



CONSULTING
GROUP

A stack of dark chocolate bars is on the left, and a bowl of cocoa powder is on the right. In the background is a large burlap bag with the word "COCOA" printed on it in dark letters.

COCOA LIQUOR

- We deal in cocoa liquor which is the first primary product by milling cocoa beans. Cocoa liquor is also known as cocoa mass.
- When pressed using a hydraulic or manual oil press, the processed results in cocoa butter and cocoa cake.
- Cocoa cake is then subjected to crushing and milling into fine cocoa powder.

HIGH QUALITY COCOA PRODUCTS

- High quality cocoa beans are necessary in achieving good quality chocolates.
- Premium quality cocoa products are sourced from Ghana, where the world's best quality bulk cocoa is produced.



Unripe cocoa pod opened



- Bean shows purple coloration
- Fermentation of mature cocoa bean gives chocolate color and flavour



Ripped cocoa pod

- Fermented beans from a ripped cocoa pod ensures the development of rich chocolate flavour and large quantities of flavonoids.



COCOA POWDER VARIATIONS

- Cocoa powder of different colouration can be obtained through the process of alkalization (Dutch Process).
- Chocolates, Biscuits, Cakes, Candies, Ice-creams and many forms of pastries are made using cocoa powder as a major ingredient.

QUALITY

1. Degree of Fermentation
2. Number of Effects
3. Number of Broken Beans
4. Beans Count (No. per 100g)
5. Flavor
6. Colorability
7. Fat Content
8. Fat Quality
9. Shell Content
10. Moisture Content
11. Bean Uniformity
12. Insect & Rodent Infestation

Ghana Cocoa serves as the benchmark for the world's cocoa. This means that with respect to other cocoa origin, Ghana cocoa quality is higher than the standard for the trade. For this reason, many chocolate manufacturers would always blend other origin cocoas with cocoa from Ghana. All the quality parameters mentioned above play an important role in cocoa quality determination and are better addressed when it comes to Ghana cocoa.

FLAVOR

A Number of considerations come to play when cocoa flavor is mentioned. Amongst these are:

1. Taste
2. Smell
3. Mouth Feel
4. Sensory Evaluation

Regarding Bulk Cocoa, Ghana cocoa has admirable flavor. This is due to good fermentation and sun-drying. This helps develop a good flavor. The practice of sun-drying removes smokey smell from the bean as no roasting takes place. Non-Alkalized cocoa powders have a fruity smell and an astringent cocoa taste. This is because many of the acids naturally present in the cocoa beans remain after processing. Alkalizing the cocoa nib changes the color and Flavor.



