

B U S I N E S S P R O F I L E



www.islandcocoa.mg



ISLAND COCOA

From the fertile soils of the Sambirano Valley to the hands of chocolate makers worldwide, Island Cocoa stands for purity, partnership, and purpose. Rooted in Madagascar and driven by quality, we bridge the gap between local farmers and global craft chocolate producers through responsible sourcing and genuine collaboration.

[Learn More](#)



Madagascar's Finest Cocoa,
Sourced with Integrity

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ABOUT US

Island Cocoa SARL is a **Madagascar-based** cocoa export company born from a shared vision – to bring the island's **finest cocoa to the world** with integrity and transparency.

We work closely with farming communities in the Sambirano Valley, a region globally known for its rich soils, balanced climate, unique flavor profile and premium-quality beans.

Our role is not just to trade, but to build lasting partnerships that connect farmers to international chocolate makers and create value for everyone involved.

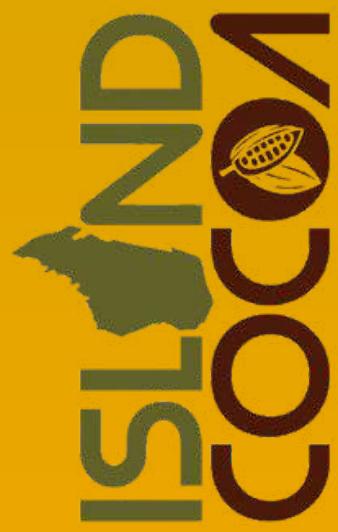
OUR IDENTITY

At ***Island Cocoa***, we combine local knowledge with global standards – ensuring every bean we export reflects Madagascar's distinct character, meticulous post-harvest care, and ethical sourcing principles.

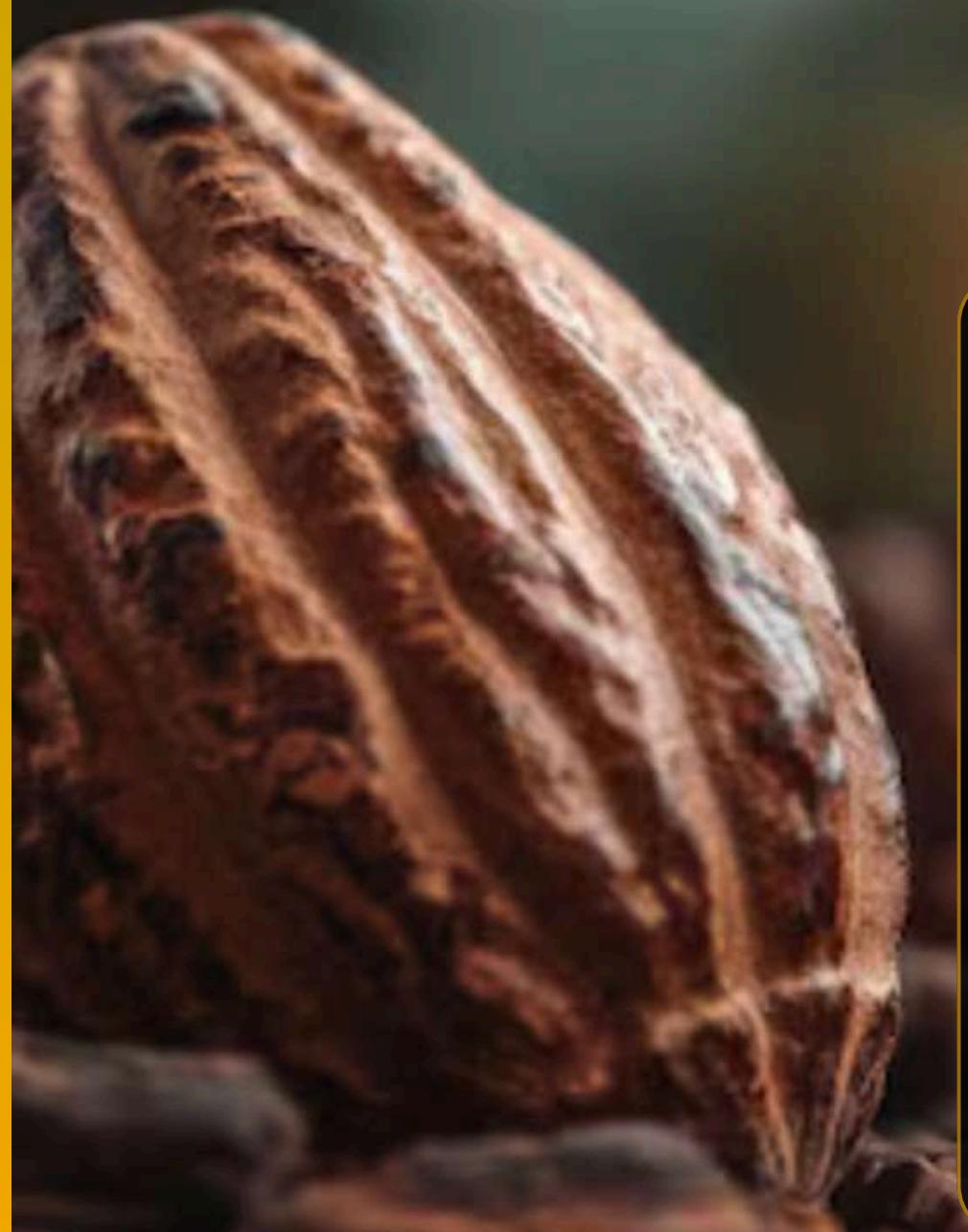
We are proud to stand as a bridge between the island's heritage and the world's finest chocolate producers.

