

CONTRACT MANUFACTURING SERVICE

We offer our contract manufacturing services to cacao producers and companies engaged in the agro-industrial transformation of cacao beans. Our services include the production of roasted cacao nibs, cocoa paste/liquor, and chocolate, tailored for both industrial applications and final consumers.



ROASTING

The selected cacao beans undergo a carefully controlled roasting process, with temperatures adjusted according to the variety. During this stage, key transformations take place, enhancing the cacao's aroma and refining its texture.

WINNOWING

The roasting process helps separate the dry husk from the cacao bean, using specialized machinery designed to ensure maximum efficiency.



GRINDING AND CONCHING

The cacao nibs then move on to the grinding process, where they are transformed from a solid, cool state into a warm, liquid form. At this stage, we obtain cocoa paste/liquor with a fineness of up to 20 microns. In addition, the conching process further develops the chocolate's texture and flavor.

TEMPERING AND MOLDING

Once the cocoa liquor or refined chocolate is obtained, it undergoes a precise tempering process that provides the chocolate bar with solidity and a glossy finish. At this stage, the exact amount is carefully deposited into each mold, which then passes through a cooling tunnel.



PACKAGING

The cocoa liquor or chocolate is packaged in corrugated boxes or according to the client's specific requirements. Chocolate bars can be wrapped using metallized film rolls with custom printing.