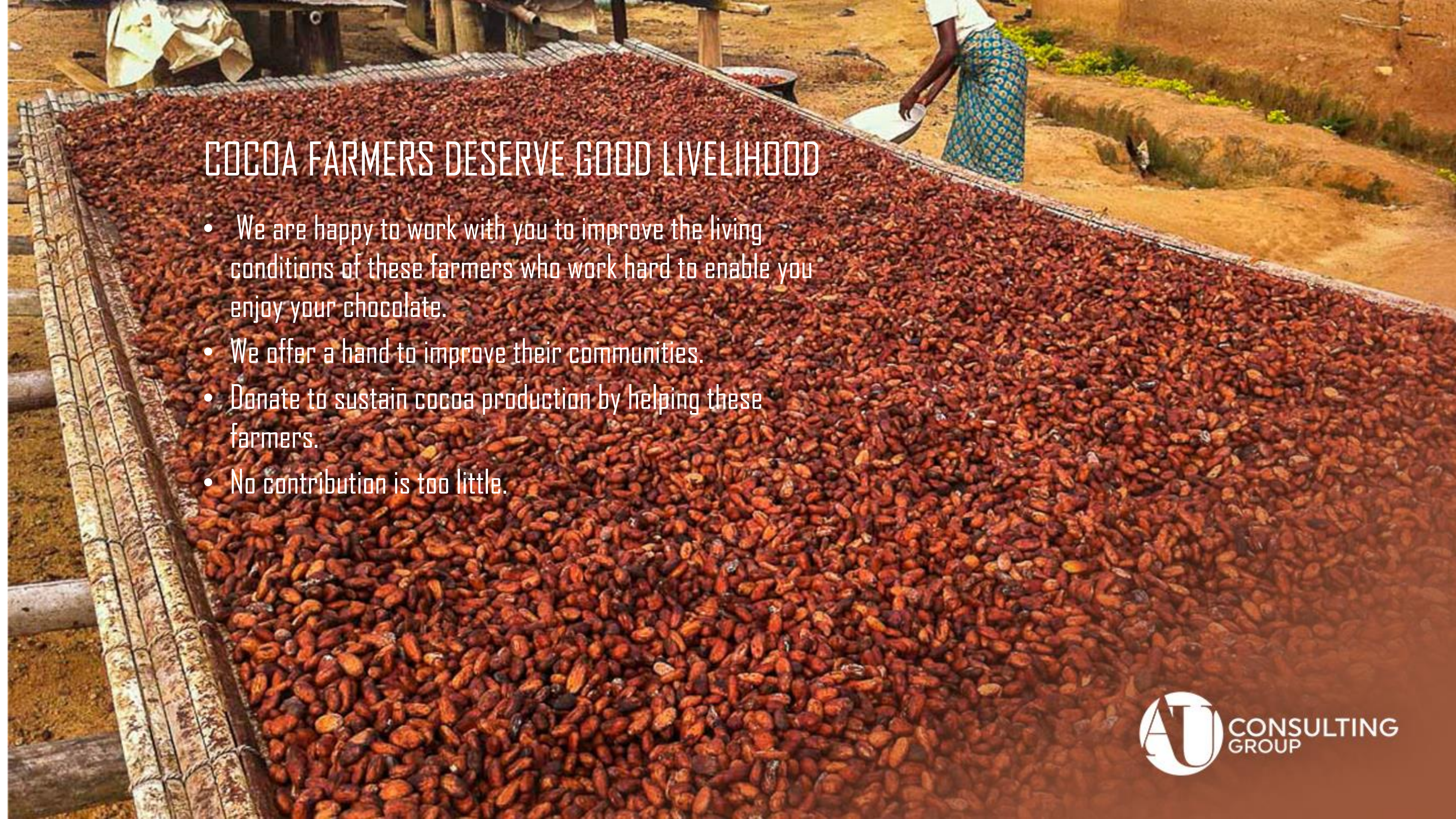
OUR OFFER TO YOU

We offer to you, the best premium quality cocoa products (Liquor, Butter & Cocoa Powder) you can get. This is Ghana premium Cocoa at a very competitive price with the richest aroma



OUR DEDICATED FARMERS



A large wooden tray filled with cocoa beans being dried in the sun. A person in a blue patterned skirt is visible in the background, working with the beans.

COCOA FARMERS DESERVE GOOD LIVELIHOOD

- We are happy to work with you to improve the living conditions of these farmers who work hard to enable you enjoy your chocolate.
- We offer a hand to improve their communities.
- Donate to sustain cocoa production by helping these farmers.
- No contribution is too little.

Cocoa was introduced in Ghana by an illustrious son of the land called Tetteh Quarshie in 1879. His Farm has been preserved at Mampong Akuapim in the Eastern Region.

AU Consulting Group works with veteran experts and government entities in Ghana. Our industrial, commercial, and farmer relationships allow us to provide supply at times when others are unable to.