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OUR VISION

*To build an integrated cocoa
enterprise that champions quality,
innovation, and inclusivity...*

*From farm to factory, we aspire to create an ecosystem
where farmers, communities, and nature thrive together
– positioning Madagascar as a global name in
sustainable, premium cocoa.*

OUR MISSION

To source, process, and deliver the finest Madagascar cocoa – carefully fermented, naturally dried, and responsibly traded – while uplifting local farmers and promoting sustainable use of every part of the cocoa fruit.

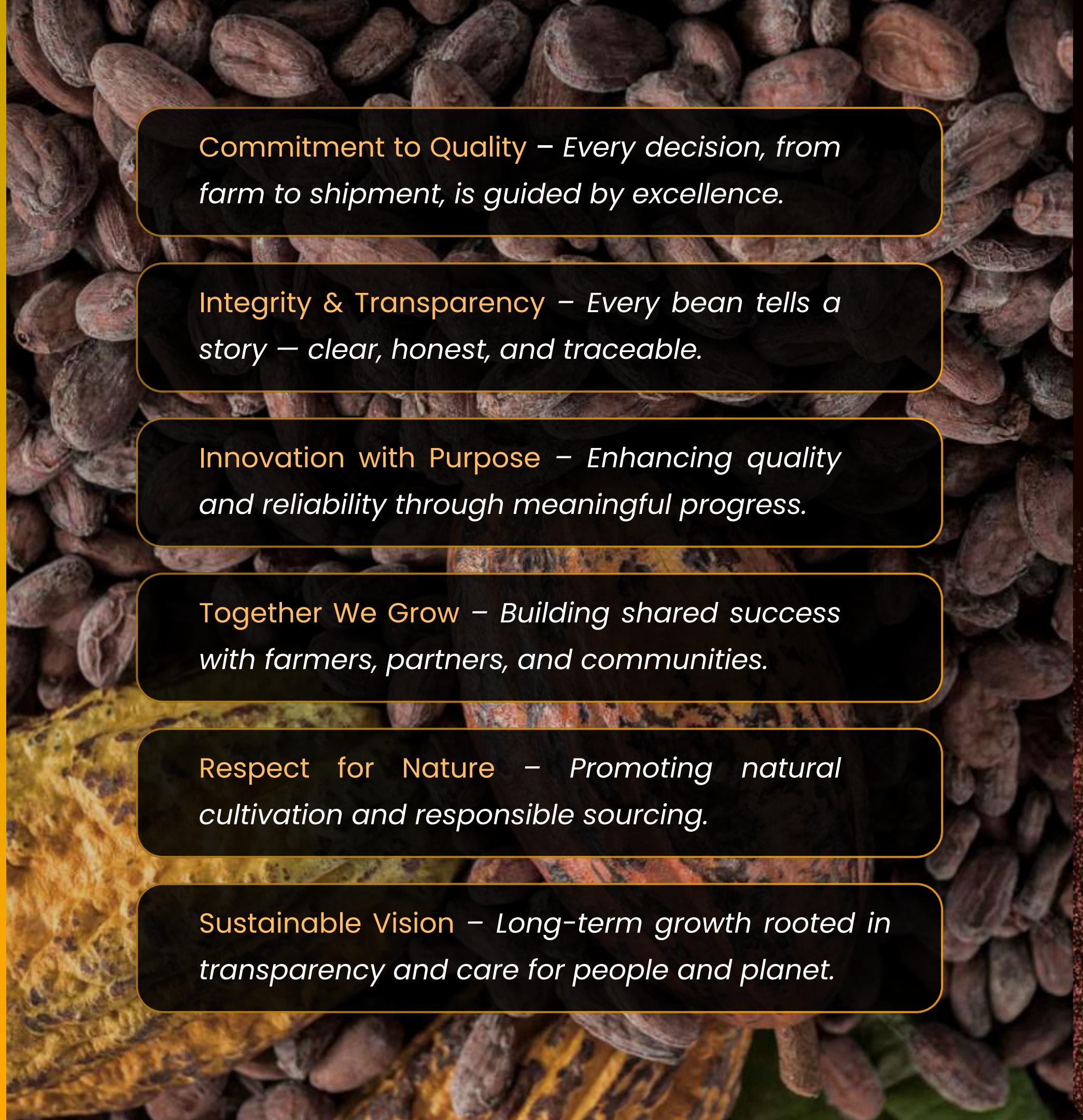


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Commitment to Quality – *Every decision, from farm to shipment, is guided by excellence.*

Integrity & Transparency – *Every bean tells a story – clear, honest, and traceable.*

Innovation with Purpose – *Enhancing quality and reliability through meaningful progress.*

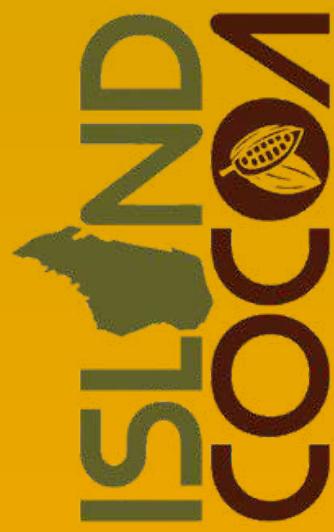
Together We Grow – *Building shared success with farmers, partners, and communities.*

Respect for Nature – *Promoting natural cultivation and responsible sourcing.*

Sustainable Vision – *Long-term growth rooted in transparency and care for people and planet.*

OUR VALUES

Quality drives us, integrity defines us, and collaboration sustains us – from the heart of Madagascar to the world.



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OUR ORIGIN

THE HEART OF FINE-FLAVOR COCOA

