



# Elizabeth Garden Group

She was born in Venezuela in the year 2019 with the purpose of contributing to the technical and practical development in terms of production and export of Latin American cocoa

## Commercial Activity

Her pillars are the producers who have inherited the ancestral system for cocoa treatment, the versatility of allies and finally the clients, who have shown a high level of trust.

## The Post-Harvest Protocols

- We work with fresh cocoa.
- For beans with less than 70% fermentation, we dry directly on wooden crates and cement for 5 days.
- For beans with a higher fermentation it is necessary to use wooden crates for 3 days for subsequent drying in drawers for 5 days.
- In both cases the process ends with the use of a dryer for 24 hours and a sorting machine.
- It is packaged in 60 kg jute bags and moved to the port warehouse where they are fumigated with aluminum phosphate for 10 days.
- In case the client requires, green packs are used.
- The containers are lined with Kraft paper, cardboard and dry packs to absorb moisture.



**17** Communities supported

**7** Indigenous communities supported

**1,535** TM per year

**100%** Free of child labor

**+1,500** Farmers

**2.25** Dollars per Kg

**8** Containers per export

## F2 VENEZUELAN COCOA



Río Caribe



Sur del Lago



Carenero

# Venezuelan Cocoa

## General Characteristics



QUALITY DETAILS	100 Bean Weight	Humidity* %	Split grain damage by insect, fiat, slate and black	Multiple Beans	Moldy	Violet %	Fermentation	CREOLED
F2 SUR DEL LAGO	> 1.2G	< 7.5%	< 3%	< 3%	< 1%	< 15%	60 > 70	25% > 30%
F2 CARENERO	> 1.2G	< 7.5%	< 3%	< 3%	< 1%	< 15%	50 > 70	5% > 10%
F2 RIO CARIBE	> 1.2G	< 7.5%	< 3%	< 3%	< 1%	< 15%	50 > 70	15% > 20%
F1 CARENERO	> 1.2G	< 7.5%	< 3%	< 3%	< 1%	< 15%	70 > 80	5% > 10%
F1 MÉRIDA	> 1.2G	< 7.5%	< 3%	< 3%	< 1%	< 15%	70 > 80	30% > 40%
F1 OCUMARE	> 1.2G	< 7.5%	< 3%	< 3%	< 1%	< 15%	70 > 80	40% > 50%
F1 CUYAGUA	> 1.2G	< 7.5%	< 3%	< 3%	< 1%	< 15%	70 > 80	30% > 40%



# Natural Cocoa Powder

## Packaging

Inner bag: Polypropylene External Bag: Kraft paper  
Net Weight: 25 Kg

## Shelf Life

24 months in good conditions of storage

## Sensory Characteristics

Aspect: Finest homogeneous powder  
Odour: Typical, without any strange odor  
Flavor: Typical, without any strange taste  
Color: Dark Brown

## Physical/Chemical Parameters

Humidity: <3%  
% Fat Content: 10 - 12%  
Fineness: >99% (200 mesh)  
pH: 4.6 - 5.7%

## Microbiological Data

Plate count: <5,000 ufc/gr  
Mold: <50 ufc/gr  
Yeast: <50 ufc/gr  
Coliforms: <10 col/gr

Enterobacteriaceae: Negative/g  
E.Coli: Negative/g  
Salmonella/25gr: Negative

## Pesticide-Residues

Not detectable (a reporting limit of 0,01 mg/kg is required for the analysis)

## Contaminants and other Chemical Residues

Contaminants and other chemical residues according to the valid legal framework (f. ex. Commission Regulation (EC) No. 1881/2006) related to maximum limits for specific contaminants in foodstuffs

# Cocoa Butter

## Packaging

Inner bag: Polypropylene External Box: Corrugate Box  
Net Weight: 25 Kg

## Shelf Life

24 months in good conditions of storage

## Sensory Characteristics

Aspect: Solid block of butter  
Odour: Typical, without any strange odor  
Flavor: Typical, without any strange taste  
Color: Light Yellow

## Physical/Chemical Parameters

FFA%: 0.5 to 1.75% / Melting Point: 32 to 35 OC  
Moisture: Max 0.2%  
Saponification value: 189-199 mg KOH/g  
Unsaponifiable matter: Max 0.35%  
Peroxides content: Max 1 Meq/g

## Microbiological Data

Plate count: <5,000 ufc/gr  
Mold: <50 ufc/gr  
Yeast: <50 ufc/gr  
Coliforms: <10 col/gr

Enterobacteriaceae: Negative/g  
E.Coli: Negative/g  
Salmonella/25gr: Negative

## Pesticide-Residues

Not detectable (a reporting limit of 0,01 mg/kg is required for the analysis)

## Contaminants and other Chemical Residues

Contaminants and other chemical residues according to the valid legal framework (f. ex. Commission Regulation (EC) No. 1881/2006) related to maximum limits for specific contaminants in foodstuffs

# Cocoa Liquor Paste

## Packaging

Inner bag: Polypropylene External Box: Corrugate Box  
Net Weight: 25 Kg

## Shelf Life

24 months in good conditions of storage

## Sensory Characteristics

Aspect: Solid, homogeneous  
Odour: Chocolate  
Flavor: Chocolate Bitter  
Color: Dark Brown

## Physical/Chemical Parameters

Humidity: <2%  
% Fat Content: 51 - 53%  
Fineness: >99% (200 mesh)  
pH: 4.6 - 5.7%

## Microbiological Data

Plate count: <5,000 ufc/gr  
Mold: <50 ufc/gr  
Yeast: <50 ufc/gr  
Coliforms: <10 col/gr

Enterobacteriaceae: Negative/g  
E.Coli: Negative/g  
Salmonella/25gr: Negative

## Pesticide-Residues

Not detectable (a reporting limit of 0,01 mg/kg is required for the analysis)

## Contaminants and other Chemical Residues

Contaminants and other chemical residues according to the valid legal framework (f. ex. Commission Regulation (EC) No. 1881/2006) related to maximum limits for specific contaminants in foodstuffs