Cocoa Products AU Consulting Group offers:

Cocoa Powder

Cocoa Butter

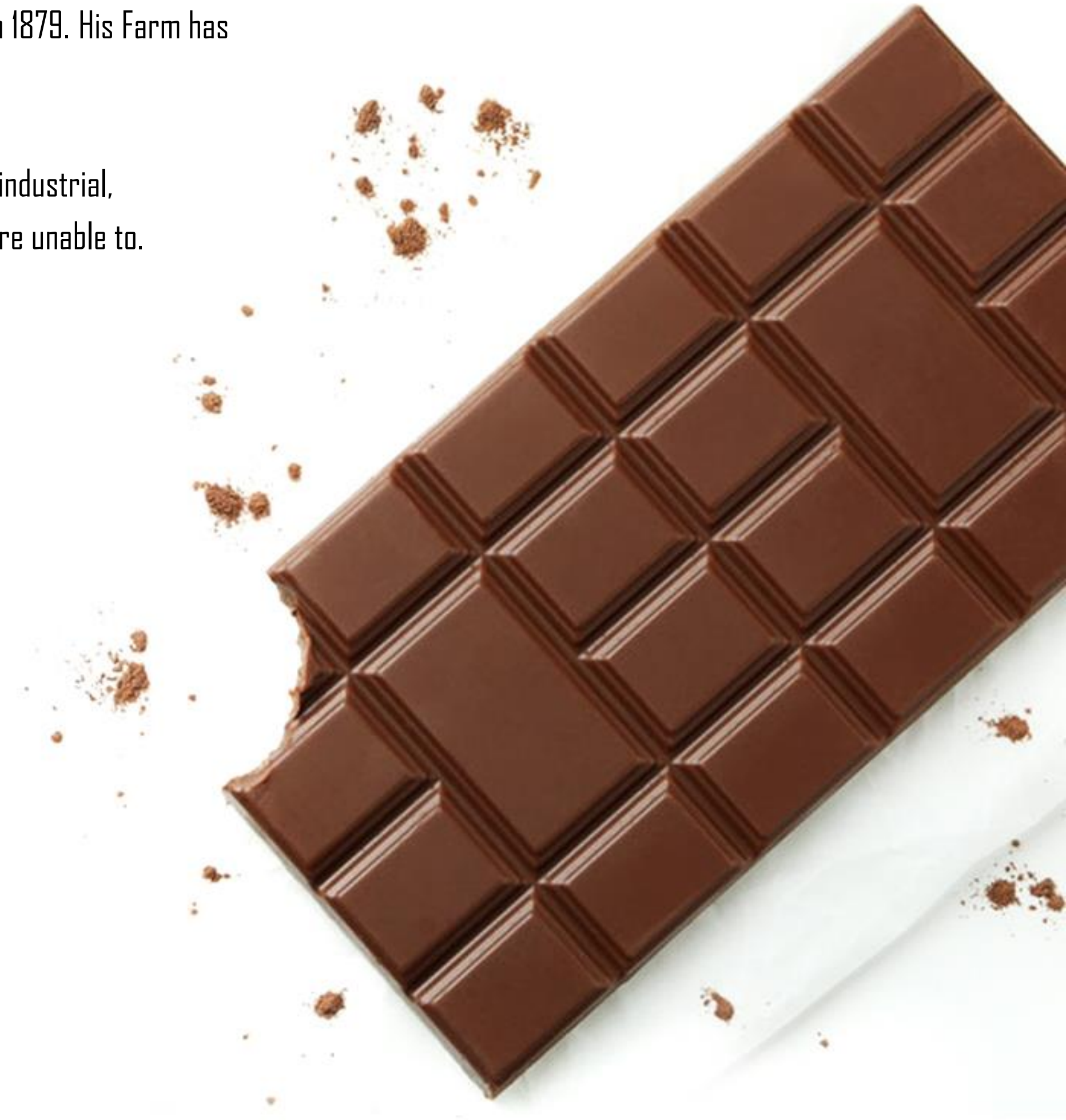
Cocoa Liquor

Cocoa Cake

Chocolate powder mix

Couverture

All these products are available for prepurchase prior to harvest season or for limited inventory after harvest season.





HOW SWEET IT IS TO DO BUSINESS WITH YOU!

LIVE LONG BY EATING COCOA DAILY