



CRAFTING MARKETS

COCOA ORIGIN REPORT

West Bali

Bali is the best-known island in the Indonesian archipelago. The island is home to the complex Subak irrigation system, a rich Hindu culture that dates back to the 10th Century, and a UNESCO world heritage site. It's based on the Tri Hita Karana philosophy, a self-described relationship between humans, the Earth, and the Gods which in many ways reflects the mindset of Balinese people.

INDONESIA West Bali

West Bali have heirloom trees with roots back in Soconusco Mexico originally planted in sustainably managed smallholder plots along with coffee and other crops across the Western parts of the island. Today, Jembrana is the largest growing area across the island with most smallholder farmers organized under the Kerta Semaya Samaniya (KSS) cooperative. Founded in 2006, they faced numerous challenges including bankruptcy. In 2011 local NGO Kalimajari joined KSS and helped the cooperative become the first organic certified cacao from South East Asia



Quality and post - Harvest

The Kerta Semaya Samaniya (KSS) cooperative collects wet cacao and controls the whole post-harvest process. They ferment and dry at their own facility.

Fermentation: 6 days, wooden box system	Drying: 6-8 days on average	Bean size: 95 beans per 100 gram	Variety: Java A Criollo, Trinitario
Sorting: Hand sorted	Certification(s): Organic and Rain Forest Alliance	Other crops: Jackfruit, mangosteen, snakefruit, bananas, coconut palm trees	Harvest season: July-Sept
Bag size: 62,5 kg	Bag type: Polypropylene	Cadmium: 0.98 mg/kg	

Flavour profile

The flavour profile is very consistent Kerta Semaya Samaniya (KSS) cooperative uses strict protocols to control the full process of fermentation and drying.



Cherry Jam



Sandalwood



Wild Honey



Walnuts

