

SOLINA GROUPE CÔTE D'IVOIRE

Cocoa Bean Export Standards

To be eligible for export, cocoa from Côte d'Ivoire must meet the following conditions:

- It must be properly fermented.
- It must be dry, with a moisture content not exceeding 8%.
- It must be clean and free from foreign matter, such as pod debris, wood, and various mineral parts.
- It must not have any foreign odors (e.g., mold, smoke, pesticides, tar).
- It must be classified as Grade I or Grade II to be marketed as "Good Fermented (GF)."
- In terms of grain size, a tolerance of up to 105 beans per 100 grams is allowed.

Grade Classification

Cocoa is classified into three commercial types: Grade I, Grade II, and Sub-Grade. Grades I and II are exported under the "Good Fermented (GF)" designation. Grading is based on the percentage of defective beans, determined through a cut test. In this test, 300 beans from a sample are cut in half to visually inspect the internal structure. The percentage of moldy, slaty, and defective beans is then assessed.

Bean Classification by Defects

When a bean shows multiple defects, the most severe is noted. Beans are ranked by decreasing severity of defects:

- Moldy beans.
- Slaty beans.
- Other defective beans.

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Grade I

Grade I cocoa must consist of uniform batches of beans in terms of color and size. No more than 10% of the beans may deviate by more than one-third from the average bean weight. It must not contain more than:

- ➤ 3% moldy beans.
- > 3% slaty beans.
- > 3% other defective beans.

Grade II

Grade II cocoa must consist of generally uniform-looking batches of beans. It must not contain more than:

- ➤ 4% moldy beans.
- ➤ 8% slaty beans.
- ➤ 6% other defective beans.

Sub-Grade

Sub-Grade cocoa does not meet the characteristics of Grade II and is primarily used to supply local processing factories, which are required to prioritize purchasing it.

Quality Standards (Ivorian and International)

Grade	Moldy Beans	Slaty Beans	Defective Beans	Foreign Matter + Mites
Grade I (G1)	3%	3%	3%	< 5%
Grade II (G2)	4%	8%	6%	5-10%
Sub-Grade (S/G)	41%	41%	61%	> 10%

Defect Definitions

- Moldy beans: Beans showing visible mold development in a longitudinal cut.
- Slaty beans: Beans with a slate-colored cotyledon on half or more of the cut surface.
- Other defective beans: Beans that are insect-infested, flat (reduced to only the seed coat), or germinated (with a visible radicle).