



Cocobel Chocolate Limited

Company Profile

www.cocobelchocolate.com

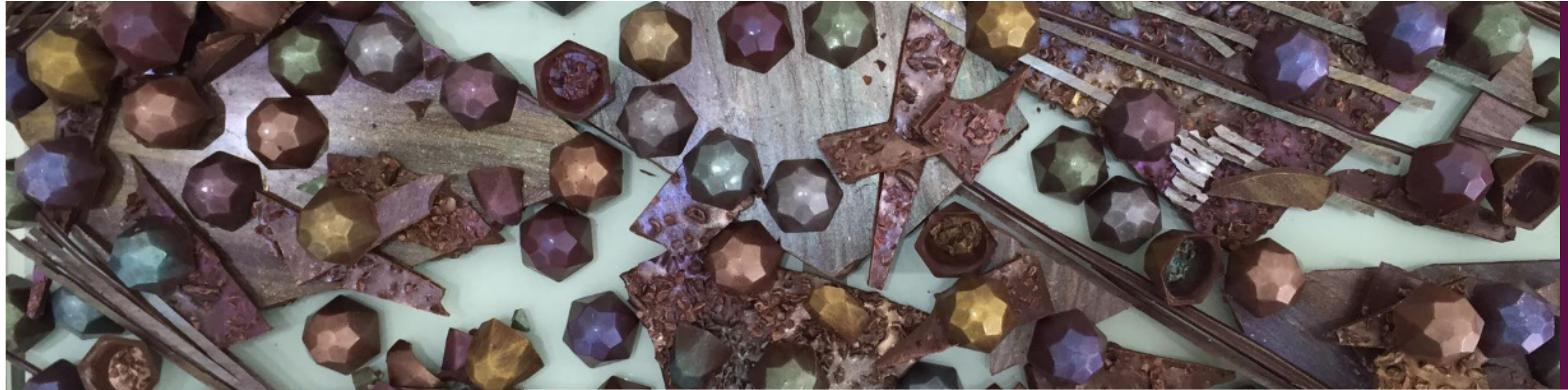


About Us

Cocobel Chocolate Limited (est. 2009), founded by Isabel Brash, is the pioneer company of its kind in Trinidad and Tobago. Cocobel manufactures high quality fine flavour, single estate and single origin Trinitario chocolate and confectionary, with solely locally grown fruits and spices, in combinations that reflect our Caribbean culinary heritage.

Cocobel now employs 10 people, 9 of whom are female. Fermented and dried cocoa beans are brought to the Cocobel micro factory in Woodbrook, where they are transformed into chocolate through sorting, roasting, winnowing, grinding and refining.

Cocobel produces a wide range of chocolate confectionery including chocolate bars, dragées, barks, bonbons, customised chocolate cakes and most recently, freshly baked pastries. Cocobel's products are currently distributed to a few fine food/gourmet food shops and high end select pharmacies, however most of our sales come directly through our retail shop at the workshop in Woodbrook, Port of Spain.



Our Vision

Cocobel Chocolate as the symbol of our nation's cultural identity and innovativeness articulated through the language of chocolate, and as the premier experience that sets the stage globally for authentic Caribbean fine flavour chocolate.

Our Mission

To be a beacon of excellence for authentic Caribbean fine chocolate and confectionery, supplying the high-end gourmet food market with a unique and incomparable experience in taste and craftsmanship.

To expand the cocoa to chocolate experience through inspiring meaningful collaboration with stakeholders that fosters awareness and respect for the impact and potential of the industry.

Value Proposition

We take our customers on an taste experience, a culinary journey of an explosion of flavours, with products that are entertaining and visually appealing.