Nestled between the Indian Ocean and volcanic highlands, the Sambirano Valley in northwest Madagascar produces some of the world's most aromatic cocoa. Its warm days, humid nights, and fertile alluvial soils create a distinctive terroir – yielding fruity, floral, and complex flavors.

We source directly from farmer networks in Ambanja and nearby villages, where generations of growers cultivate cocoa with care and tradition. While we don't own plantations, our partners follow traditional, low-impact cultivation practices that respect biodiversity and sustain the land.

OUR PROCESS

Sourced from the Sambirano Valley, our beans — primarily Trinitario and Criollo varieties — are known for their rich aroma, fruity acidity, and vibrant flavor.

POST-HARVEST PROCESS

Selection: Only ripe pods are hand-harvested and pre-sorted.

Fermentation: 5–6 days in traditional wooden boxes, turned every 48 hours.

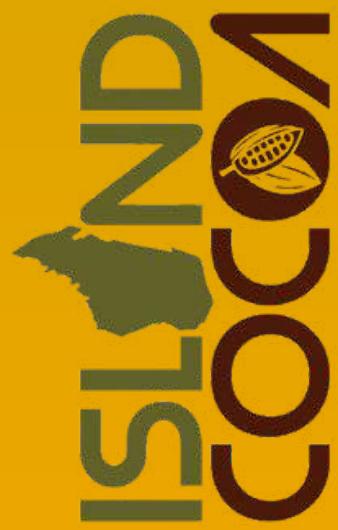
Drying: Sun-dried for 5–7 days on raised mats until 6.5–7.5% moisture.

Sorting & Grading: Beans are manually sorted for uniformity and purity.



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WHY CHOSE US

ORIGIN ADVANTAGE

Direct access to
Madagascar's world-famous
fine-flavor cocoa.

STRICT QUALITY SELECTION

Hand-sorted, well-fermented,
sun-dried export-grade
beans.

PROFESSIONAL EXPORT PROCESS

Precision handling,
documentation, and
coordination.

LOCAL ROOTS, GLOBAL VISION

Grounded in Madagascar,
guided by global trade
standards.

PROVEN TRACEABILITY

Transparent, lot-based
sourcing for every shipment.

RELIABILITY YOU CAN COUNT ON

Consistency, commitment,
and care in every delivery.

