



CACAO LATITUDES



Solomon Islands Cacao

Pacific islands countries like Solomon Islands are particularly vulnerable to the adverse effects of climate change.

Despite the challenges that come their way they are resilient, humble and happy people. Agriculture and fishing are the mainstays of village life. Most are rural villagers who depend on subsistence agriculture for sustenance. Any surplus crops are bartered or sold at the markets or, as in the case of cocoa, sold to an exporter who ferments, dries, grades and prepares for export. Most Solomon Islanders are therefore self-employed and this is one of the reasons that we choose to work with this small Pacific Islands nation. When we trade with Solomon Islands we know that the money is distributed well amongst the community rather than going to one person. Women too participate in cocoa farming creating economic opportunity for mothers and education opportunities for children.

However our main attraction is the superior quality and flavour of the cocoa beans.



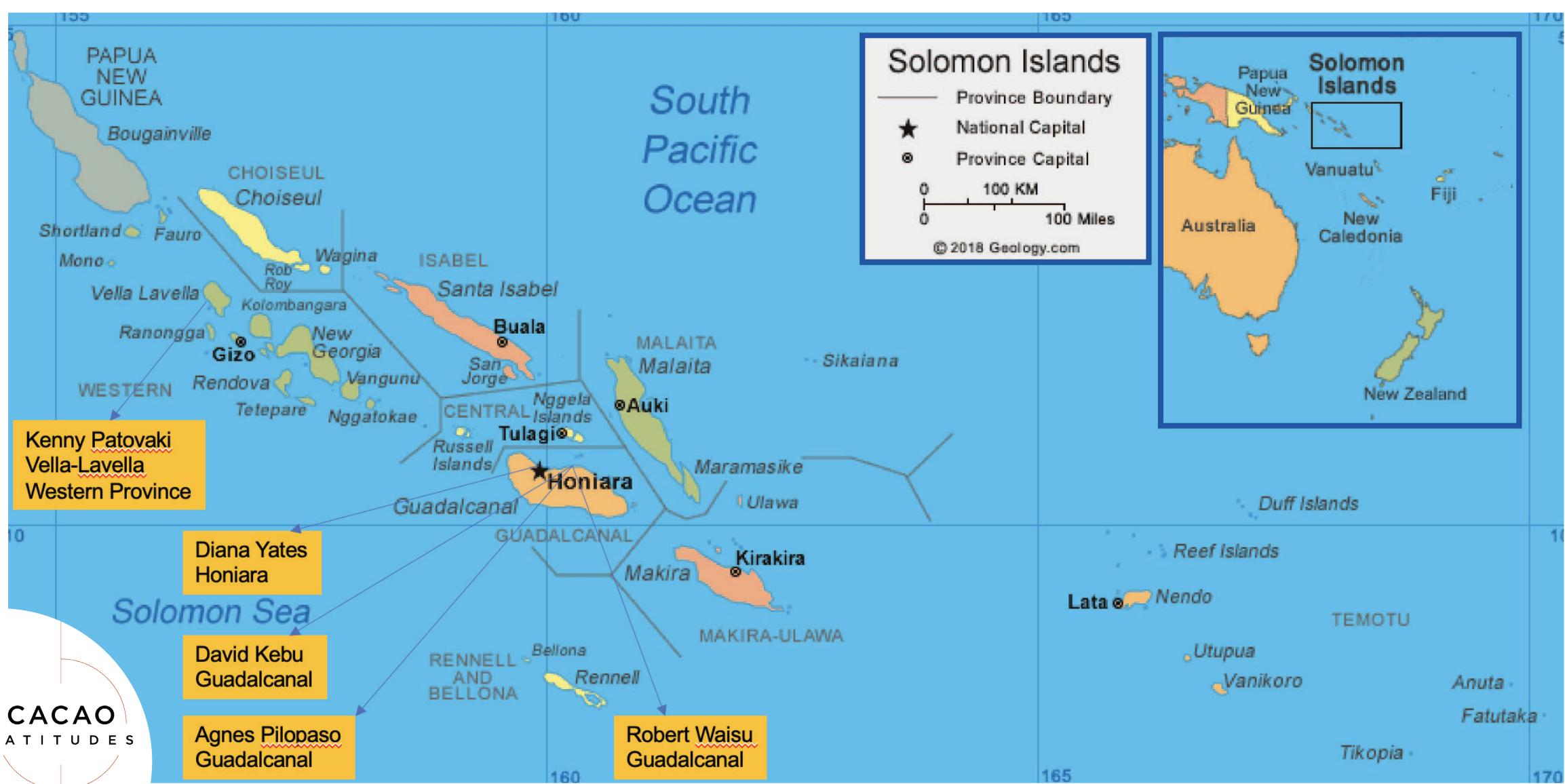
We're COMM!TED to supporting the hard-working producers in the Solomon Islands



