



CRAFTING MARKETS

COCOA ORIGIN REPORT

Bejofo Estate

On the fertile soils of the Ambanja district, part of the Sambirano valley we find the Bejofo Estate owned by Bertil Åkesson. Before Bertil bought the plantation back in 1998, it was owned by the government, like every plantation in Madagascar back then. Since then the drive has been to improve the quality and bring out the best of each crop that grows on the plantation.

MADAGASCAR Bejofo Estate

Bejofo Estate is an organic cacao orchard that makes up one part of a 2000 hectare Akesson Estate in northwest Madagascar's Sambirano valley. Akesson's Estate is divided into four smaller estates—Madirofolo, Menavava, Bejofo, and Ambolikapik. The cacao mainly consists of Trinitario trees that were brought to the island by the French, and a small part of Criollo. Over the years Bertil and his family have played an important role in elevating the standards toward high-quality cocoa. This is visible in the consistency throughout the years and the broad audience that has appreciated it for a long time.

Est year: 1998

Lot: 17/2022

Harvest year: 2022

Region: Sambirano

Type: Single Estate Plantation

Farm Size: 300Ha

600 workers contributed

Farm gate price
USD 4.50 per kg



Quality and post - Harvest

Bejofo Estate is a single plantation controlling the full process of post-harvest. They grow, ferment and dry at their own facility

Fermentation:
6 days

Drying:
7-14 days

Bean size:
82 beans per 100 gram

Variety:
Trinitario, Criollo

Sorting:
Hand sorted

Certification(s):
Organic

Other crops:
Pepper, Vanilla, Coffee, Peanuts

Harvest season:
October - January

Bag size:
65 kg

Bag type:
Jute

Cadmium:
0.31 mg/kg

Flavour profile

The flavour profile is very consistent as the plantation preserves the old varieties and controlling the post-harvest process. Strict protocols secure the highest quality comes out.



Citric



Red berries



Praline

