

CACAO

Our Forastero cacao comes from the most famous island in Indonesia—Bali. Our organic and fairtrade certified farmer community with around 100 members live in the Tabanan district.

The cacao beans are the seeds. In each pod, 20-60 beans can be harvested. For our cocoa nibs, the beans with the pulp are first fermented and then dried in the sun. During fermentation, the beans lose some of the bitter and pungent substances, becoming milder and develop pronounced aromas.



THE PROCESS



HARVESTING



FERMENTATION



DRYING



ROASTING-CRUSHING-SORTING

ENJOYMENT



ES TELER

Cacao Nibs gives additional texture to this Indonesian ice dessert. The assortment of soft fruits with the raw or roasted nibs is a perfect bite-combination.

NUSSECKE

A german triangle-shaped pastry made of hazelnuts and normally coated with chocolate. Cacao Nibs balances the sweetness and adds to its enticing bite texture.

