



Cooperative Premium Cacao Sambirano (CPCS)

We have been supporting this young cooperative from Madagascar since it was founded, helping with organic and Fairtrade certification and buying the entire cocoa harvest.

The Coopéative CPCS is based in Ambanja in the northern part of Madagascar. Madagascar is one of the poorest countries in the world. Accounting for 36% of the country's gross domestic product, agriculture is its second most important industry, behind the service sector. Some of the products cultivated include vanilla, rice, sugar cane, pepper, coffee and cocoa.

Ambanja, where CPCS cultivates its cocoa fields, is located on the north-west coast on the river Sambirano. This area is the country's most important cocoa farming area. The humid, tropical climate and the predominantly volcanic soil of the Sambirano Valley provide the perfect conditions for cocoa trees. Cocoa from Madagascar is held in high regard across the globe and recently received the renowned "Cacao fin" label from the ICCO (International Cocoa Organization).



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The CPCS cooperative was established at the beginning of 2017 from an existing cooperative. In four years of organic and Fairtrade certification, the cooperative includes now 243 small farmers from 11 villages and cultivates 623,274 cocoa trees. Cocoa farming is a good livelihood for many farmers. Working together as small farmer cooperative offers CPCS members many benefits. Thanks to higher sales volumes, they have a fundamentally stronger negotiating position, which makes it easier for them to access national and international markets and achieve reasonable prices. They also benefit from support in the form of training and further training opportunities on enhancing their product quality and increasing their earnings.

Founded	2017
Villages	11
Small farmers	243
Products	Cocoa, rice, vanilla, fruits
Cultivable land	883ha
No. cocoa trees	623 274

Certificates

Bio Suisse, EU-Bio, FLO Fairtrade,





Fairtrade premiums

The members of the cooperative CPCS decide collectively how to use the Fairtrade premium. In the last years the premium has been invested as follows:

- Community projects
- Microcredits to pre-finance the harvest
- Certifications

Our partnership with CPCS

Premium Spices, our local partner, and PRONATEC have been working with the independent CPCS cooperative (Cooperative Premium Cacao Sambirano) since the very beginning. It is thanks to this support that CPCS was able to gain organic certification in early 2017 (CEE-EOS) and Fairtrade certification (FLO) at the beginning of 2018. In order to provide the cocoa farmers with further support to optimise the cocoa quality, we are constantly building additional modern fermentation boxes.

The cocoa

The balanced cocoa from Madagascar delights people across the globe with its intense, full and sweet taste with a hint of bitterness and rounded off with slightly sour and fruity aromas. It is also known for its outstanding mix of varieties. Trinitario (60%) and Criollo (20%) make up the lion's share, whilst the Forastero variety accounts for just 20% of the harvest.

We offer cocoa from Madagascar in the following products:

- Cocoa beans
- Cocoa mass
- Chocolate bars



"My name is Tarinjara Djaohévitra, I'm 62 years old. It was important for me to teach my children all about cocoa producing and processing. I'm proud to see my son taking over my role as superior cocoa processor at the cooperative."