We thank you for contacting CocoaTown. We are glad to know that you are interested in our patented Bean to Bar machinery. We have helped to create and empower hundreds of successful, award winning Chocoprenuers in more than 100 countries around the world. We are excited to see how we can help you on your journey.

We invite you to join the CocoaTown Community to get Equipment, Education, Exposure & Expertise and valuable information from our international CocoaTown family.

Equipment			
Hobbyist	Entry Line -Basic Kit	Professional Line - Basic Kit	Commercial Line Basic Kit
	CocoaT jr. Roaster PI	CocoaT jr. Roaster PI	CocoaT commercial Roaster
	Cooling Tray - Micro	Cooling Tray - Micro	Cooling Tray - Macro
Abi 10 melanger	CocoaT manual Cracker	CocoaT power Cracker	InnoWinno Winnower with Cracker & bean transfer
CocoaT mini Pregrinder	CocoaT basic Winnower + manual dispenser	CocoaT deluxe Winnower + power dispenser	system
	CocoaT mini Pregrinder	CocoaT mini Pregrinder	
	ECGC-12SLTA melanger	Melanger ECGC-12SQSS	Grinder ECGC-65E
	Melanger accessories	Melanger accessories	Grinder accessories
	Maintenance Kit	Maintenance Kit	Maintenance Kit
	New Addition in 2023		
	Entry Line -Deluxe Kit	Professional Line Deluxe Kit	Commercial Line Deluxe Kit
	Entry line Basic kit	Professional Line basic Kit	Commercial Line basic Kit
	SAGA5 temperer	SAGA5 temperer	SAGA5 temperer

### **Equipment:**

CocoaTown has a complete line of equipment for bean to bar production - Roasters, cooling trays, Crackers, Winnowers, mini Pregrinders, Melangers/Grinders & Tempering machines; in different sizes & 4 different scales—Eco Scale, Entry Level, Professional Level & Commercial Level — to make 500 gm to 90 kg/batch of chocolate.

#### **General Features:**

- Patented technology
- High quality food grade stainless steel in food contact areas
- Compact about 1.5 sq. ft / equipment counter space for Entry Level equipment and less than 20 sq.ft / equipment footprint for commercial scale equipment
- Multipurpose
- Energy efficient(green)— uses less energy than comparable equipment in the market
- Durable and long lasting
- Easy to maintain and use
- Ideal for R&D, educating customers, chocolate tours, museums or universities in addition to start & grow business
- Available in 110V or 220V (except CocoaT junior Roaster available only in 220V)
- Customized for customer's needs, budget and location
- Used by award winning chocolatemakers around the world for over a decade
- Can mix and match equipment from different scales to suit their needs

• When business grows, need to buy only the Melangers & Grinders. All other equipment can handle a minimum of 600% business growth

### Our customers have used our Machines for other purposes:

Please contact us for customizing the machines for the other purposes.

#### **Roasters**:

- Roast nuts,
- coffee
- cocoa
- rice
- lentils
- Sesame seeds, sun flower etc

#### **Crackers:**

- Break the cocoa beans
- nuts

#### Winnowers:

- to separate the husk from the grains or nibs for Cocoa beans, paddy, lentils etc
- separating husk from rice / wheat/ oats etc
- separating the skin from peanuts or other nuts
- separating any grains, lentils or nuts from chaff/ skin
- separating chaff from corn grits
- separating nut pieces from whole nuts
- separating different types of plastic pieces in Recycling Industry

#### Mini Pregrinder for the following:

- To make smoothies
- To grind nuts into small pieces or into nut powders
- To grind coconut pieces into coconut meal (for further grinding in the Melanger)
- To churn buttermilk/curd to separate butter and whey

#### **Melangers and Grinders for the following:**

- Grind almond pieces into Marcepan /Marzipan
- Grind hazel nut pieces into Gianduja
- Grind pistachios pieces into pistachio butter
- Grind Cashew pieces into cashew butter
- Grind peanut pieces into peanut butter
- Grind sesame seeds into tahini
- Grind sunflower seeds to seed butter
- Grind boiled chick peas into hummus
- Grind flax seeds and hemp into paste
- Grind Sphagnum moss for facial pack
- Grind quinoa
- Grind nuts into nut milks
- Grind coconut flakes into coconut butter and coconut milk
- Grind corn into masa
- Chocokneader to knead dough for pizza, cookies, rotis, flat breads etc
- Chocokneader to whip the cream or to churn curd or buttermilk to separate butter & whey

# Explore - Bean to bar chocolate making as hobby or as business for profit.

Complete Entry kit + all accessories, maintenance kit (wear & tear parts for 5 years) costs \$5300 (F.O.B. Atlanta).

