



DOMINICAN REPUBLIC

A UNIQUE CACAO EXPERIENCE

8 REASONS TO SOURCE DOMINICAN FINE FLAVOR CACAO

1 The Dominican Republic offers a unique Caribbean fine flavor cacao whose journey on the palate goes from spice and vanilla to tropical fruit (papaya, zapote, citrus), ending on a high note of tropical floral fragrances.

2 Dominican Republic cacao has one of the most distinctive and diverse genetic bases in the world, primarily criollo and trinitario, with strong fine flavor imports from Trinidad and Venezuela.



3 There is a sublime Caribbean “terroir.” Grown by small farmers with diverse production, Dominican cacao is infused with the flavor and aroma of tropical and citrus fruits, nuts, berries, flowers, and spices.

4 The Dominican Republic is the largest producer of organic sustainable cacao in the world, about 70,000 tons of high-grade, organic, fine-flavor cacao for export each year.

5 With the country’s unique soil, Dominican cacao has some of the lowest levels of heavy metal cadmium in the world, a serious concern in cacao grown in Central and South America. Beginning in 2019 the European Union will enforce maximum allowable cadmium levels.



6 For the discerning chocolatier, the Dominican Republic is a trustworthy source of sustainably produced cacao, offering opportunities for direct relationships with cacao growers or cooperatives. The marketing structure delivers producers one of the highest rates of return in the world, so buyers can be confident that sourcing from the Dominican Republic is socially responsible.

7 The Dominican Republic is virtually free of diseases that typically plague cacao, and imports of inferior quality forastero varieties are prohibited. Most cacao is grown without chemical pesticides.

8 With 6 million North American and European tourists a year, the Dominican Republic is likely the most visited cacao-producing nation in the world, and most visitors want to purchase something that reminds them of their experience. What better than rich and delicate cacao?



exportacalidad@iesc.org
www.iesc.org

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ALTERNATIVE FOR HIGH QUALITY CACAO WITH LOW CADMIUM

48

Cd

Cadmium

112.411

Eliminate CODEX, European Union, and California Proposition 65 concerns with cadmium levels in cacao products by sourcing fine flavor cacao from the Dominican Republic grown on marine soils with naturally low levels of cadmium.

The Dominican Republic conducted major surveys in 2012 and 2018 of cadmium levels in cacao beans and average levels are less than 50% of the maximum allowable threshold level of 0.60 mg/kg.



Play it safe!

Benefit from the Dominican Republic's sublime cacao terroir and eliminate concerns with cadmium levels.

Cacao Product	Maximum Level of Cadmium Allowed in EU (mg/kg)	Maximum Cadmium Level Using Dominican Cacao
Milk chocolate with < 30% total dry cacao solids	0.10	0.06
Chocolate with < 50% total dry cacao solids; milk chocolate with > 30% total dry cacao solids	0.30	0.12
Chocolate with more than 50% cacao content	0.80	0.20
Cacao powder sold to the final consumer	0.60	0.15

