

Cooperativa de Servicios Múltiples Cacao Bocatereña COCABO R.L.



Organic cocoa from Panama

Origin

There is a lot of history and traditions in Cocabo: 19 Members founded the first cooperative in Panama in 1952 already. Today the number of members has grown to 1450 and more than 3000 families benefit from the coops various programs.

The administrative autonomy of the Ngöbe-Buglé region, located in north western Panama, was formed in 1997 both as a result of government promise and of considerable political pressure from the Ngöbe-Buglé people, united by threats of natural resource exploitation and environmental degradation on their ancestral lands.

Most Cocabo members belong to the ethical groups Ngöbe and Buglé. Still today many of them highly respect nature and practice ancient farming traditions. The producers farm in a buffer zone of a well-protected rainforest reserve (UNESCO World heritage 'Parque La Amistad').



Products

- Cocoa beans
- Cocoa butter, cocoa mass and cocoa powder
- Chocolate coatings
- Chocolate bars

Certificates

BioSuisse, EU Bio, NOP (USA), FLO Fairtrade







## Farming

In this area cocoa farming is unique. The rainforest has a great biodiversity with a variety of native timber trees. The cocoa tree count per ha is very low, but this comes at a cost. The production of cocoa beans is about 200 kg/ha only. The farms are very small and cover 3 - 10 ha. As most farms are in remote areas, fermentation and drying is done individually by each family with great care.

## Our commitment

PRONATEC and COCABO have been partners since 2001. At that time cocoa from Panama was widely unknown to the market. Our long-term commitment includes the following aspects:

- Buying all different product qualities
- Co-financing working capital, harvest pre-financing
- Co-financing of farm rehabilitation program

## Factsheet

Region	Changuinola, Bocas del Toro
Members	1447 (513 woman / 934 men)
Founded	1952
Cultivable land	4403 ha
no. cocoa trees	approx. 3'000'000
Farm size	on average 3-10 ha
Production	around 200- 400 kgs/ha
Varieties	Trinitario / Criollo
Quality	Humidity 7.5%, 100 beans/100 grams max. 6% slaty, max 15% violets, max. 6% defects (mouldy, insect damaged, etc)
Taste profile	Regular acidity and bitterness, medium cocoa flavour, mild

In 2021 the Fairtrade premium has been invested into the following community projects:

- Technical assistance and educational training
- community projects

## Goals

The main goal of Cocabo is to conserve the biodiversity and the nature reserve inhabited. The challenge is to guarantee a decent income for its members. Together with Pronatec Cocabo has engaged in various projects:

- Quality assurance
- Commercialisation of single origin cocoa
- Centralised fermentation centre
- Access to 3rd party financing
- Guaranteed purchase
- Construction of fermentation boxes and drying 'tents'
- Tree nurseries aiming at better yielding material

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