### Entry Level – Basic kit: Contains the following equipment + SAGA5 Temperer

Cocoa T junior Roaster PI – Roasts 2-4 lb of cocoa beans in a batch

- Heating by convection & conduction efficient heating
- Drum roasting uniform roasting
- 220V can be used around the world
- \$700

#### **Cooling Tray Micro** – Cools 4 lb of roasted beans & nuts in less than 5 minutes.

- Prevents overcooking from residual heat in cocoa butter in cocoa beans or oils in the nuts
- Very quiet in operation
- Available in 110V or 220V
- \$325

#### CocoaT Manual Cracker – Can crack about 30 lb of cocoa beans in one hour

- Specially designed rollers to break the beans into bigger pieces
- Gears outside food contact area for easy maintenance
- Stainless steel collection box and support stand
- \$1175

**CocoaT basic Winnower** – Can effectively separate 20-30 lb (10-15 kg with manual metering dispenser) and 40-50 lb (20-25 kg with dispenser) of cracked cocoa beans into clean nibs and husk in single pass.

- Separates 99.5% of husk in a single pass
- Almost no husk mixed in nibs and almost no nibs mixed with husk
- See through mechanism is a show stopper
- Dust & husk collected in a closed container
- Hygienic and clean to use under any manufacturing condition
- Maximum yield of nibs- less wastage of money
- Clean nibs high quality chocolate
- Manual metering device for efficient and faster separation
- \$1650 (Basic winnower with manual dispenser)
- \$1950 (Basic winnower with power dispenser)

**CocoaT mini Pregrinder** – Can pregrind cocoa nibs or sugar into powder. Grinding time is reduced when sugars are added in a powdered form, rather than crystal form, particularly for special sugars like coconut sugar. The pregrinder can also be used to powder the nuts that can be added to the melanger to make nut butters. The cracking blade can be used to crack the cocoa beans in small quantities.

- Cracker blade for breaking cocoa beans
- Grinding blade for pre grinding sugar, cocoa nibs, nuts
- Unique blade system creates a cyclone effect grinds ingredients without heating them
- 750 W motor
- \$175

**CocoaT Melanger ECGC-12SLTA** – Can grind 6-8 lb of cocoa nibs to yield 10 lb of chocolate liquor or about 4 lb (about 8 cups) of nut powders (cashews, almonds, hazelnuts, brazil nuts, pistachio, etc.- pregrind in mini Pregrinder before adding to the melanger) into nut butters or nut milks, sesame into tahini, or chickpeas into hummus

- Grinds chocolate liquor to 15 microns for smoother taste
- Conical stones for grinding and conching
- \$600

- Optional accessories available for additional functions:
  - Mini drum set with SS wiper to grind 500 gm to 1 kg of cocoa beans for recipe development, R&D purposes, etc. (\$200)
  - O Stainless steel wipers for big drum and mini drum (\$135)
  - o Stainless steel lid (\$75)
  - o Cylindrical Roller stone set with SS wiper for grinding fibrous materials (250)
  - o Chocokneader to mix milk powder with chocolate liquor (\$75)
  - Chococleaner for easy removal of chocolate from the roller stones (\$15)
  - o Emergency shut-off pendant (\$90)
  - o Maintenance kit (5 years worth of wear & tear parts) \$250
- Buy the complete ECGC-12SLTA kit with Maintenance kit for \$1500
- Buy the complete ECGC-12SL kit with Maintenance kit for \$1400

**Maintenance Kit for the Complete Entry Kit** – The maintenance kit consists of wear and tear parts that can last upto 5 years. Included in this kit are:

### Parts for ECGC-12SLTA melanger:

- Set of 4 delrin inserts for conical stones (\$50)
- Set of 2 cylindrical stones (\$80)
- Tension Spring, Spring housing and spring sleeve set (\$70)
- Belt (\$35)
- Center pin for SS drum (\$35)
- Reset Switch (\$15)

### Parts for Mini Pregrinder:

- Motor coupler (\$20)
- Jar coupler set of 2 (\$30)
- Reset Switch (\$15)

#### **Parts for Winnower:**

• Extra Husk collector box with lid (\$60)

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# **Entry Level – Deluxe kit:**

• Includes Entry level Basic kit + SAGA5 continuous tempering machine. Costs \$11995

