

Once the processed cocoa beans are selected, they are lightly roasted, outer covering removed and milled to produce smaller bits which are known as nibs.

Our processes are subjected to quality management that results in cocoa that offers high levels of antioxidant which, reduce stress levels and create a feeling of well-being.

Our products line includes cocoa nibs and cocoa jelly.



Blue Forest

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You can order our products through the following representatives in Europe

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The company Blue Forest, founded in 2017, created by traditional cocoa producing families, Delmondes and Gedeon, that dated to the early 20th century. This tradition has enabled us to produce healthy, delicious cocoa beans required for quality nibs and derivatives.



Machines for toasting and processing nibs



Using rigidly controlled management practices, selected cocoa beans that have been carefully fermented, sun dried and rigorously cleaned, we have created a gourmet product that exhibits distinctive flavor that you will value.

Included in our mission is preservation and maintenance of the Atlantic forest that promotes environmental sustainability and better social conditions for our farm employees.



A Cocoa
Farm In
Bahia
Brazil



COCOA NIBS NUTRITIONAL INFORMATION

25 g = 3 tablespoons

Amount per serving		(*%DV)
Energetic value	146 kcal = 609 kJ	7,0
Carbohydrates	9,0 g	3,0
Proteins	3,6 g	5,0
Total fat	11,0 g	19,0
Saturated fat	6,0 g	27,0
Trans Fats (**)	-	-
Food Fiber	8,0 g	32,0
Sodium	1,5 mg	0
Calcium	1,0 mg	0
Iron	3,0 mg	18,0

Ferment Boxes



Sun dryer Beans



Humidity Sensor



Beans selection machine

