# Product specification sheet

Grade SMC 1 Cambodian Cacao Beans · Kamkav Co., Ltd., Mondulkiri, Cambodia · Updated 2 Nov 2026

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## 01 Product identification

| | |
|---|---|
| Product name | Fermented and sun-dried cacao beans (Bunong Cacao) |
| Botanical variety | Trinitario × Forastero hybrids, 19 identified sub-varieties |
| Origin | Mondulkiri & Ratanakiri (Bunong region), Cambodia |
| Producer | Kamkav Co., Ltd. (TIN K005-107035596), Cambodia |
| Grade | Grade SMC 1, in compliance with MS 2672:2017 *Cocoa Beans: Specification* |
| Grading authority | Lembaga Koko Malaysia (Malaysian Cocoa Board) |
| Process | 5–7 day box fermentation under banana leaf and jute (to 50 °C, turned every 12 h); shade-dried 24 h, then sun / solar-dome dried, turned every 2 h |
| HS code | 18010000 |
| Shelf life | Approx. 2–3 years in specified packaging and storage |

## 02 Physical & quality parameters

*Source: Malaysian Cocoa Board Quality Certification for Cocoa Beans, Serial No. 1203 (Batch 25/26) and Serial No. 1202 (Batch 23/24).*

| PARAMETER | BATCH 25/26 (current) | BATCH 23/24 |
|---|---|---|
| Moisture content (%) | 4.57 | 4.90 |
| Bean count (per 100 g) | 65 | 98 |
| Fermentation rate (%) | 98.66 | 98.00 |
| Slaty beans (%) | Nil | Nil |
| Mouldy beans (%) | Nil | 1.66 |
| Insect-damaged beans (%) | Nil | Nil |
| Germinated beans (%) | 1.33 | 0.33 |
| Foreign matter (%) | Nil | Nil |
| Foreign odour | None detected | None detected |
| Cocoa waste (%) | Nil | 0.13 |
| **Total defect rate (%)** | **1.33** | **1.99** |

> Total defect rate = mouldy + slaty + insect-damaged + germinated. Broken beans are not assessed on the Malaysian Cocoa Board certificate form; a broken-bean figure can be provided via a separate cut test on request.

Batch 25/26 · Serial 1203 · Ref. UPKK/NILAI/2025(003) · graded 01.12.2025

Batch 23/24 · Serial 1202 · Ref. UPKK/NILAI/2025(002) · graded 25.11.2025

## 03 Composition

*Source: Malaysian Cocoa Board Analytical Services Laboratory, Ref. LKM/ASL/5.10/1759, 05.12.2024.*

| | |
|---|---|
| Fat (% dry basis) | 59.37 |
| Crude fibre (% dry basis) | 25.45 |
| Crude protein (% dry basis) | 13.78 |
| Theobromine | 15.04 mg/g |
| Caffeine | 3.27 mg/g |

## 04 Polyphenols

*Source: Malaysian Cocoa Board Analytical Services Laboratory, Ref. LKM/ASL/5.10/1410, 18.04.2022.*

| | |
|---|---|
| Total phenolic content | 60.67 mg GAE/g (6.067%) |
| Epicatechin | 3.57 mg/g |
| Catechin | 0.22 mg/g |

## 05 Contaminants

| PARAMETER | RESULT | METHOD / SOURCE |
|---|---|---|
| Cadmium (Cd) | 0.04 mg/kg | Malaysian Cocoa Board ASL, Ref. LKM/ASL/5.10/1410, 18.04.2022. In-house method TM 06.01, LOD 0.005 mg/kg |

> **Cadmium at 0.04 mg/kg is 20× below the EU limit for chocolate with 50% or more cocoa solids (0.80 mg/kg) and below its strictest limit, for milk chocolate (0.10 mg/kg), under Regulation (EU) 2023/915.**

## 06 Packaging & logistics

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|---|---|
| Net weight per bag | 30 kg |
| Bag construction | Custom-printed woven polypropylene (PP) outer with heavy-duty food-grade polyethylene (PE) liner |
| Material properties | Food-grade, UV-stabilised, high tensile strength |
| Tare weight (empty) | 0.134 kg |
| Moisture protection | High moisture-barrier liner, maintaining bean moisture ≤ 7.5% through export |
| Markings | Single-colour screen print of logo and kamkavfarm.com; each bag labelled with origin, batch number and harvest date |
| Incoterm | EXW Mondulkiri standard. LCL or FCL via Phnom Penh or Sihanoukville; by road within Cambodia and to neighbouring countries |

## 07 Supply base

| | |
|---|---|
| Growers | 67 farmers, including the Kamkav estate and members of CFARM (Cambodia Cacao Farmers Association) |

| | |
|---|---|
| Plot size | 0.5 – 5 hectares per farmer |
| Minimum order | 90 kg (3 bags) |

> Cambodian cacao is a small origin. Volumes are finite and allocated per harvest.

## 08 Certification

| | |
|---|---|
| Friend of the Earth (WSO) | Certificate No. LAFOE0007-2023-A · issued to Kamkav Co., Ltd., Mondulkiri · product “Bunong cacao beans” · audited 24.11.2023 by London Associati Srl · valid 08.12.2023 – 07.12.2026 |
| Grading standard | MS 2672:2017, Grade SMC 1, Lembaga Koko Malaysia |

> **A note on the testing entity.** Kamkav Farm (Cambodia) and Culture Choc Sdn Bhd (Malaysia) are sister companies under common ownership. Malaysian Cocoa Board grading certificates and lab reports issued under the Culture Choc name are for Kamkav beans. We test in Malaysia because the Malaysian Cocoa Board's accredited laboratory and grading service give buyers an independent, internationally recognised result. The Friend of the Earth certificate is issued to Kamkav Co., Ltd. and can be verified at friendoftheearth.org/certified-products.asp.

## 09 Product photos



Fermented, dried beans in the food-grade PE liner



Packed 30 kg export bags, printed with the Kamkav logo and kamkavfarm.com

Figures current as at the 2025/26 harvest

Grading and Friend of the Earth certificates linked above; lab reports on request

Prices, availability and current volume tiers: kamkavfarm.com/cacao-beans · Enquiries: hello@kamkav.com or WhatsApp +60 10-263 2274