#### **SAGA5 Tempering Machine:**

#### To craft chocolatemakers and chocolatiers who need a tempering machine that

- Is compact
- saves time & money
- is easy to use & clean

- preserves the fine flavors of chocolate
- provides high ROI for the investment

#### CocoaTown is introducing SAGA5 Tabletop, continuous tempering machine that

- tempers 6 kg/15 minutes of melted chocolate; tempers 6 kg/hour of chocolate chunks
- includes a Vibrating table
- has energy saving cycle to reduce energy cost when not in use
- is easy to clean completely in 1 hour with minimum waste of chocolate
- is available in 110V or 220V
- costs \$7000 + S&H
- Optional Enrober table available
- Enrober can be used with SAGA24 temperer also when you grow your business

**Chef Line / Professional Line:** (also suitable for chocolate museums or chocolate tours)

### Exhibit –Showcase Bean to Bar process

Complete Professional Level equipment kit with all the accessories costs \$7500 (F.O.B. Atlanta).

# CocoaT junior Roaster PI – Roasts 2-4 lb of cocoa beans in a batch

- Heating by convection & conduction efficient heating
- Drum roasting uniform roasting
- 220V can be used around the world
- \$700

#### **Cooling Tray Micro** – Cools 4 lb of roasted beans & nuts in less than 5 minutes.

- Prevents overcooking from residual heat in cocoa butter in cocoa beans or nut butters in the nuts
- Very quiet in operation
- Available in 110V or 220V
- \$350

# CocoaT power Cracker - Cracks about 30 lb of beans in one hour

- Specially designed rollers to crack and to pull the husk from the nibs
- Gears outside food contact area for easy maintenance
- High quality stainless steel rollers with unique, patented design
- Stainless steel collection box and support stand
- \$1950

**CocoaT deluxe Winnower** – Can separate 20-25 kg (with dispenser) of cracked cocoa beans effectively in a single pass into clean nibs and husk

- See through mechanism is a show stopper when used in front of customers
- Separates 99.5% of husk in single pass
- Dust is contained with husk in a closed container Hygienic to use under any manufacturing condition
- Maximum yield of nibs- less wastage of money
- Clean nibs high quality chocolate
- \$1950 (deluxe winnower with manual dispenser)
- \$2250 (Deluxe winnower with power dispenser)

**CocoaT mini Pregrinder** – Can pregrind cocoa nibs or sugar into powder. Grinding time is reduced when sugars are added in a powdered form, rather than crystal form, particularly for special sugars like coconut sugar. The pregrinder can also be used to powder the nuts into smaller pieces before adding them to the melanger to make nut butters. The cracking blade can be used to crack the cocoa beans in small quantities.

- Cracker blade for breaking cocoa beans
- Grinding blade for pre grinding sugar, cocoa nibs, nuts
- Unique blade system creates a cyclone effect grinds ingredients without heating them
- 750W motor
- \$175

**CocoaT Melanger ECGC-12SQSS** – Can grind 8-10 lb of cocoa nibs to yield 12 lb of chocolate liquor or about 5 lb of nuts (cashews, almonds, hazelnuts, brazil nuts, pistachios, etc.) into nut butters or nut milks, sesame into tahini, or chickpeas to hummus.

- Grinds chocolate liquor to 15 microns for smoother taste
- Conical roller stones for grinding and conching
- Gear motor and direct drive for durability
- Tilting mechanism to empty the contents easily
- \$1500
- ECGC-12SQSS complete kit with accessories + maintenance kit (wear & tear parts) \$2250

### **Optional accessories available for additional functions:**

- o Mini drum set to grind 1 lb of cocoa beans for recipe development, R&D purposes, etc. (\$200)
- Stainless steel wipers for big drum and mini drum (135)
- Chocokneader to mix milk powder with chocolate liquor for milk chocolate (\$75)
- o Chococleaner for easy removal of chocolate from the roller stones (\$15)
- o Cylindrical Roller stone assembly with SS wiper (\$250)
- o Maintenance kit with normal wear & tear parts (\$330)

**Maintenance Kit for the Complete Professional Kit**— Complete Professional kit comes with wear & tear parts. Included in this kit are:

# Parts for ECGC-12SQSS melanger:

- Set of 4 delrin inserts for conical stones (\$60)
- Set of 4 delrin inserts for cylindrical stones (\$60)
- 2 sets of Tension Spring, Spring housing and spring sleeve (\$140)
- Belt (\$20)
- Reset Switch (\$15)

