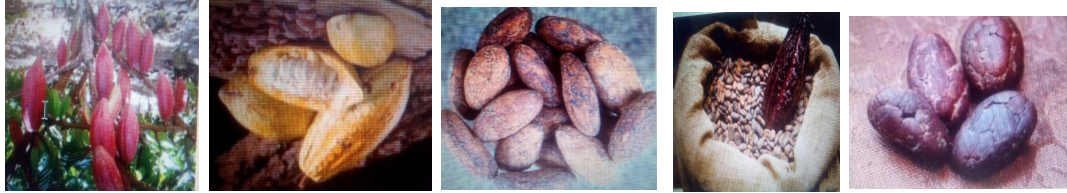


TECHNICAL SPECIFICATION: PREMIUM RWENZORI FERMENTED COCOA

Producer: Abanya-Rwenzori Farmers' Cooperative Union Limited (AFCU)



Some cocoa processing stages

Origin: Bundibugyo District, Western Uganda (Rwenzori Foothills)

This specification sheet defines the technical standards and sensory attributes of AFCU's export-grade cocoa. It is specifically designed for specialty chocolate manufacturers requiring **high-traceability, low-defect, and flavor-rich beans**.

I. ORIGIN & BOTANICAL PROFILE

- **Variety:** A premium blend of **Trinitario** (Fine Flavor) and **Amelonado/Forastero** (Deep Cocoa Base).
- **Altitude:** 1,100m – 1,500m ASL in nutrient-rich volcanic soils.
- **Harvesting:** Year-round availability; Main crop (Sept–Jan), Mid-crop (March–June).
- **Traceability: 100% EUDR Compliant.** Every batch is linked to geolocated farm plots via our digital mapping system covering over 5,000 smallholder farmers.

II. SENSORY & FLAVOR CHARACTERISTICS

Our fermentation process—managed by expert smallholder farmers across the **Semliki, Bughendera, and Busamba** cooperatives—ensures a consistent, complex profile unique to the Rwenzori microclimate.

- **Primary Notes:** Deep, earthy cocoa with a velvety chocolate body.
- **Acidity:** Bright, balanced citric and malic acidity.
- **Secondary Notes:** Distinct hints of red fruits (cherry and plum) with a subtle floral/honey finish.
- **Aroma:** Highly aromatic with sweet, nutty undertones and no off-flavors.

III. PHYSICAL & CHEMICAL QUALITY STANDARDS

AFCU adheres to strict post-harvest protocols to ensure our beans meet or exceed **International Grade 1** standards.



Abanya-Rwenzori Farmers' Cooperative Union Limited (AFCU)

P.O. Box 1202, Bundibugyo, Uganda, East Africa

Parameter	Specification	Method / Standard
Fermentation Degree	90% – 95%	6-day tiered "Sweat Box" method with monitored turning.
Moisture Content	6.5% – 7.5%	Natural sun-drying on raised African beds (food-grade).
Bean Count	95 – 105 per 100g	Precision sorting for uniform roasting profiles.
Slaty Beans	< 3%	Controlled anaerobic phase management.
Mould / Defects	< 2%	Hand-sorted in ventilated, protected environments.
Chemical Residue	0%	Grown using organic practices; zero synthetic pesticides.
Heavy Metals	Compliant	Low Cadmium/Lead levels, meeting strict EU safety limits.

IV. LOGISTICS & PACKAGING

- **Packaging:** 60kg or 70kg new, food-grade, single-weave jute bags.
- **Marking:** Each bag is labeled with **Batch ID, Cooperative Source Code (SCS/BCS/BCF), and Net Weight** for full traceability.
- **Storage:** Climate-controlled, ventilated warehouses in Bundibugyo and Karugutu.
- **MOQ:** 1 Metric Ton (Trial) / Full Container Load (FCL) for annual contracts.
- **Logistics:** Export via Malaba/Busia border to the Port of Mombasa, Kenya.

V. SUSTAINABILITY & SOCIAL CREDENTIALS

- **EUDR Verified:** Zero-deforestation verified via GPS farm boundary mapping.
- **Ethical Certifications:** Currently renewing **Organic, Fairtrade, and Rainforest Alliance** status to ensure maximum compliance.
- **Social Impact:** Every purchase funds the **Youth & Women Empowerment Project** through the Bughendera Women Farmers' SACCO, promoting financial literacy and gender equity in the value chain.

VI. CONTACT FOR SAMPLES & INQUIRIES

Head Office: Bimara-Twanzane Road, Bundibugyo Town Council, Uganda

Azoli Bahati: Manager, AFCU