OUR COMMITMENT

OUR WORK IS ROOTED IN PURPOSE — QUALITY, RESPONSIBILITY, AND RESPECT. AT ISLAND COCOA, WE SEE EVERY BEAN AS A BRIDGE BETWEEN FARMERS, LAND, AND THE WORLD.

OUR COMMITMENT IS THREEFOLD:



TO THE FARMER —

Building transparent partnerships that value their craft.



TO THE ENVIRONMENT —

Encouraging natural cultivation and reducing waste.



TO THE BUYER —

Ensuring trust, traceability, and uncompromised quality.

AS WE GROW, WE REMAIN DEDICATED TO SUSTAINABILITY, FAIR TRADE, AND
CONTINUOUS IMPROVEMENT — ENSURING MADAGASCAR'S COCOA LEGACY
THRIVES FOR GENERATIONS.

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MEET OUR TEAM

Abjith, an entrepreneur driven by learning and innovation, brings strategic thinking and a vision to build a brand rooted in integrity and global competitiveness.



ABJITH

Managing Partner



Rashid, fluent in Malagasy and deeply connected to the grassroots of Ambanja, bridges cultures and ensures seamless coordination with local farmers and suppliers.



RASHID

Managing Partner

Nabilah, born and raised in Madagascar, is the heart of our sourcing network — her deep understanding of the land and strong farmer relationships ensure that our quality never wavers.



NABILAH BINT AHMED

Managing Partner

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PACKAGING AND LOGISTICS

HANDLED WITH CARE, SHIPPED WITH CONFIDENCE

- 65 Kg jute bags with inner liners for freshness
- 20 ft containers (22–26 MT) or half-load options
- Containers lined with insulation or hardboard
- Ports: Antsiranana (Diego Suarez) & Toamasina (Tamatave)

EXPORT DOCUMENTS

- Commercial Invoice
- Packing List
- Certificate of Origin
- Phytosanitary Certificate
- Health & Quality Certificates
- Fumigation Certificate

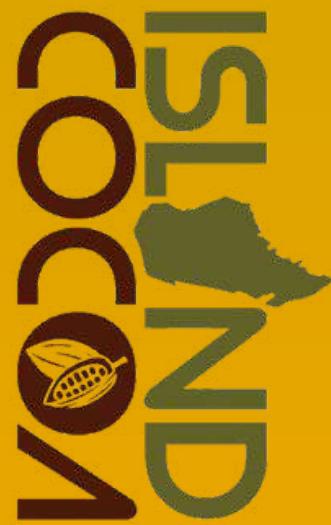


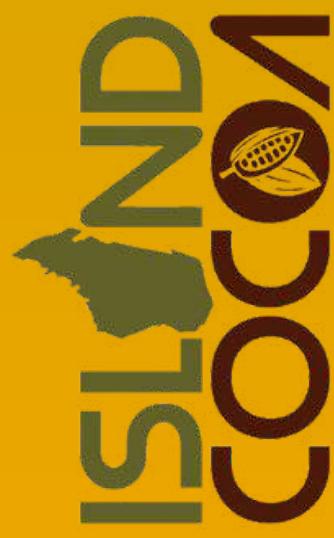
RELIABILITY YOU CAN COUNT ON

- **Lead Time:** : 4–6 weeks
- **Incoterms:** : FOB
- **Destinations:** Asia
Europe
Middle East



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QUALITY ASSURANCE

EVERY SHIPMENT UNDERGOES OFFICIAL INSPECTION AND
CERTIFICATION BY MADAGASCAR'S RECOGNIZED AUTHORITIES.

Issued by the National Plant Protection Organization (NPPO) under the Ministry of Agriculture, confirming the beans are pest-free and compliant with international plant health requirements.

PHYTOSANITARY CERTIFICATE

Issued for each container, ensuring compliance with buyer and port-of-entry standards.

FUMIGATION CERTIFICATES

Provided by the Agency for Food Safety and Quality Control, certifying that our cocoa is fit for human consumption.

HEALTH CERTIFICATE

Conducted by Madagascar's officially recognized export laboratory in the Sambirano region, evaluating moisture, fermentation level, mold %, and defect count according to export-grade standards.

