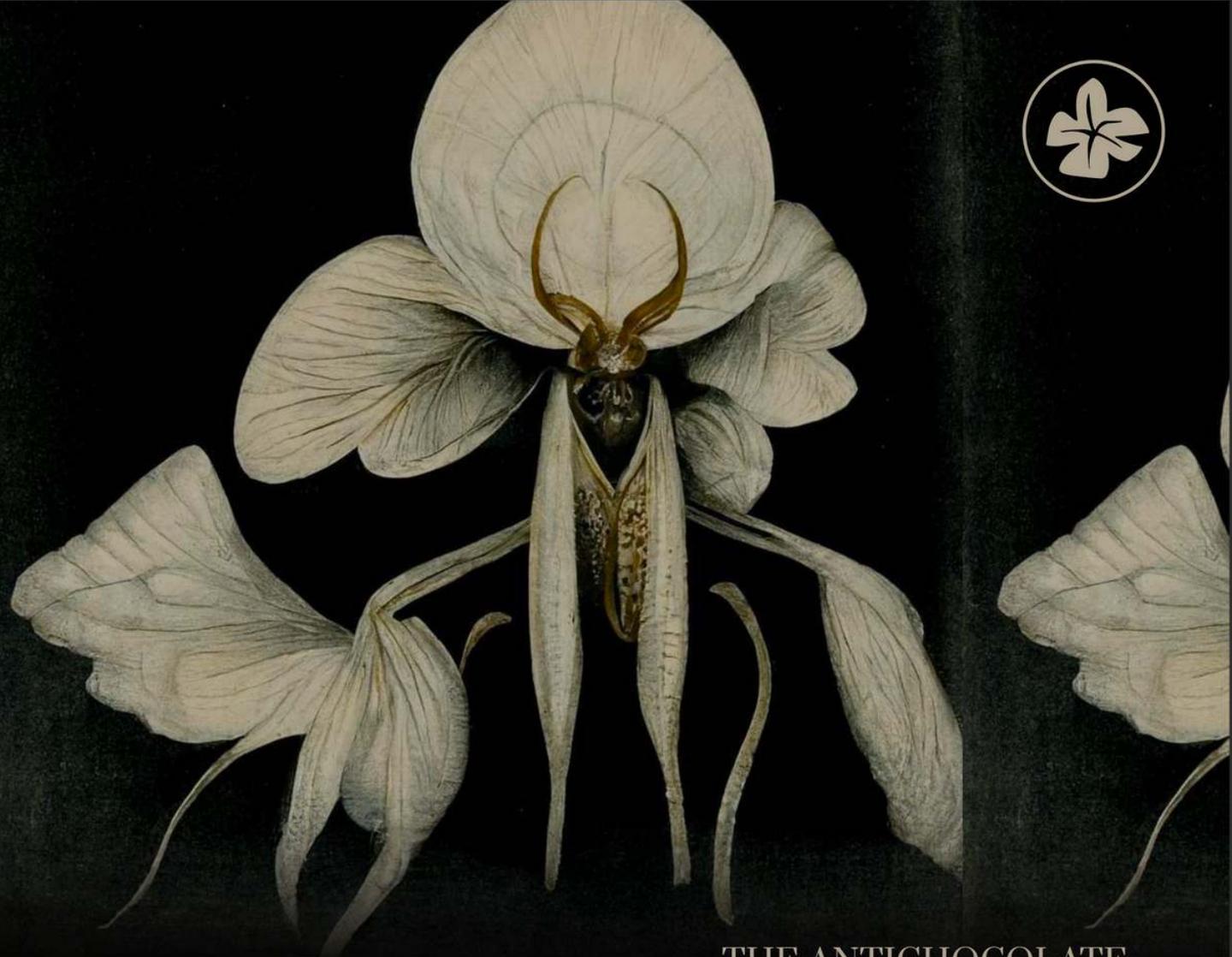




PRÉSENTATION

COCCOAIÏAN



THE ANTICHOCOLATE



Reimagining Cocoa: A Supply Chain Revolution



Mass Volume - Bad Fermentation
Liquor, Butter, Powder
Bitter or Acid Taste
Priced & Managed by **Future Market**

