



## **Quality**

(Micah Carr-Hill, Head of Taste)

My name is Micah Carr-Hill and my role at Green & Black's is Head of Taste, sourcing organic cacao beans is crucial. What we can't do is just source any old organic cocoa beans. We must make sure that we source great quality which we source from places that provide us with this, so Dominican Republic and Belize.

(Armando Choco - General Manager TCGA)

Because we need quality cacao beans to make into the Maya Gold bar we fully trust the farmers. The farmers know that they have to be good cacao beans, well flavoured, well fermented, well dried for them to access the good price.

(Justino Peck – farmer and TCGA member)

Cacao doesn't like too much wet area, it doesn't grow well in swampy areas, it grows on slopes and at foothills. What happens is the tree likes loose fertile soil for it to produce, so here it's just excellent to plant cacao. This is what the tree will feed on, these are all dropped leaves, so we have 2-3 ft of solid soil.

(Micah Carr-Hill, Head of Taste)

There are 3 types of cacao beans, there's trinitario, criollo and forastero, and about 97% of the world's beans are forastero variety which are known as bulk or ordinary beans. Trinitario beans which are one part of the fine or full flavour beans are much rarer but they produce much more complex flavours. So, when you have a bar of Green & Black's you have a much more complex flavour than a lot of the chocolate that's out there.

(Armando Choco - General Manager TCGA)

We grow only trinitario cacao beans which make up only 2% of the world's cacao source because they make the best tasting chocolate.

(Justino Peck – farmer and TCGA member)

Here our cacao is thought to be a premium quality and it's excellent for making chocolate.

(Armando Choco – General Manager TCGA)

Green & Black's want to produce the best tasting chocolate possible. At the TCGA the farms come together to share knowledge and their experience we supply only the best cacao to Green & Black's.

(Alvaro Pop – farmer)

We teach our farmers a lot about quality, this is when we teach about fermentation and field maintenance in general. When it comes to quality of the final product we focus on quality and make sure we are doing the right thing. Quality control is very important, I make sure I check the beans prior to putting them on the scale and then I check for moisture content and fermentation.

(Micah Carr- Hill, Head of Taste)

Sourcing the best quality ingredients is the most important thing when it comes to producing the best quality chocolate, that is what it's all about.