

Gola Rainforest National Park

Sierra Leone

Gola Forest-Friendly cocoa beans are shade-grown in Sierra Leone. Uniquely delicious and high quality, Gola cocoa plays a vital role in protecting a globally important biodiversity hotspot, supports local people and saves some of the world's rarest species such as endangered pygmy hippos and western chimpanzees.



FLAVOUR PROFILE

Prunes and dried fruit with notes of coffee and chocolate.



FARM INFORMATION

The Ngoleagorbu, smallholder farmers who live around the Gola Rainforest National Park, grow the Gola Forest-friendly cocoa with the support of the Gola Rainforest Conservation program. The farms are part of a large Gola carbon sink, removing harmful CO2 from the atmosphere and helping in the fight against climate change.



GRADING: I
GENETICS: Forastero
SIZE: Medium size
FERMENTATION: 6 Days, 75% well Fermented
DRYING: 7 days slowly sun Dried
PACKAGING FORMAT: Jute Bags of 62.5 Kg



HARVEST SEASON

Peak season: Dec - Feb | Mid season: Aug - Sep



POST HARVEST

Immediately after pod breaking, fermentation is set precisely in the communities with locally woven baskets lined with banana leaves or ferns. Currently there are ongoing efforts to improve cocoa post-harvest by incorporating boxes instead of baskets for fermentation.

Farmers have been trained to ferment cocoa for 6 days prior to sun-drying, with interval turnings every two days to develop the distinctive Gola flavour profile.

