

Morta Cacao Ltd supplies premium single origin dried cacao beans sourced exclusively from family-managed farms in Kono District, Sierra Leone. Every bean is fully traceable to origin — harvested by hand, naturally fermented, and sun dried without artificial heat. We are the farmers and the exporters. No agents, no brokers, no middlemen.

PRODUCT SPECIFICATIONS

Product	Premium Dried Cacao Beans
Origin	Kono District, Eastern Province, Sierra Leone
Bean Type	West African cacao — single origin, export grade
Harvest Method	Hand-picked at peak ripeness
Fermentation	Natural fermentation — 5 to 7 days in covered wooden boxes
Drying Method	Sun dried on raised beds, turned by hand
Packaging	60 kg jute sacks
Export Compliance	Sierra Leone Produce Monitoring Board (PMB) licensed
Incoterms	FOB Freetown (standard) — other terms on request
Pricing	Benchmarked against ICE LIFFE futures — contact for current quote

QUALITY INDICATORS

Moisture Content	Target below 7.5% — checked on every batch
Bean Count	Target below 100 beans per 100g
Mould	Target below 4%
Insect Damage	Target below 3%
Fermentation (Cut Test)	Brown interior indicating full fermentation
Certificate of Quality	Available on request — lab tested by accredited UK laboratory

COMMERCIAL TERMS

Minimum Order	Flexible — samples available; full container loads accommodated
Payment Terms	Letter of Credit or 50% advance payment — discuss on enquiry
Lead Time	Subject to current stock levels — contact for availability
Samples	Representative 200g samples available on request
Documentation	Commercial invoice, Certificate of Origin, Phytosanitary Certificate
Governing Law	English law — contracts through Morta Cacao Ltd (UK)

SINGLE ORIGIN

Every bean traceable to Kono District — genuine provenance for your brand.

DIRECT SUPPLY

No agents or brokers. You deal directly with the family that grows, processes and ships.

COMMUNITY IMPACT

Every purchase funds schools, clean water and livelihoods in Sierra Leone.