Milestones

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- 2023 - Preparation for exportation within the Caribbean region.
- 2020 - Instituted online payment and pre-order with curbside pick up; installed Cocoa Forest murals by ceramicist Bunty O'Connor in preparation for chocolaterie café; fresh-baked pastries offered almost daily.
- 2019 - 2020 - Renovations at 37 Fitt Street to form an additional kitchen space to separate the functions of pastry and chocolate making. A ramp and WC for wheelchair access in reception space and additional storage space in basement were also installed.
- 2016 - Launched 70gram chocolate bars developed as product for ease of export in five flavours. Brianna McCarthy is commissioned for artwork.
- 2016-2017 Jamaica Observer Table Talk Food Awards: Best Food Artisan.
- 2016 - Started the bi-monthly Fresh-baked Friday: "pop up café" with chocolate themed pastries, desserts and complimentary cocoa tea .
- 2012-2014: Cocobel continues to invest in machinery to expand and streamline product line, participates in Slow Food trade shows in Turin, Italy.
- 2011-2012 - Caribbean Fine Cocoa Forum: Recognition of Pioneering Achievements in Fine Cocoa.
- 2011 - Moved into Cocobel artisanal factory with a complete micro production line from roasting cocoa beans to developing over 50 chocolate confections, also for processing local fruits for the products. Medulla Art Gallery is launched.
- 2010 - Developed Cocobel style of packaging and presentation which extends to selection of retail outlets, merchandising and marketing.
- 2009 - Established Cocobel Chocolate Ltd. Conceptualised Chocolate and Art: twin companies Cocobel and Medulla Art Gallery
- 2008 - Chocolate making curiosity started as a hobby and became an obsession.



Meet Our Team

- 🌿 Managing Director, Isabel Brash, founded Cocobel Chocolate and is the creator and innovator behind the brand and products.
- 🌿 Administration-Operations Manager, Martin Mouttet, serving since inception and assisted Isabel in the supervision of the construction of the building / factory space. Excellent customer service skills and oversees staffing and HR as well as facilities/building management.
- 🌿 Business Development & Marketing Officer, Crista Morgan, started in 2011. Has over 25 years Business Management, Bookkeeping and sales & marketing experience.
- 🌿 Chocolate Operations Supervisor, Kia Rollock, started in 2016, head chocolatier and manages the production in the chocolate kitchen, excellent planning skills and marketing expertise
- 🌿 Supervisor - Packaging and Outbound Quality Control, Shanice Diaz, started in 2016, manages packaging team, orders and Quality Control.

