

Characteristics of Different Coco Beans

- ❖ A good chocolate maker, like any maker of good wine or coffee, pays attention to the raw beans being used to produce chocolate. There are four main varieties of the cacao plant: forastero, criollo, trinitario, and national.
- ❖ Forastero variety dominates in world chocolate production with share of approximately 80-85%. Forastero is primarily cultivated in Ghana, Nigeria, Ivory Coast, New Guinea, Brazil, Malaysia & Indonesia. and is known as bulk cocoa. This cocoa is generally earthy and simple.
- ❖ Criollo variety make up less than 1 to 5% of the total crop production in the world. Criollo cocoa is often fruit forward, very aromatic, and has very little bitterness. Criollo is the rarest and most expensive cocoa on the market, and is native to Central America, the Caribbean islands, and the northern tier of South American states.
- ❖ The Trinitario beans are a natural hybrid resulting for the cross pollination between the Criollo and Forastero beans. They account for 10%-13% of the global cocoa production. It has the robustness & high yield of Forastero beans along with the sublime taste of Criollo beans. They are also found in the Caribbean islands, Venezuela, and Colombia and also in some parts of South-East Asia.
- ❖ The least known cacao, and fourth variety is national. This bean variety was only recently discovered in Peru. It is regarded as the world's rarest cacao. Chocolates made with national beans are rich, creamy, and with little bitterness.