QUALITY TEST

PRODUCT SUMMARY

ORIGIN	: Sambirano Valley, Madagascar
VARIETY	: Trinitario / Criollo
FERMENTATION	: 5–6 days in wooden boxes
DRYING	: 5–7 days under sun on raised mats
MOISTURE	: 6.5–7.5%
BEANS COUNT	: 75–85 beans per 100g
PACKAGING	: 65 Kg jute bags, container heat-lined
EXPORT TERMS	: FOB with full documentation



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GET IN TOUCH

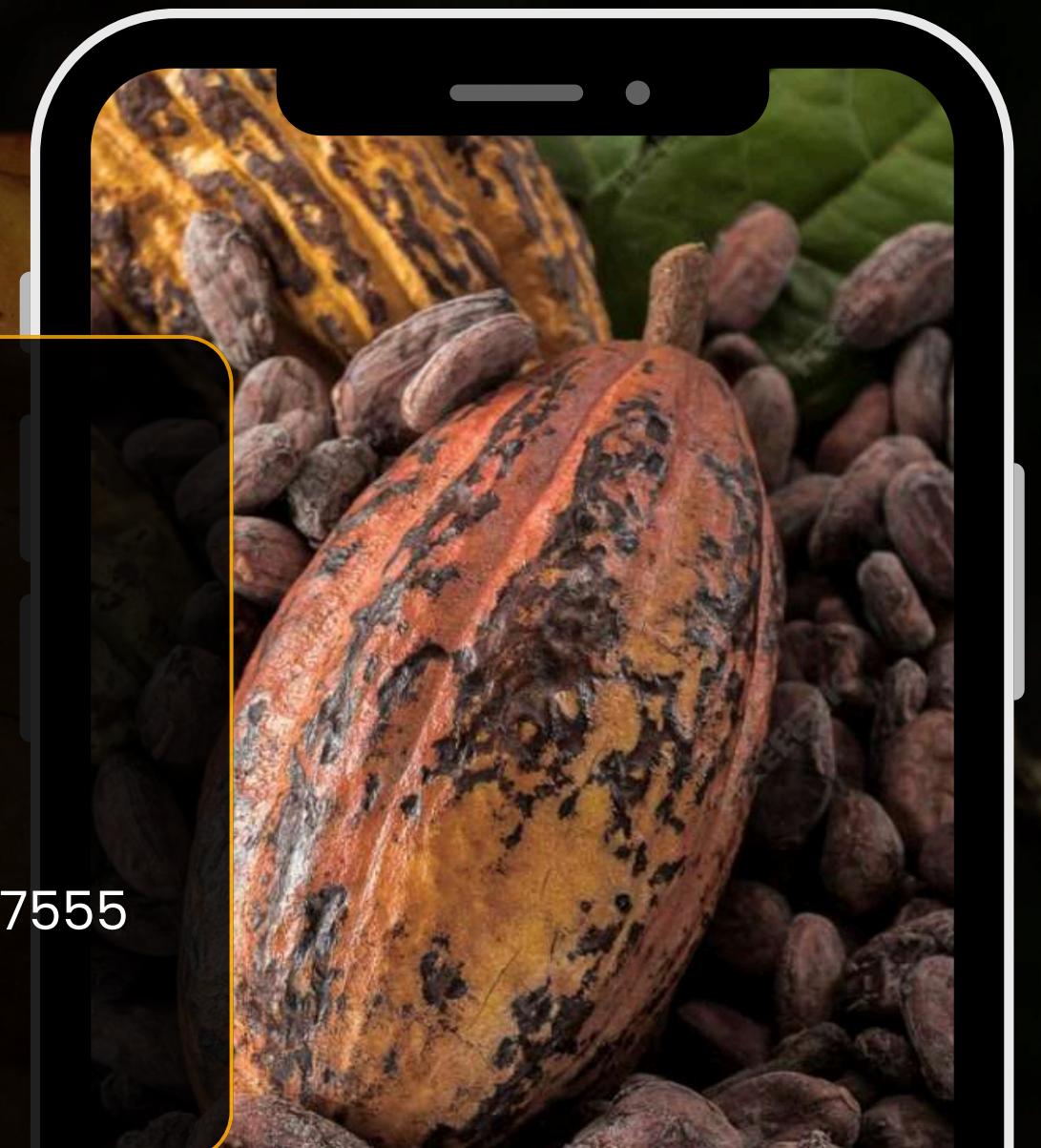
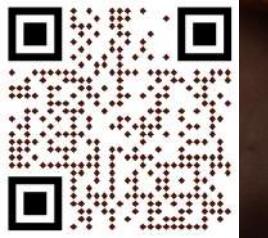
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THANK YOU

At Island Cocoa, our work is more than trade.

It's a relationship between people, land, and flavour.

*Every shipment carries not just the richness of
Madagascar's soil, but the trust of the farmers who
cultivate it.*