Farming is hard work. Globalization, technology, weather, pandemics, supply chain difficulties and changing consumption habits have all contributed to uncertainty in the agriculture industry in the 21st century. In the Pacific Islands, communities are additionally faced with the worst effects of climate change whilst being one of the smallest carbon emitting regions. By working with local farmers, Cacao Latitudes offers new markets for their cocoa beans and an opportunity to take advantage of a stable source of added income. In return, local farmers help Cacao Latitudes to live up to its industry-leading standards or providing high quality beans. Farmers are the backbone of the rural economy in Solomon Islands, and we're proud to support them and their communities with partnership opportunities that offer real sustainable benefits for all.



Cacao Latitudes Farmer Location



Farmer Profiles



EXPORTER/FARMER - Agnes Pilopaso

TERRIOR - Guadalcanal Province.

CLIMATE - Tropical warm climate with volcanic soil

CATAGORY - Single farmer/community

ORIGIN

Agnes lives in Guadalcanal Province. Her family's cocoa plantation is located a few kilometers from the Capital City.

MAXIMUM VOLUME - Up to 2 Mt in 2021

VARIETAL

Heirloom cacao, brought to the Solomon Islands in the 1950s from Papua New Guinea and Fiji, while the Solomon Islands was under the British Protectorate. Little is known about the genetic origin of the cacao, but the trees show Trinitario & Amelonado traits. The following species present: Amelonado, forastero, criollo, trinitario and nacional.