Our Values

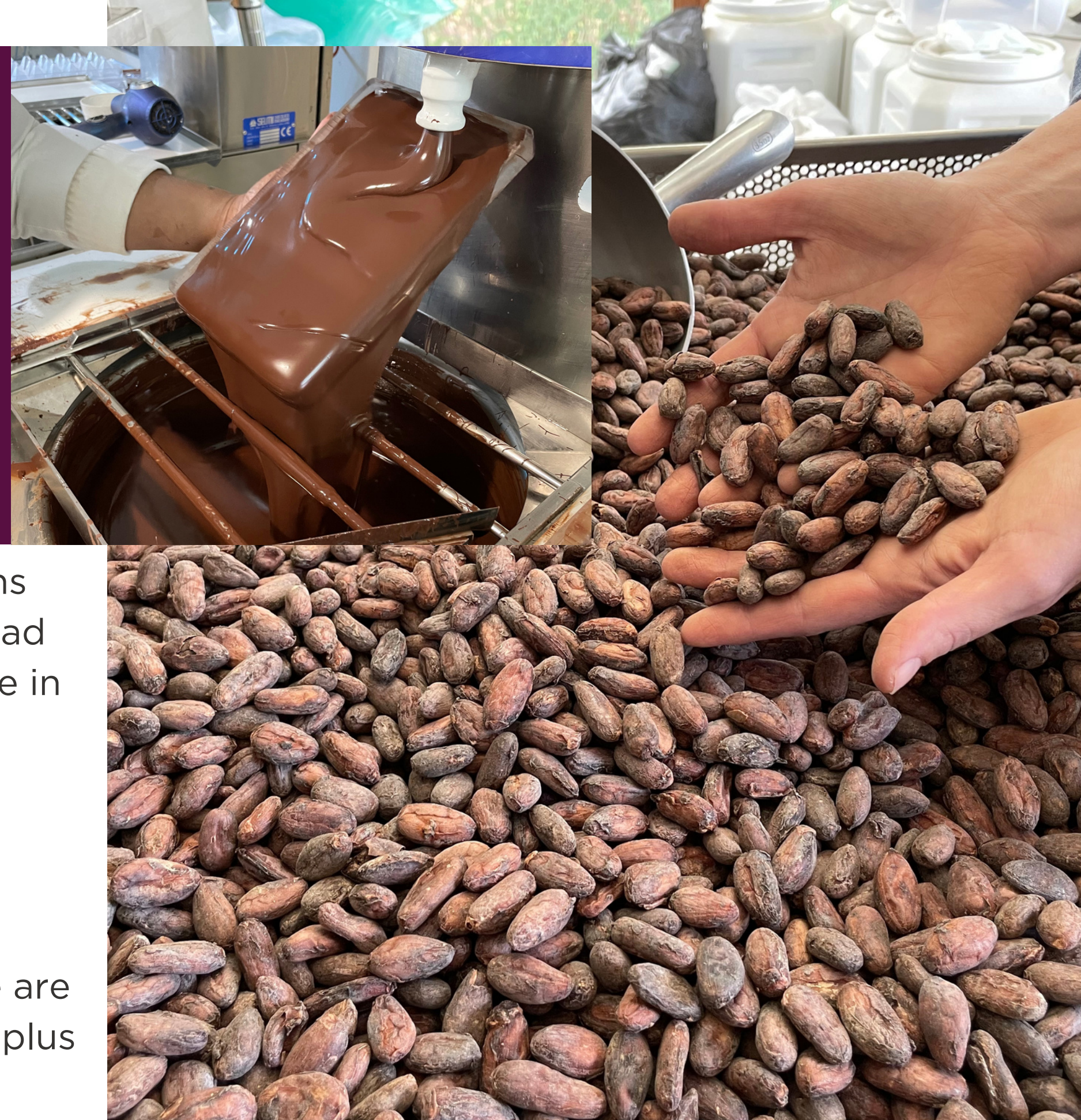
- Authenticity
- Excellence
- Artistry/Craftsmanship
- Integrity
- Community
- Passion



Our Portfolio

At Cocobel, we begin with original Trinitario cocoa beans that have been harvested, dried and fermented in Trinidad and Tobago, but primarily from Rancho Quemado Estate in South Trinidad. Processing includes sorting, roasting, winnowing (de-husking) the beans, then grinding and refining them into chocolate for the base product.

