Product Specification Sheet

Grade SMC 1 Cambodian Cacao Beans · Kamkav Co., Ltd., Mondulkiri, Cambodia

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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	6–7 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 below the lowest EU limit for chocolate products (0.10 mg/kg, Regulation (EU) 2023/915).** A refreshed combined panel (heavy metals, multi-residue pesticide screen to EU MRL scope, and OTA / aflatoxins) is being commissioned for the current harvest. Ask us for its status before you contract. We will tell you plainly where it stands.

06 Packaging & Logistics

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, harvest date and grade
Incoterm	EXW Mondulkiri standard. LCL or FCL via Phnom Penh or Sihanoukville; courier for Cambodia and Vietnam

07 Supply Base

Growers	38 smallholder farmers via 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 All source certificates and reports available on request

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