	Vendor Audit Report	T Bros Farm
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Vendor Name: T Bros Farm

Visit Date: December 26, 2018

Visit to T Bros Cacao Farm in Dak Lak region, Vietnam

Product: Cacao Beans

Audited By: Amit, Celine

Facilities visited

- Farm land, cacao area, peppercorn area
- Fermentation area
- Sun-drying area
- QC & Packaging facility

Farm land - cacao area

On this visit, we walked through the farm together with the head farmer to a patch of cacao trees with ripe pods almost ready for harvest.

We selected random pods to open up and inspect for visual signs of quality: color, shape, size, moisture, bean density, skin strength. All of the above were up to a high standard.

The farm is clean and organised, trees are clearly marked for their genetics and age. The farmer is well versed in the stages of cacao pod growth and potential risks such as contamination or plant disease.

We opened a tray (around 70) of beans off of the tree and looked inside them. The color is a healthy purple, the stem is clearly defined, the bean is hard with a good smell and correct moisture.

Fermentation area

We inspected the fermentation space and tools together with the farmer. This farm uses a setup of wooden boxes and banana leaves, inside wooden structures built in the farm itself. This fermentation process (as well as cacao tree genetics, adjacent plants and the sun drying process) were designed by a scientist the farm hired when they set up.

The pods who's content was emptied into the fermentation box were separated from this location and taken to another farm nearby to feed animals.

The space is clean and organised without any sign of pests.

The boxes are clearly marked and dated from harvest batches and fermentation time.

We removed cacao from the fermentation and opened a tray of it.

The color is darker than raw cacao, the taste more complex. The beans appear healthy.


Below the fermentation boxes is a collection chamber for cacao's fermentation juice. The juice is clear in color and smells yeasty from the fermentation, in a pleasant way. It also tastes delicious.

Sun-drying area

During our visit the farm was experiencing low humidity so the cacao is being dried in the direct sun, without a greenhouse setup. In summer when humidity goes up, they use this setup. The farmer's staff assembled one prior to our arrival to inspect, next to the drying beans.

The area is clean with no signs of pests. There are no signs of mould on any of the beans.

The beans drying on a raised waist-height table and churned daily by farm staff. The tables are clean with no signs of dirt or anything else except cacao.

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We removed a tray of beans and cut them open to inspect inside. They are darker in color from beans in fermentation, a light brown. They smell chocolatey and taste clean and healthy.

QC & packaging facility

The indoor facility received beans in fabric sacks from drying and it is right next to the drying area.

The bags each carry the content of one batch of drying, which came from 1 set of 3 fermentation boxes. From each bag, a small number of beans are taken for cataloguing, some of which get sent for random testing.

There are no signs of mould or pests on the cacao beans or anywhere in the facility. People were cleaning the floor while we were there.

We opened a tray of beans, which were dark brown and dry. They are below 7% humidity according to the farm's testing. To the touch, they feel the same strength as high quality curated beans we were sampled from other farms around the world.

These beans are then layed out for inspection, where staff remove "flats" (flat beans with negligible nib content) and small stones.

The final product has no visible defects, smells and tastes good. No sign of contamination as they get bagged and sealed before shipping out.

Conclusion: The vendor has high quality practices and hygiene standard across every touch point. The resulting product is hygienic and of high quality. The vendor is qualified to supply the cacao beans.