Dutching / Alkalization:
Chemical Blend with Potash
or Ammoniac
Adding Sugar and Milk:
Couverture chocolates for Pro

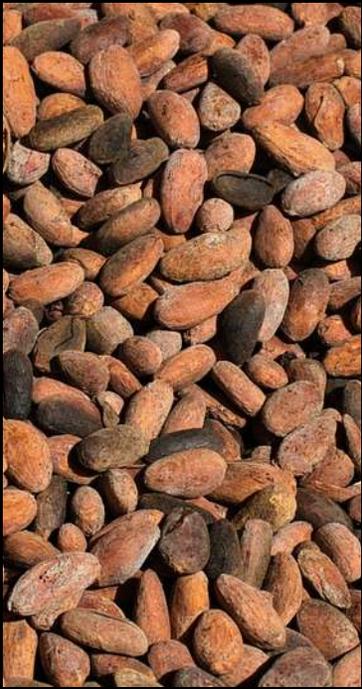
High Margins
Priced & Managed by
chocolate makers' **Brand**



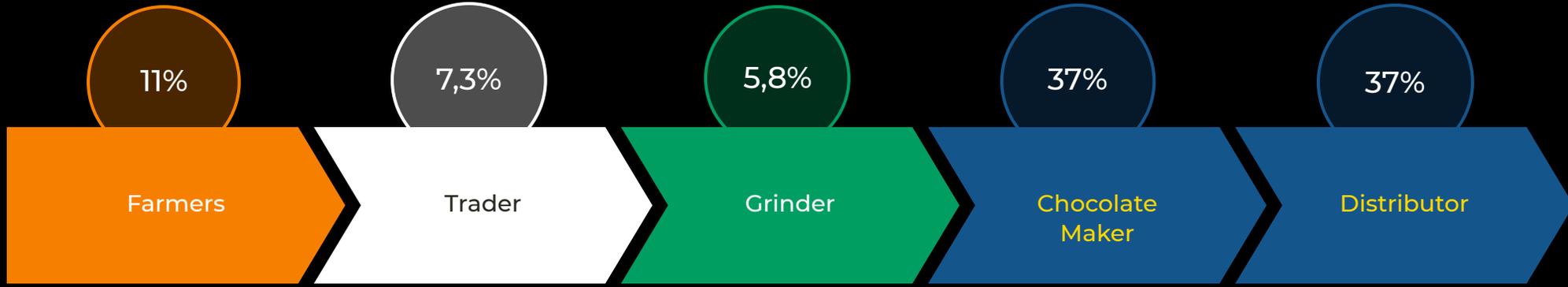
Unique Fermentation Technology
Sweet taste
Priced & Managed by **Us**

