



For more information on our organic farming projects, sustainability initiatives and global supply chain, please visit:
www.tradinorganic.com



COCOA PROCESSING CROWN OF HOLLAND

**Sustainably sourced
from prime regions
around the world.**

Contact us:

usa.info@tradinorganic.com



Tradin Organic & Crown of Holland

Tradin Organic sources high-quality organic cocoa beans from various countries of origin, and processes them at our owned facility, the Crown of Holland in North Holland. The factory is entirely dedicated to processing certified organic and kosher, specialty cocoa beans into cocoa powder, butter, nibs, and liquor. We use cutting-edge technology and processing methods to ensure that our cocoa products deliver the finest flavor.

The Crown of Holland provides two roasting lines: a whole bean and a nib roasting line. Our whole bean roasting line allows us to produce deeply flavored cocoa products that let the bean origin shine. Our nib roasting line allows us to maintain consistency and produce more uniform end products. With both a nib and a whole bean roasting line, we can offer unique and broad variations of powders and cocoa products.

Organic Cocoa Products:

All products below are Organic and Kosher certified, and available from multiple origins. Fairtrade, Rainforest Alliance, and/or UTZ certifications are available upon request.

- Nibs
 - Multi-step precision cleaning ensures product has the lowest shell content in the market and is free from foreign materials.
- Liquor
 - Available in 25 kg. blocks, chunks, or powdered.
- Butter
 - Natural and deodorized available.
 - Available in 25 kg. blocks, chunks, or powdered.
- Powder
 - Alkalized: 10/12 & 20/22; Natural: 10/12 & 20/22
 - Now Available: Ultra High-Fat Cocoa Powder



Capabilities to Produce:

- Organic Chocolate Drink
- Organic Chocolate

Dairy Free and Alternative Sweetener Options Available





COCOA PRODUCTS ORIGIN STORIES

Organic Cocoa Project – Sierra Leone

In 2015, Tradin Organic began exploring opportunities for organic cocoa in Sierra Leone. During the first year, Tradin Organic worked closely with the farmers to set up the first organic cocoa sourcing project for farmers in the region. After working with a local partner for the first two years, Tradin Organic set up Tradin Sierra Leone (TSL), to increase its local presence and connect with farmers. Currently, TSL works together with 13,000 cocoa farmers, providing them with access to the world market and an organic premium for their cocoa. Once collected from farmers, the organic cocoa beans are processed at the Crown of Holland into cocoa butter, liquor, nibs, and powder.

In the coming months, the organic program will continue to expand into other cocoa growing regions and eventually connect with a total of over 33,000 farmers.



Organic Cocoa Sourcing – Peru

Having accumulated a few decades of experience sourcing organic cocoa in Peru, Tradin Organic has begun partnering with select farmers in different areas of Peru (Tarapoto, Pucallpa, Tingo Maria). Those small farmers receive technical assistance, planting material, and pre-project financing in some cases. Tradin Organic is guiding them throughout the whole process of organic certification and commits on buying their cocoa to ensure a sustainable future for those communities.

Tradin Organic has also developed an organic cocoa “farm gate” sourcing program, initiated in 2014. So far, 240 farmers have joined the program in 4 different areas and an organic purchasing center has been set up in each of the areas. Tradin Organic then pays the farmer directly in local currency and provides them with market information.

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