



CRAFTING MARKETS

COCOA ORIGIN REPORT

Camino Verde

Camino Verde is a fermentation center in Duran, right outside Guayaquil. They apply their **scientific knowledge** of fermenting cacao to hone a unique method, and are dedicated to high-quality, flavourful beans.

Camino Verde was born after Vicente Norero had the experience of taking over a damaged cocoa farm. He nourished it back to life and this farm became a model cocoa plantation in Ecuador. Using his background in **microbiology**, Vicente worked on a **unique approach to fermentation** methods to produce a variety of flavours. This fermentation center allows Vicente to set aside exceptional and unique micro lots.

ECUADOR Camino Verde

Ecuador is home to the prestigious Arriba or Nacional fine flavor cacao (F.F.C.) and used by Camino Verde. They have a **state-of-the-art fermentation facility** and produce high-quality cocoa beans, are a result of a close relationship with their **farmer network** built on respect, trust, and loyalty. They ensure a support system where they're **paid fairly**, receive training on ways to **improve their land**, and promote organic farming practices and fertilizers.

The Camino Verde farming and harvesting program guarantees farmers not only get greater productivity and healthy beans but also a higher price for their work.

Est year: 2006

Lot: LUE-15032-09023-CMNL

Harvest year: 2023

Region: Guayas and
Santa Elena

Type: Social Enterprise

Average Farm Size: 2-3Ha

105 farmers
network

Farm gate price
Market + Incentives
based on quality and
sustainability



Quality and post - Harvest

These cocoa beans come from Guayas (GU) and Santa Elena (SE). The beans from Guayas have been selected from a small farmer producer "Milagro and Naranjal" as the ideal ones for fermenting. Santa Elena is a unique organic plantation project in the middle of the desert specifically in the Zapotal region. These beans offer an intense nuttiness and almond taste. They ferment and dry under the Camino Verde™ techniques at their facility.

Fermentation:
140 hours wooden box system.

Drying:
56h on average

Bean size:
88 beans per 100 gram

Variety:
Nacional

Sorting:
Hand sorted

Certification(s):
Organic

Other crops:
Grapfruit, Banana, Corn.

Harvest season:
August - November

Carton size:
20 kg

Bag type:
Carton with inner liner

Cadmium:
0,42 mg/kg

Flavour profile

Camino Verde controls the full process of fermentation and drying. Their microbiology and fermentation know-how is applied through strict protocols. Fermented with a combination of temperatures first high and then low. These beans develop a nice nuttiness with a soft tropical fruitiness



Cream



Jasmin



Nuts