#### Parts for Mini Pregrinder:

- Motor coupler (\$20)
- Jar coupler set of 2 (\$30)
- Reset Switch (\$15)

#### **Parts for Winnower:**

• Extra Husk collector box with lid (\$60)

#### **Professional Level – Deluxe kit:**

Includes Professional Basic kit + SAGA5 continuous tempering machine. Costs \$13995

### **SAGA5 Tempering Machine:**

#### To craft chocolatemakers and chocolatiers who need a tempering machine that

- Is compact
- saves time & money
- is easy to use & clean

- preserves the fine flavors of chocolate
- provides high ROI for the investment

### CocoaTown is introducing SAGA5 Tabletop, continuous tempering machine that

- tempers 6 kg/15 minutes of melted chocolate; tempers 6 kg/hour of chocolate chunks
- includes a Vibrating table
- has energy saving cycle to reduce energy cost when not in use
- is easy to clean completely in 1 hour with minimum waste of chocolate
- is available in 110V or 220V
- costs \$7000 + S&H
- Optional Enrober table available
- Enrober can be used with SAGA24 temperer also when you grow your business

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#### **Commercial Kit:**

### Expand – Grow and Scale up your Bean to Bar Process

Complete Commercial kit + accessories & maintenance kit (wear & tear parts) costs \$38500 (F.O.B. Atlanta).

CocoaT Commercial Roaster - Can roast 10 kg (20 lb) of cocoa beans in a batch.

- Uniform roasting by conduction, convection and radiation heat.
- Adjustable timer, temperature controls
- Does not need ventilation hood
- Stainless steel model
- Easy to load and unload contents without removing the hot drum from roaster
- Can also roast nuts, peanuts etc
- Single phase power
- \$5900

#### **Cooling Tray Macro** – Cools 10 kg (20 lb) of beans or nuts in less than 5 minutes.

- Top tray doubles as a collection tray for the roasted beans in the roaster
- Prevents overcooking by residual heat
- Very quiet in operation
- Available in 220V
- \$850

#### **InnoWinno Winnower** - Can crack & winnow up to 100 kg of cocoa beans

- Patented technology for efficient separation of husk and nibs
- Separates 99.5% of husk in a single pass with minimal nibs lost with husk
- Dust is contained in the husk collection box -Hygienic to use under any manufacturing condition
- Built-in power Cracker
- Hopper extension with feeder to hold 40 lbs of cocoa beans
- Transfer mechanism to transfer the beans from the sack on floor to the hopper extension
- Compact less than 20 sq. ft. footprint
- 220V, single phase power
- The complete set with all the accessories \$15000

**ECGC-65E Grindeur** – Can grind 65 lb of nibs to yield up to 100 lb of chocolate liquor per batch. Available with 220V single phase or three phase control panel.

- Stone on stone grinding results in 15 micron size chocolate liquor
- Tension gauge for consistent grinding from batch to batch
- Quiet in operation
- Control panel with single phase or three phase 220V input
- Less than 9 sq. ft. footprint
- \$10500 with basic control panel
- \$12000 with deluxe control panel
- \$16500 for complete kit with deluxe control panel + all accessories

#### **Basic Control Panel:**

• U/L certified components in industry standard, powder coated steel cabinet

#### **Deluxe Control Panel:**

• U/L certified components in U/L certified Stainless steel cabinet

# **Optional accessories for ECGC-65E:**

### California Package:

- Welded SS wipers
- Food splash zone modified for easy cleaning.
- Costs \$600.

#### **Stone lifter:**

- Easy to remove the roller stone assembly from the drum for cleaning
- Easy to install the roller stones assembly into the drum after cleaning
- Costs \$950

#### **Nib Dispenser:**

- Add nibs and other ingredients to the grinder at constant intervals
- Adds ingredients at the right spot reduces wear on the Delrin inserts
- Reduces the grinding time & labor cost
- Costs \$950

#### **Concher:**

- Conching attachment to facilitate additional conching, without grinding the chocolate liquor further
- Stainless steel for easy use and hygiene.
- Costs \$2500

**Maintenance Kit for Complete Commercial Kit** – The complete commercial kit comes with wear and tear parts. Included in this kit are:

### Parts for ECGC-65E melanger:

- One set of 2 link belts (\$145)
- One set of 4 delrin inserts for roller stones (\$100)
- One set of 3 delrin spacers (\$60)
- One set of 3 drum height washers (\$60)