TASTING NOTES

HARVEST - all year round with peak April - Aug

POST HARVEST TREATMENT

6 days fermentation in wooden boxes and 7 days drying with roofed solar dryers

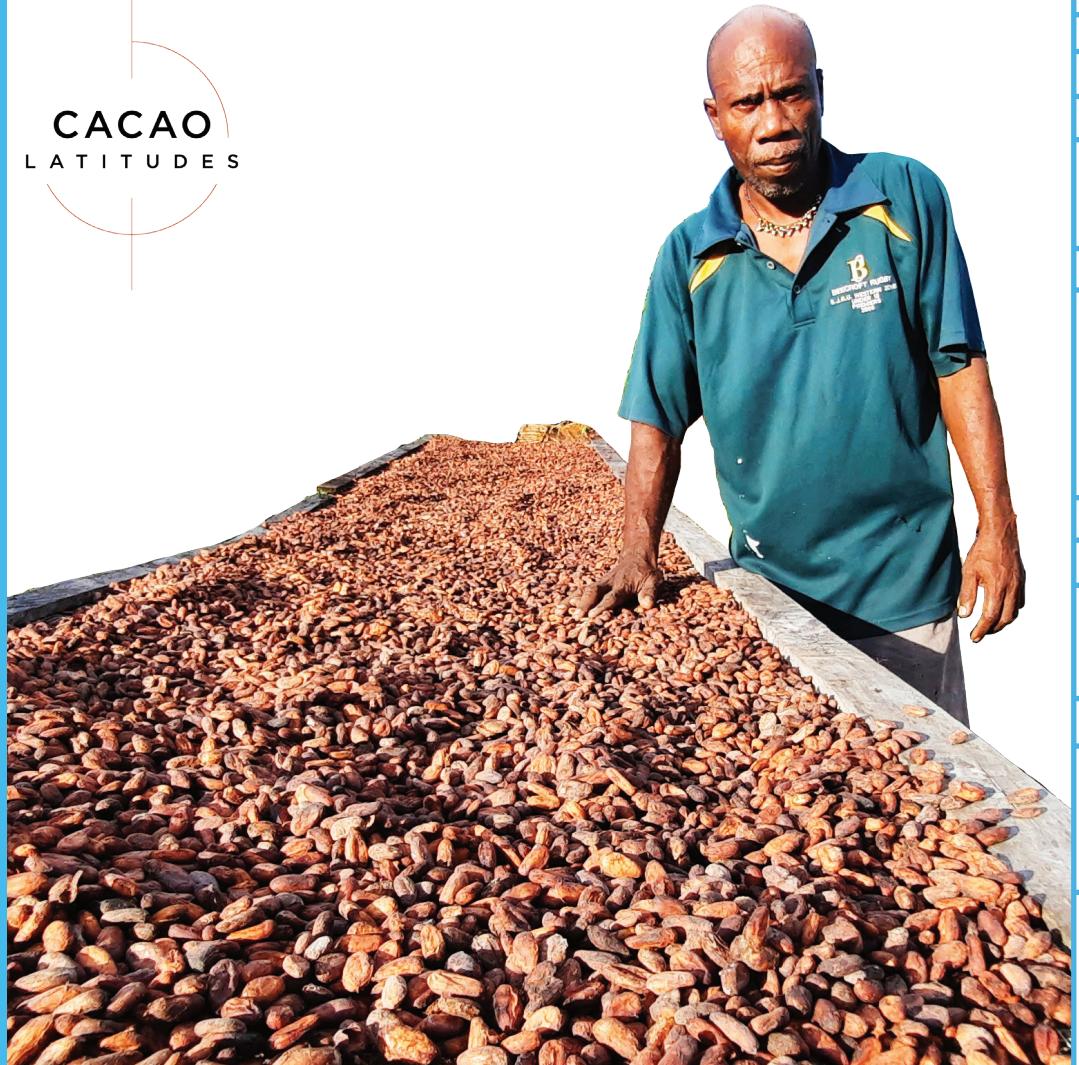
ALTITUDE - Less than 10 meters above sea level

CACAO SOURCE - Family plantation of 175 hectares.

SUSTAINABLE MANAGEMENT SERVICES

- Training of family members and tribe in pruning cocoa tress.
- Management of cocoa harvesting process.
- Agnes has had a couple of international participation of her cocoa beans & received international recognition as a result of her cocoa bean processing qualities.

Farmer Profiles



EXPORTER/FARMER - David Kebu

TERRIOR - Guadalcanal Province.

CLIMATE - Tropical warm climate with volcanic soil

CATAGORY - community of 11 farmers single-terroir

ORIGIN

David lives on the Guadalcanal Province where his cocoa plantation is located. All his fermentation and drying are done at his operation.

MAXIMUM VOLUME - Up to 2 Mt in 2021

VARIETAL

Heirloom cacao, brought to the Solomon Islands in the 1950s from Papua New Guinea and Fiji, while the Solomon Islands was under the British Protectorate. Little is known about the genetic origin of the cacao, but the trees show Trinitario and Amelonado traits. The following species present: Amelonado, forastero, criollo, trinitario and nacional.

TASTING NOTES - Strong fruity acid; spicy (cinnamon; Cardamom)

HARVEST - all year round with peak April - Aug

POST HARVEST TREATMENT

6 days fermentation in wooden boxes and 7 days drying with roofed solar dryers

ALTITUDE - Less than 15 meters above sea level

CACAO SOURCE

Smallholder farms of 2 hectares with extra sourcing of wet beans from 11 surrounding farmers who have an average of 1-2 hectares each. Cocoa provides an important source of income for family finance to the famers communities.

SUSTAINABLE MANAGEMENT SERVICES

- Training farmers in pruning cocoa trees; • Rejuvenation of farms;
- Provisions of grain pro equipment: solar bubble dryer, introduced into the Solomons to help dry beans in the rainy weather. It uses solar panels & a battery to drive a fan which helps remove moisture over a number of days. if it is sunny then the cover is zipped open and beans dry in the sun, when it rains, they cover the beans up. If it rain for an extended period they turn the fan on so that the beans keep drying.

