Delivery Time:** Approximately 30 days from purchase order confirmation
- **Incoterms:** FOB / CIF / EXW (depending on buyer preference)

Pricing & Terms

- **Grade 1 “Mighty Krispy”:** \$12,000 USD / MT
- **Regular Beans:** Spot price (negotiable depending on quantity and market conditions)
- **Volume Discount:** Negotiable from 5% discount on orders above 50MT
- **Payment Terms:** Negotiable (based on incoterms and buyer's credit assessments)
- **Samples:** Available upon request for quality evaluation.

Why Choose Krispy Cacao & Co?

- **Direct Trade Guarantee:** We maintain direct, transparent relationships with the farmers, eliminating unnecessary intermediaries.

- **Premium Quality Control:** Each batch is thoroughly checked, ensuring only top-grade beans reach you.
- **Sustainability Focus:** Our mission is to uplift local communities and preserve the environment — “One Bean at a Time.”

NEXT STEPS

Should you wish to proceed, we are ready to:

1. Provide additional samples for testing and product development.
2. Discuss contract terms, including final pricing, incoterms, and timelines.
3. Coordinate directly with you to ensure a smooth and timely delivery.

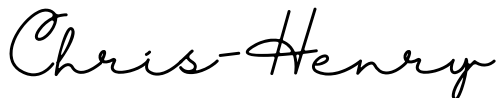
We look forward to supporting your cocoa sourcing needs. Please feel free to reach out if you have any questions or specific requirements.

Looking forward to your response.

Best regards,

Chris-Henry Khunju Fotabong

Krispy Cacao & Co



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