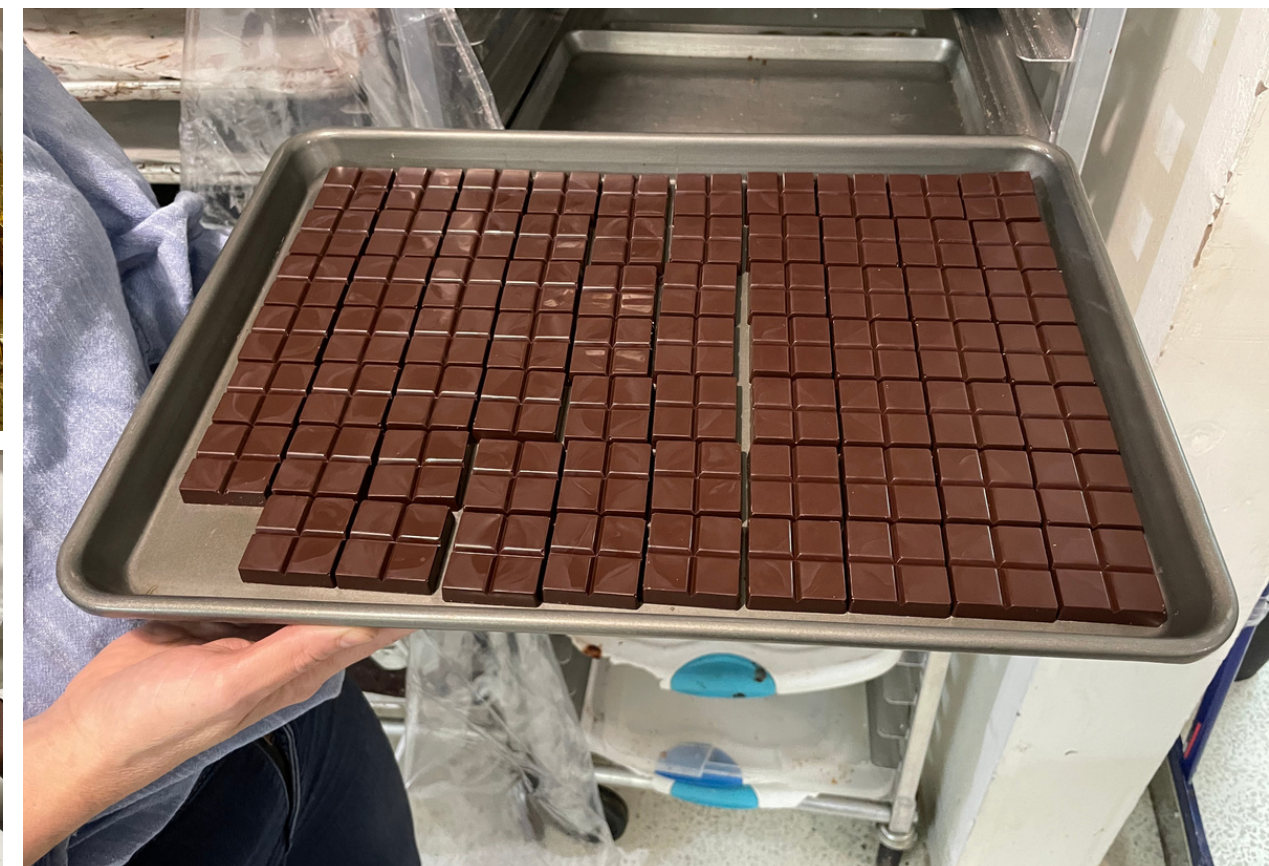
We currently produce four types of chocolate base (couverture): 65% dark, 72% dark, milk and white. These are then used to make over 50 products regularly available plus more seasonal creations.



Crafted with Passion

We sell most of our products directly from our workshop but distribute to select local gourmet food shops that meet our standards. As our products are locally inspired, we use a variety of local produce, which we also process in our workshop. These include passion fruit, guava, mango, pineapple, tamarind, coconut, and ginger, which are all purchased raw and made into puree, dried or candied.

We are innovative and able to accommodate customised orders. We incorporate exquisite artistry into our packaging.



Artisanal Confections

Currently, Cocobel is focused on upscaling and making our processes more efficient, especially exportable items. This has led to a revamp of our 2 commercial kitchens (chocolate and dessert/pastries), and clearly defined job descriptions as well as scheduling of batches. Our range of products include bars, bark, dragées (chocolate coated cocoa beans, coffee beans, raisins and nuts), bonbons, desserts, pastries and cakes.





Chocolate Bars



Drinking & Baking Chocolate



Specialty Boxes



Barks



Dragees



Toffee & Brittle

Our Achievements



2022

Winner of the IDB/EU Shaping the Future of Innovation Grant.

2021

Academy of Chocolate Awards, UK: Silver Award, 72% Dark Chocolate Bar.

2020

The International Chocolate Awards, WORLD FINALS: Bronze Award - Cocobel Maliaba Bar; Silver Award - Cocobel Felicity Bar; The International Chocolate Awards, AMERICAS: Bronze Award - Cocobel Felicity Bar; Silver Award - Cocobel Maliaba Bar

2019

The Academy of Chocolate Awards, UK: Bronze Award, Cocobel Felicity bar; Bronze Award, Cocobel Packaging Design, Commendations for Cocobel Crème Creole and Máliaba bars.

2016

EY Entrepreneur of the Year, Finalist, Emerging Entrepreneur Trinidad and Tobago.



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