#### **Parts for Winnower:**

• Extra Husk collection box (\$90)

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#### **Commercial Level – Deluxe kit:**

Includes commercial level Basic kit + SAGA5 continuous tempering machine. Costs \$44995

#### **SAGA5** Tempering Machine:

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- saves time & money
- is easy to use & clean

- preserves the fine flavors of chocolate
- provides high ROI for the investment

### CocoaTown is introducing SAGA5 Tabletop, continuous tempering machine that

- tempers 6 kg/15 minutes of melted chocolate; tempers 6 kg/hour of chocolate chunks
- includes a Vibrating table
- has energy saving cycle to reduce energy cost when not in use
- is easy to clean completely in 1 hour with minimum waste of chocolate
- is available in 110V or 220V
- costs \$7000 + S&H
- Optional Enrober table available
- Enrober can be used with SAGA24 temperer also when you grow your business

# **Eco Scale Equipment**

#### **Equipment for the Enthusiasts**

#### Abi 10 Melanger:

- Economy model with basic features but premium performance melanger
- Compact foot print
- Tilting model
- Grinds 6-8 lb of cocoa nibs to yield 10 lb of chocolate liquor (all ingredients combined)
- \$350 for basic model; \$500 for deluxe model
- Optional stainless steel roller stone assembly with SS wipers \$200

#### Abi 25 Grinder:

- Specially made for customers who grew out of ECGC-12SLTA but not ready for Abi 50 or ECGC-65E
- Make 5-10 Kgs of chocolate liquor/batch
- High quality stainless steel in food contact areas
- Gear motor no belt
- \$3500 with control panel
- Optional maintenance kit available

#### Abi 50 Grinder:

- Specially made for customers who grew out of ECGC-12SLTA but not ready for ECGC-65E
- Make 10-25 kg of liquor/batch
- High quality stainless steel in food contact areas
- Gear motor no belt
- \$6500 with control panel
- Optional maintenance kit available

#### Abi 200 Grinder:

- 200 lb of chocolate liquor per batch
- Compact foot print
- High quality stainless steel in food contact areas
- \$16000
- Optional maintenance kit available

# **New Equipment for 2023:**

#### **SAGA5 Tempering Machine:**

#### To craft chocolatemakers and chocolatiers who need a tempering machine that

- Is compact
- saves time & money
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- includes a Vibrating table
- has energy saving cycle to reduce energy cost when not in use
- is easy to clean completely in 1 hour with minimum waste of chocolate
- is available in 110V or 220V
- costs \$7000 + S&H
- Optional Enrober table available
- Enrober can be used with SAGA24 temperer also when you grow your business

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# **Complete Deluxe kits:**

We are introducing Deluxe kits for Entry level, Professional Level and Commercial level that includes the respective basic kits and Tempering machine. Contact us for more details on the Deluxe kits.

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# **Equipment for Foodpreneurs:**

### For Nut Butters / Nut milks or other Gourmet Food preparation:

### CocoaT mini Pregrinder:

Can pre grind nuts or sugar into powder. Grinding time is reduced when sugars are added in a powdered form, rather than crystal form, particularly for special sugars like coconut sugar. The pregrinder can also be used to powder the nuts into smaller pieces before adding them to the melanger to make nut butters. The cracking blade can be used to crack the cocoa beans in small quantities.

- Cracker blade for breaking cocoa beans
- Grinding blade for pre grinding sugar, cocoa nibs, nuts
- Unique blade system creates a cyclone effect grinds ingredients without heating them
- 750W motor
- \$175

### **ECGC-12SL Melanger**

**CocoaT Melanger ECGC-12SL** – Can grind about 4 lb of nuts (cashews, almonds, hazelnuts, brazil nuts, pistachio, etc.) into nut butters or nut milks, sesame into tahini, or chickpeas into hummus

- Grinds chocolate liquor or cocoa liquor to 15 microns for smoother taste
- Conical stones for tahini or nut butters
- \$500
- Complete ECGC-12SL kit with all accessories and Maintenance kit (wear & tear parts) \$1400
- Optional accessories available for additional functions:
  - Mini drum set with SS wipers to grind 1 -3 cups of nut butters for recipe development, R&D purposes, etc.
  - o Stainless steel wipers for big drum and mini drum
  - o Stainless steel lid
  - o Cylindrical Roller stone set with SS wiper for fibrous materials
  - o Chocokneader to mix milk powder with chocolate liquor or inclusions with chocolate or nut butters
  - o Chococleaner for easy removal of nut butters from the roller stones
  - o Emergency Shut-off pendant
  - o Maintenance kit (wear & tear parts)