Smooth manufacturing
process
Preserves natural taste
Nor chemical or synthetics

Pure Chocolate = Cocoa +
Sugar only
Priced & Managed by **Us**

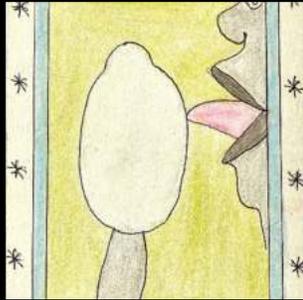


Fair Share: Rebalancing Value in Cocoa



Cocoaian brings a fine chocolate made at Origin

Unique combination from Fermentation to Processing Technology



A **Better Tasting** Chocolate

No astringency, no bitterness

No added aroma

Clearer flavors

More delicate

Extreme fineness < 20 μ m



A **Healthier** Chocolate

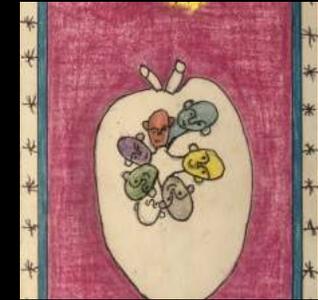
No Dutching process

Low Sugar

No Chemical Process

No Allergen

More Cocoa



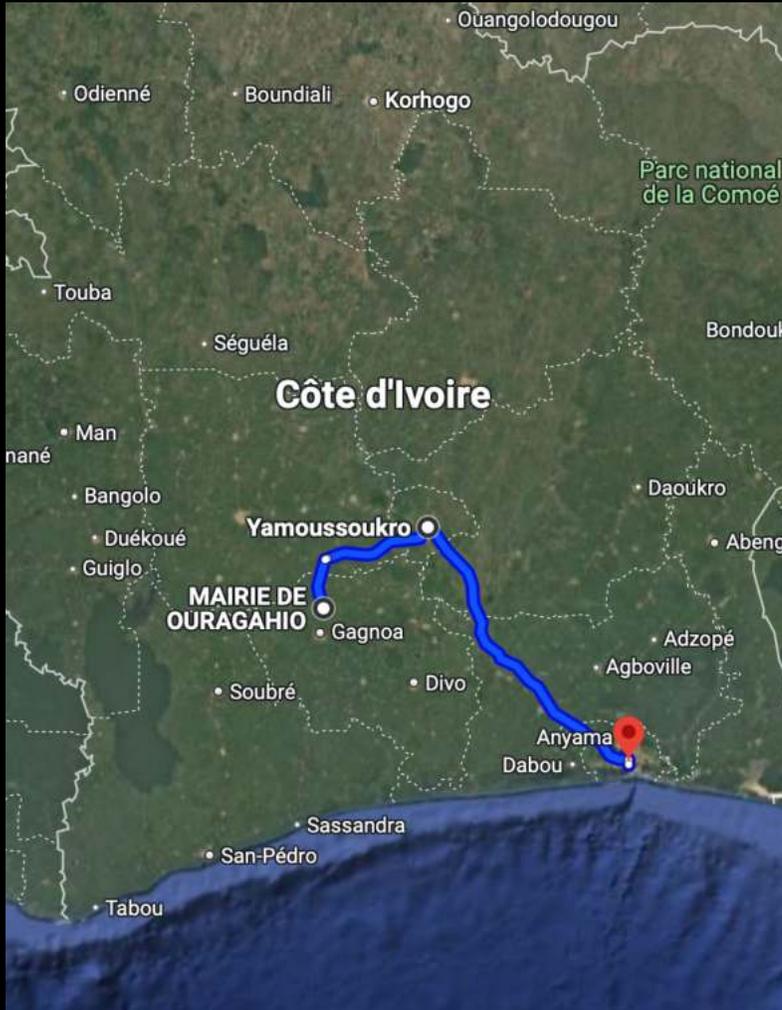
A **Trully Ethical** Chocolate

1st Mile Problem solved - Real Traceability

Direct Responsibility - We buy from Farmers

Reimagining relationship with the farmers -
We create non farm's jobs

Where we are?



Buying Pods & Beans' Fermentation

OURAGAHIO: Located 280 kilometers northwest of Abidjan and just 15 kilometers from Gagnoa, Ouragahio sits at the heart of Côte d'Ivoire's cocoa region. Here, in the ancestral lands of the Bété people, who were among the first to embrace cocoa cultivation in the early 20th century, we source our cocoa beans and implement our innovative fermentation process. The Bété community, historically known for their resistance to colonial exploitation and their deep connection to the land, has maintained a unique relationship with cocoa cultivation, transforming it from a colonial crop into a cornerstone of their cultural identity.

Producing Chips

YAMOUSSOUKRO: Our chocolate production currently takes place at the Institut National Polytechnique Félix Houphouët-Boigny in Yamoussoukro, Côte d'Ivoire's political capital. This temporary setup, leveraging the institute's advanced facilities, is paving the way for our future factory in Ouragahio. The planned facility will be built near our fermentation center, creating a revolutionary bean-to-bar operation that combines our proprietary fermentation technology with local expertise, while contributing to the economic development of this historic cocoa-growing region.

The farmers



Coopérative Criollo Du Fromager

In the village of Mama, located in the sub-prefecture of Ouragahio, 15 kilometers from Gagnoa, the **Criollo du Fromager cooperative** was established on April 3, 2022, bringing together 110 cocoa producers. This cooperative, chaired by Porquet Niangoran Khablan Alain Patrice, is rooted in a region historically tied to cocoa cultivation: the Bété country, specifically the Gôh region. The cooperative focuses on the production, marketing, and processing of agricultural products (coffee-cocoa) from both its members and its own production. It is particularly noteworthy as it is situated in the heart of a traditional cocoa-producing area, where the Bété people, one of the first communities to embrace cocoa cultivation in the early 20th century, have developed unique expertise. Today, these 110 producers continue this tradition while seeking to modernize their practices through the cooperative structure, notably by developing import-export activities and engaging in community development initiatives.

