



DOMFRUT

Coffee & Cocoa



www.domfrut.com

Domfrut was founded by a group of Dominican and Russian entrepreneurs with more than 30 years of successful experience in agricultural investment & wholesale trade. **Domfrut** actively promotes the production of **high-quality cocoa and coffee**, including the cultivation, processing and shipping to customers.

Domfrut works with companies that have successful alliance between small and medium-sized farmers that allows to improve the infrastructure for gathering and processing coffee and cocoa within **fair trade** and **respect to environment**. This ensures quality products for the most demanding markets worldwide.



Coffee Collection

D MFRUT





Premium Green Arabica Coffee Beans



Selected Premium Arabica Coffee is characterized by chocolate notes, soft acidity and smooth body.

Physical characteristics of the beans:

- *Processing:* High washing
 - *Preparation:* American
 - *Sorting:* Sieves 15–18
-

Packing: 1 kg, 15 kg, 30 kg, 50 kg



Traditional Green Arabica Coffee Beans



Traditional Arabica Coffee of standard quality is characterized by slight acidity and an intense body.

Physical characteristics of the beans:

- *Processing:* Washing
 - *Preparation:* PL15-20
 - *Sorting:* Sieves 14-16
 - *Defects:* Max.20%
-

Packing: 1 kg, 15 kg, 30 kg, 50 kg





Green Natural Robusta Coffee Beans



Natural Green Robusta Coffee is the perfect coffee for blends. Characterized by an intense body and caffeine strength.

Physical characteristics of the beans:

- *Processing:* Natural
 - *Preparation:* Standard
 - *Sorting:* Sieves 14+
 - *Defects:* Max.15%
-

Packing: 1 kg, 15 kg, 30 kg, 50 kg





Green Washed Robusta Coffee Beans



Green Washed Robusta Coffee is the perfect coffee for blends. Characterized by an intense body and double caffeine strength.

Physical characteristics of the beans:

- *Processing:* Semi-washing – demucilaginating
 - *Preparation:* Standard
 - *Sorting:* Sieves 14+
 - *Defects:* Max.15%
-

Packing: 1 kg, 15 kg, 30 kg, 50 kg





Premium Roasted Arabica Coffee



Medium-high Roasted Premium Arabica Coffee has notes of hazelnut, pleasant acidity and body.

Raw material: 100% Arabica Premium Green Coffee

Type of grinding:

- Beans
 - Fine grinded
 - Medium grinded
 - Large grinded
-

Roasted coffee for bulk or packaged with customized options.





Traditional Roasted Arabica Coffee



Medium-high Roasted Traditional Arabica Coffee has a balanced body and light acidity.

Raw material: 100% Arabica Traditional Green Coffee

Type of grinding:

- Beans
 - Fine grinded
 - Medium grinded
 - Large grinded
-

Roasted coffee for bulk or packaged with customized options.





Standard Roasted Coffee Blend



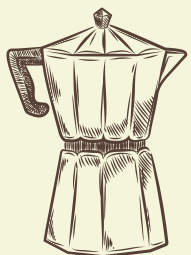
Standard Roasted Coffee is a blend of coffee Arabica and Robusta. In its medium-high roasting it presents intense body and dominant flavor.

Raw material: Green Arabica and Robusta coffee of standard quality

Type of grinding:

- Fine grinded
 - Medium grinded
 - Large grinded
-

Roasted coffee for bulk or packaged with customized options.





Special Roasted Coffee Blend



Special Roasted Coffee is a blend of Arabica and Robusta coffee. In its medium-high roasting it presents dominant aroma, dense body and pleasant flavor.

Raw material: Traditional Arabica and Natural Robusta Green Coffee

Type of grinding:

- Beans
 - Fine grinded
 - Medium grinded
 - Large grinded
-

Roasted coffee for bulk or packaged with customized options.



Cocoa Collection

DOMFRUT





Cacao Hispaniola (fermented)



Sensory characteristics:

- *Odor:* Dominican fermented cacao, free from unusual (foreign) odors
- *Color:* brown
- *Taste:* fermented cacao, free from unusual (foreign) flavors

Physical/chemical parameters:

- *pH:* 4.6-5.7
- *% Fat:* 50-54%

Packaging:

- Polypropylene bags
 - Net Weight: 70 kg
-





Cacao Sanchez (unfermented)



Sensory characteristics:

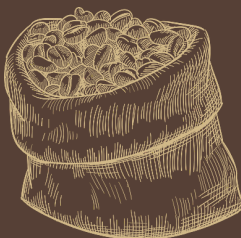
- *Odor:* Dominican unfermented cacao, free from unusual (foreign) odors
- *Color:* brown
- *Taste:* unfermented cacao, free from unusual (foreign) flavors