#### Abi Melanger:

- Economy model with basic features but premium performance
- Compact foot print
- Tilting model
- Grinds 6-8 cups of powdered nuts to yield 10 cups of nut butters (all ingredients combined)
- Costs \$350 for basic model
- Costs \$500 for deluxe model with SS roller stone assembly with SS wipers
- Optional stainless steel roller stone assembly with SS wipers \$200
- Optional maintenance kit \$95

#### Abi 50 Grinder:

- Specially made for customers who grew out of ECGC-12SLTA but wants to make 10 -25 kg of liquor
- High quality stainless steel in food contact areas
- Gear motor no need to change belt
- \$6500 with deluxe control panel
- Optional accessories:
  - o On/off remote pendant on the grinder unit
  - o Tension gauge mechanism
  - o CA package
- Optional maintenance kit

#### Abi 200 Grinder:

- 200 lb of chocolate liquor per batch
- Compact foot print
- High quality stainless steel in food contact areas
- \$16000
- Optional maintenance kit

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#### **Education**:

## **Bean to bar Bootcamp for Chocopreneurs:**

Three-day or four-day intensive, hands-on training workshop taught by international experts and organized by CocoaTown Academy. The course provides theoretical and practical knowledge on everything needed to start a bean to bar business. More than 80% of our graduates in the past have successfully started and grown their businesses. The curriculum includes but is not limited to:

- Beans overview of origin varieties
- Fermentation
- Bean quality
- Selecting beans
- Theoretical and practical lessons on roasting, cracking, winnowing, grinding, tempering & molding
- Tasting chocolate
- Packaging
- Making bon-bons, truffles and ganache
- Business plan
- Use & care of machines

Currently, the workshop is conducted in India and Atlanta GA USA.

Contact us if you want to schedule a workshop in your country.

# **Empowering Chocopreneurs Webinar Series:**

We conduct webinars twice a month on various topics. These webinars are presented by industry experts, chocopreneurs, academicians, researchers, authors and other successful professionals. We cover various topics including but not limited to ingredients, sourcing, quality control, processing, other income opportunities for cocoa farmers and chocopreneurs.

### **Evaluation Tools:**

CocoaTown has come up with the tools to evaluate the quality of the beans in fermentation process and quality of the chocolate liquor and for different steps of the process in between.

### Farmer Tools/Quality Control tools for Cocoa Beans:

#### CocoaT Bean cutter:

CocoaT Bean Cutter is ideal to cut 50 beans at once. It is made of anodized aluminum.

- Easy to use
- Can handle any size beans small or big
- Includes Bean cut test chart
- Easy to change blade
- Special discounts Cocoa Farmers & Co-operatives
- \$1000 + S&H

#### **Farmer Kit:**

We sell Moisture meters, pH meters, IR Thermometers for farmers to measure the fermentation parameters in addition to the CocoaT bean cutter.

### **Tools for Chocolate liquor / Cocoa liquor evaluation:**

We sell IR thermometers, hot air guns, digital thermometers, Digital Micrometers, Grindometers etc. to help chocolatemakers.

#### **Tools for Molding:**

We carry Vibration tables, spatulas, scrapers etc.

#### **Additional Information:**

We help our International customers to save money on S&H and clearing charges, by buying and shipping tempering machines from other manufacturers when they buy our machines.

#### **EXPOSURE:**

# **Economic Uplift:**

We provide Exposure - opportunities for Chocopreneurs and cocoa farmers opportunities to Exhibit at International Chocolate Festivals - at subsidized rates. It helps them to get Exposure in the world market to empower them economically and to expose them to the latest trends and opportunities. CocoaTown subsidizes the booth cost and let companies exhibit at the fraction of the cost- to share the booth and sell their wares. Here is a sample of exhibits that CocoaTown has already paid for the booth where interested companies can exhibit and grow.

- Salon du Chocolat, Paris
- Chocoa, Amsterdam

### **#ChocopreneurShowcase:**

We showcase our customers to our wide network of followers in 100 countries. Just send us your story, pictures of you, your products and CocoaTown's role in your entrepreneurial journey. Also add if you are looking for partners or distributors for your products. We will share them on our social media posts, blog posts & emails as appropriate. We connect the chocolate community to empower each other.

#### **Upcoming Exhibit opportunities:**

Chocoa 2024 - Check our website for details