The pilote plant

Plant in Yamoussoukro

The Yamoussoukro pilot facility, housed within the Institut National Polytechnique Félix Houphouët-Boigny (INP-HB), represents a significant step in Côte d'Ivoire's chocolate-making capabilities. With a storage capacity of 50 tonnes, the facility features two main processing areas: the "brown room" for initial processing and the "green room" for chocolate making. The brown room is equipped with a laboratory for humidity testing and HPLC residue analysis, along with cleaning, calibration, and winnowing equipment that can process up to 300kg/h. The green room houses state-of-the-art equipment including a roaster capable of processing 45kg per batch (up to 1 tonne per day), ball refiners achieving exceptional fineness, and a butter press with a 100kg daily capacity. The facility's chocolate production line can process up to 300kg per day, with an integrated tempering unit. While this facility serves as our current production hub, it is a temporary solution until Septembre 2025 as we prepare for the construction of a **new factory in Ouragahio with a capacity of 1,000 tonnes** per year, which will significantly scale up our local chocolate production capabilities and strengthen our commitment to value addition at origin.



New Plant



Plant in Mama

Our future **chocolate manufacturing facility**, located in **Mama**, just north of **Gagnoa**, will have a production capacity of **1,000 tonnes per year**. Built to the **highest international standards**, it will comply with **EU Regulation CE 852/2004, ISO 22002-1, BRC Food Safety Standard, and IFS Food Safety**, ensuring excellence in food safety and quality.



Strategically positioned in a **rural area**, the facility will contribute to the **industrialization of the region**, benefiting from **state incentives** as part of the **Zone C classification by CEPICI**. It will serve as a model for **sustainable and inclusive development**, promoting **gender equality, skilled employment, and innovative cocoa processing techniques** that enhance the **selection and expression of unique cocoa flavors**. Through this approach, we reaffirm our commitment to producing **exceptional, traceable, and ethical chocolate**, directly from origin to the final product.

Heneni



This chocolate reveals a delicate balance of **floral notes** harmoniously blended with a **silky, creamy texture**. As the chocolate melts, the initial floral bouquet evolves gracefully, while the smooth, creamy mouthfeel develops gradually, creating a sophisticated tasting experience.



Ingredients: Cocoa 70%, Sugar 30%

Total Fat content: 52,86%

Salt: 0,8%

Glucids: 33,58%

Viscosity: 2,76 Cps

Klaman



This chocolate offers a vibrant profile where **fruity notes** are enhanced by **bright, tangy undertones**. As the chocolate melts, the initial burst of fruit flavors develops into a pleasant acidity, creating a lively tasting experience.



Ingredients: Cocoa 90%, Sugar 10%

Total Fat content: 55,38%

Salt: 0,82%

Glucids: 29,81%

Viscosity: 2,76 Cps

Saramani



This chocolate presents a sophisticated profile where umami depth meets elegant tannic notes. As the chocolate melts, the initial savory complexity unfolds into refined tannins, creating a rich and mature tasting experience.