Farmer Profiles



EXPORTER/FARMER - Kenny Patovaki

TERRIOR

The island of Vella Lavella is one of many islands that make up the Western Province region of the Solomon Islands

CLIMATE - Tropical with volcanic soil. Area affected by Cyclones during Nov/ March

CATAGORY - Single-farmer/ community, single-terroir

ORIGIN

Kenny lives on Paspaskato Island and his fermentation and drying are there but his cocoa trees are on Vella Island

MAXIMUM VOLUME - Up to 2 Mt in 2021

VARIETAL

Heirloom cacao, brought to the Solomon Islands in the 1950s from Papua New Guinea and Fiji, while the Solomon Islands was under the British Protectorate. Little is known about the genetic origin of the cacao, but the trees show Trinitario and Amelonado traits. The following species present: Amelonado, forastero, criollo, trinitario and nacional.

TASTING NOTES - Strong red fruit (large brown beans)

HARVEST - all year round

POST HARVEST TREATMENT

6 days fermentation in wooden boxes and 7 days drying with roofed solar dryers

ALTITUDE - Less than 10 meters above sea level

CACAO SOURCE

Smallholder farms of 2-3 hectares including family plots. Cocoa is intercropped with food gardens or other cash crops like coconut.

SUSTAINABLE MANAGEMENT SERVICES

- Training farmers in pruning cocoa trees;
- Rejuvenation of farms;

Farmer Profiles



EXPORTER/FARMER - Diana Yates

TERRIOR

Guadalcanal is one of the largest Island provinces in Solomon Islands. The Solomon Islands Capital - Honiara, is situated in this Island

CLIMATE - Tropical warm climate with volcanic soil

CATAGORY - Single-farmer/ community, single-terroir

ORIGIN

Diana lives in the Capital City, Honiara and works with farmers from all provinces including Isabel, Guadalcanal and Makira

MAXIMUM VOLUME - Up to 2 Mt in 2021

VARIETAL

Heirloom cacao, brought to the Solomon Islands in the 1950s from Papua New Guinea and Fiji, while the Solomon Islands was under the British Protectorate. Little is known about the genetic origin of the cacao, but the trees show Trinitario and Amelonado traits. The following species present: Amelonado, forastero, criollo, trinitario and nacional.

TASTING NOTES - Strong red fruit

HARVEST - all year round

POST HARVEST TREATMENT

6 days fermentation in wooden box, covered with banana leaves and 7 days monitored drying in sun-light

ALTITUDE - Less than 10 meters above sea level

CACAO SOURCE

Smallholder farms of 2-5 hectares including family plots. Diana works with 88 small holder farmers covering approximately 32 hectares in total. These farmers rely on her co-ordination and services for income for their families. Of her farmers there are equal numbers of men and women.

SUSTAINABLE MANAGEMENT SERVICES

- Training farmers in pruning cocoa trees
- Maintenance of cocoa trees
- Increasing cocoa knowledge on optimal times to harvest ready pods.

Farmer Profiles



EXPORTER/FARMER - Robert Waisu

TERRIOR - Guadalcanal Province.

CLIMATE - Tropical with volcanic soil.

CATAGORY - Single-farmer/ community,

ORIGIN

Robert's cocoa plantation is located on Guadalcanal province, a few kilometers from the capital city of Honiara.

MAXIMUM VOLUME - Up to 2 Mt in 2021

VARIETAL

Heirloom cacao, brought to the Solomon Islands in the 1950s from Papua New Guinea and Fiji, while the Solomon Islands was under the British Protectorate. Little is known about the genetic origin of the cacao, but the trees show Trinitario and Amelonado traits. The following species present: Amelonado, forastero, criollo, trinitario and nacional.

TASTING NOTES - Strong red fruit (large brown beans)

HARVEST - all year round with peak April - Aug

POST HARVEST TREATMENT

6 days fermentation in wooden boxes and 7 days drying with roofed solar dryers

ALTITUDE - Less than 10 meters above sea level

CACAO SOURCE

Smallholder farm of 2 hectares with extra sourcing of wet beans from 11 surrounding farmers who have an average of 1-2 hectares each.

SUSTAINABLE MANAGEMENT SERVICES

- Training of family members and tribe in pruning cocoa trees.
- Management of cocoa harvesting process.
- Robert is an experienced cocoa trainer who facilitates training throughout Solomon Islands on cocoa management.

