



**INTERNATIONAL COCOA ORGANIZATION  
ORGANISATION INTERNATIONALE DU CACA  
МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО КАКАО  
ORGANIZACION INTERNACIONAL DEL CACA**

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**PREPARATORY MEETING ON ANNEX "C"  
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**A WORKING DEFINITION OF FINE OR FLAVOUR COCOA**

## A WORKING DEFINITION OF FINE OR FLAVOUR COCOA

1. As the names “Annex “C”: Producing countries exporting exclusively or partially fine or flavour cocoa” and the related *Ad-Hoc* Committee imply, there are two categories of cocoa under consideration, “*Fine Cocoa*” and “*Flavour Cocoa*”<sup>1</sup>. The following definitions<sup>2</sup> are meant to serve as clarifications in the effort to create a working definition that is part of an ongoing process towards a more meaningful and impactful Annex “C”.

### FINE COCOA

2. Fine cocoa is defined as cocoa that is free of defects<sup>3</sup> in flavour while providing a complex flavour profile that reflects the expertise of the producer and the “*terroir*”, or sense of the particular environment where the cacao is grown, fermented and dried. Fine cocoa meeting these basic criteria may also offer important genetic diversity, as well as historical and cultural heritage.

### FLAVOUR COCOA

3. Flavour cocoa is defined as cocoa that has little to no defects in flavour and provides valuable aromatic or flavour characteristics that have been traditionally important in blends. Flavour cocoa that meets these basic quality criteria<sup>4</sup> may also offer important genetic diversity, as well as historical and cultural heritage.

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<sup>1</sup>As a working definition under the International Cocoa Agreement, 2010, this definition does not consider beans from modified or “artificial” fermentations with addition of flavour material, fruit pulp or juices.

<sup>2</sup>A useful reference can be the Specialty Coffee Association definition [https://en.wikipedia.org/wiki/Specialty\\_coffee](https://en.wikipedia.org/wiki/Specialty_coffee).

<sup>3</sup>Defects in flavour include off-flavours such as: mouldy, musty, dirty, smoky, or over-fermented notes such as rotten and putrid.

<sup>4</sup>A useful and important document on cocoa quality can be found at CAOBISCO/ECA/FCC Cocoa Beans: Chocolate and Cocoa Industry Quality Requirements. September 2015 (End, M.J. and Dand, R., Editors). Available at <http://www.cocoaquality.eu/>.