

DURFAL

COCOA BEANS

Grown in Huila, Colombia

Durfal produces premium cocoa beans in Huila, Colombia, carefully fermented and sun-dried to preserve their natural flavor profile. Colombia is recognized internationally for its fine-flavor and aroma cocoa, making it a preferred origin for chocolate manufacturers, confectioners, and specialty food producers seeking traceable, high-quality raw material.

PRODUCT OVERVIEW

Product	Raw Cocoa Beans, whole
HS Code	1801.00
Origin	Huila, Colombia
Classification	Fine-flavor / aroma cocoa
Processing	Fermented, sun-dried
Liquid option	Cocoa liquor (liquid cocoa mass) available upon request; standardly shipped in solidified block form to preserve quality in transit
Packaging	Jute bags (standard export packaging)

FOB PRICING

Basis	FOB — Colombian port (Buenaventura / Cartagena)
Price	Available on request — quoted against current international cocoa market reference at time of order
Minimum order	1 Metric Ton
Payment terms	T/T, L/C (negotiable)

Note: Cocoa is a globally traded commodity subject to active price movement. FOB quotations are provided per shipment, benchmarked to the prevailing international futures reference plus Colombia's fine-flavor origin premium. Contact us for a current quote.

CONTACT

Diego Duran Silva
Durfal — Huila, Colombia
Phone / WhatsApp: +57 315 057 6232