Ingredients: Cocoa 80%, Sugar 20%

Total Fat content: 47,57%

Salt: 0,81%

Glucids: 37,62%

Viscosity: 2,76 Cps

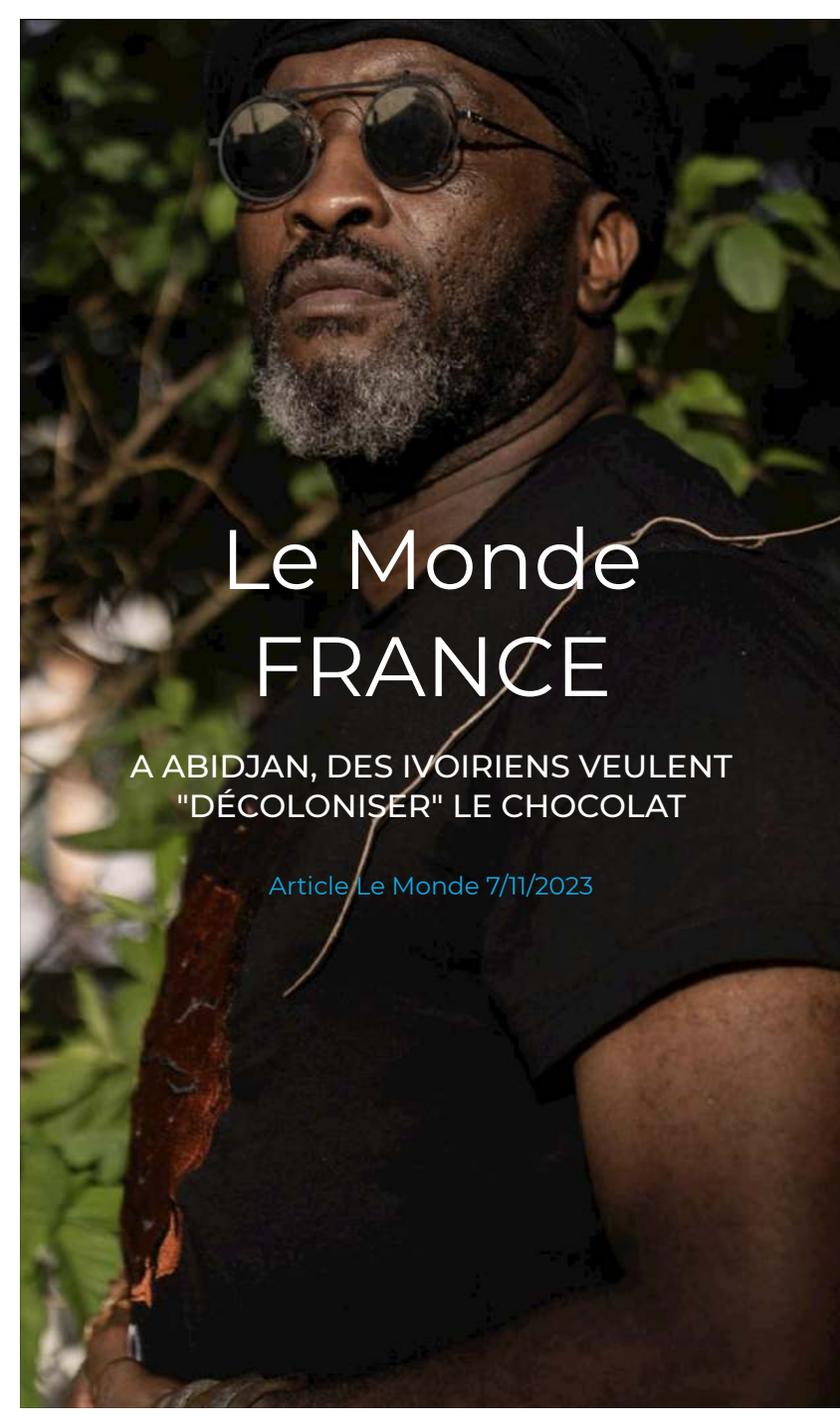
POP



This infusion unveils a delicate balance of **roasted cocoa notes** harmoniously intertwined with a **light, velvety texture**. As it steeps, the initial deep cocoa aromas evolve gracefully, while the smooth, lingering finish reveals subtle hints of dried fruit and warm spices, creating a refined and comforting tasting experience



Ingredients: 100% fermented shell
No heavy metals
No pesticide



Le Monde FRANCE

A ABIDJAN, DES IVOIRIENS VEULENT
"DÉCOLONISER" LE CHOCOLAT

[Article Le Monde 7/11/2023](#)



Washington Post USA

A HAVEN FOR CREATIVES, CULTURE AND
CHOCOLATE IN WEST AFRICA

[Article Washington Post 2/2/2024](#)



NZZ SWITZERLAND

A STARTUP'S DREAM: TRANSFORM IVORY
COAST FROM COCOA EXPORTER TO
GOURMET CHOCOLATE PRODUCER

[Article NZZ 4/4/2024](#)