

COCOA BEANS (COCO PRODUCTS) — HS Code 1801.00

Botanical/Commercial Taxon: Theobroma cacao · Origin: Bangkok & Laem Chabang Port, Thailand

Top-quality raw cocoa beans (Theobroma cacao) sourced from dedicated grower estates across Southeast Asia. Naturally box-fermented and sun-dried, yielding rich chocolate aromatics, low acidity, high cocoa butter content, and strict compliance with international chocolate industry standards.

CONTRACT QUALITY PARAMETERS ("WHAT WE SELL AGAINST")

INCOTERMS® 2020: FOB / CIF / CFR

HS Tariff Classification	HS 1801.00 (Standard Thai Customs Export Code)	Target Export Grades	Grade 1 (Superior Quality), Grade 2 (Standard Export), Organic Lots
Certified Parameters	Bean count 85–100/100g, moisture 6.5–7.5%, mold <3%, slaty <3%, fat content >52%	Minimum Order (MOQ)	1 x 20ft container (~12.5–14 MT) or 40ft container (~24–25 MT)
FCL Payload (20ft / 40ft)	20ft: ~12.5–14 MT (in jute bags); 40ft: ~24–25 MT	Export Incoterms	FOB Bangkok / regional ports, CIF major cocoa processing hubs (Amsterdam, Hamburg, Singapore, US ports)
Laboratory COA & Testing	Cut-test report, moisture meter analysis, Phytosanitary, Certificate of Origin, Pesticide residue screening	Departure Ports	Bangkok Port (PAT) / Laem Chabang Deep Sea Port

COMMERCIAL GRADES & SORTING

GRADE	SPECIFICATION & SORTING CRITERIA
Grade 1 / Superior Quality	Fully fermented beans; maximum 3% moldy, maximum 3% slaty, maximum 2.5% other defects. Bean count under 95 beans per 100 grams.
Grade 2 / Standard Export	Well-fermented beans; maximum 4% moldy, maximum 8% slaty, maximum 6% other defects. Ideal for high-yield industrial grinding and pressing.
Single-Origin / Fine Flavor Batches	Carefully micro-fermented beans from selected clonal selections, delivering distinctive fruity, nutty, and floral flavor profiles for craft bean-to-bar chocolatiers.

PACKING, PALLETISATION & STOWAGE

PARAMETER	EXPORT PACKAGING STANDARD
Bagging	62.5 kg or 65 kg single food-grade natural jute bags permitting air circulation
Moisture management	Strictly bagged at 6.5% to 7.5% moisture; container floors lined with wooden pallets and cardboard barriers
Condensation prevention	Minimum 10 to 14 high-capacity calcium chloride container desiccants installed to prevent container sweat during trans-oceanic voyage
Export documentation	Phytosanitary Certificate, Official Cut-Test Certificate, Certificate of Origin, Fumigation Certificate

STATUTORY EXPORT CERTIFICATION TRAVELING WITH SHIPMENT

CERTIFIED EXPORT CLEARANCE

✓ AFTA Form AI / Certificate of Origin (DFT Thailand)	✓ Phytosanitary Certificate (Dept of Agriculture)	✓ Fumigation Certificate (AFAS Treatment)
✓ Batch Lab Analysis (COA)	✓ Commercial Invoice & Verified Packing List	✓ Clean On-Board Marine Bill of Lading