Physical/chemical parameters:

- *pH:* 4.6-5.7
- *% Fat:* 50-54%

Packaging:

- Polypropylene bags
 - Net Weight: 70 kg
-





Cocoa Nibs



Sensory characteristics:

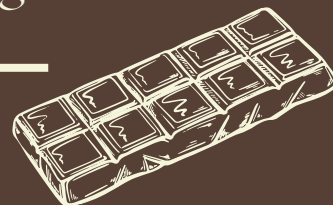
- *Aspect:* solid particles
- *Odor:* typical, free form unusual (foreign) odors
- *Color:* uniform brown
- *Taste:* typical for cocoa, free form unusual (foreign) flavors

Physical/chemical parameters:

- *pH:* 4.6-5.7
- *% Fat:* 50-54%
- *Moisture:* Max. 4%

Packaging:

- *Inner bag:* polypropylene
 - *Outer bag:* kraft paper
 - *Net weight:* 11kg, 22kg, 25kg
-





Cocoa Liquor (Mass)



Sensory characteristics:

- *Aspect:* solid, homogeneous
- *Odor:* chocolate
- *Color:* dark brown
- *Taste:* bitter chocolate

Physical/chemical parameters:

- *pH:* 4.6–5.7
- *% Fat:* 50–54%
- *Moisture:* < 2%
- *Fineness:* >99% (200 mesh)

Packaging:

- *Inner bag:* polypropylene
- *Outer bag:* corrugated box
- *Net weight:* 30kg





Cocoa Butter



Sensory characteristics:

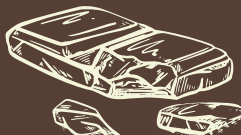
- *Aspect:* solid block of butter
- *Odor:* typical, free form unusual (foreign) odors
- *Color:* light yellow
- *Taste:* typical, free form unusual (foreign) flavors

Physical/chemical parameters:

- *FFA:* 0.5% - 1.75%
- *Melting point:* 32°C - 35°C
- *Moisture:* Max. 0.2%

Packaging:

- *Inner bag:* polypropylene
 - *Outer bag:* corrugated box
 - *Net weight:* 25kg
-





Deodorized Cocoa Butter



Sensory characteristics:

- *Aspect:* solid block of butter
- *Odor:* typical, free form unusual (foreign) odors
- *Color:* white-yellow
- *Taste:* typical, free form unusual (foreign) flavors

Physical/chemical parameters:

- *FFA:* Max. 1.75%
- *Melting point:* 30°C – 36°C
- *Moisture:* Max. 0.2%

Packaging:

- *Inner bag:* polypropylene
 - *Outer bag:* corrugated box
 - *Net weight:* 25kg
-





Cocoa Powder Natural



Sensory characteristics:

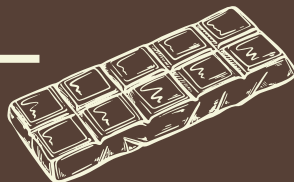
- *Aspect:* fine homogeneous powder
 - *Odor:* typical, free from unusual (foreign) odors
 - *Color:* dark brown
 - *Taste:* typical, free from unusual (foreign) flavors
-

Physical/chemical parameters:

- *pH:* 4.6-5.7
 - *% Fat:* 10-12% / 20-22%
 - *Moisture:* < 2%
 - *Fineness:* > 99% (200 mesh)
-

Packaging:

- *Inner bag:* polypropylene
 - *Outer bag:* craft paper
 - *Net weight:* 25kg
-





Cocoa Powder Alkalized



Sensory characteristics:

- *Aspect:* fine homogeneous powder
- *Odor:* typical, free from unusual (foreign) odors
- *Taste:* typical, free from unusual (foreign) flavors

Physical/chemical parameters:

- *% Fat:* 10-12% / 20-22%
- *Moisture:* < 2%
- *Fineness:* >99% (200 mesh)

Light: *pH* – 6.5–7.0; *color* – light brown

Medium: *pH* – 7.1–7.5; *color* – dark brown

High: *pH* – 8.0–8.5; *color* – reddish brown

Packaging:

- *Inner bag:* polypropylene
- *Outer bag:* craft paper
- *Net weight:* 25kg





Coffee & Cocoa



www.domfrut.com



office@domfrut.com dkustov@domfrut.com



+79267693887 / +375291820930



Marshala Timoshenko 36, Moscow, Russian Federation
Reina Victoria Kaia, Santurtzi 48980 (Bizkaia), Spain



Domfrut LLC
Reg #: 1217700546942 VAT: 9731085341



The origin of the presented products is Dominican Republic & Mexico.
Certified FSSC 22000, Kiwa BCS Organic Production Standard, USDA Organic Integrity.

