

SILVA'S CACAO CALENDAR

YOUR ESSENTIAL GUIDE TO STRATEGIC CACAO PLANNING

PLAN YOUR CACAO PURCHASES

While harvest seasons can be unpredictable, our cacao calendar provides deep origin insights to support your planning. This thoughtfully designed timeline, organised by origin, provides a clear view of harvest periods, ensuring your cacao is available exactly when you need it.

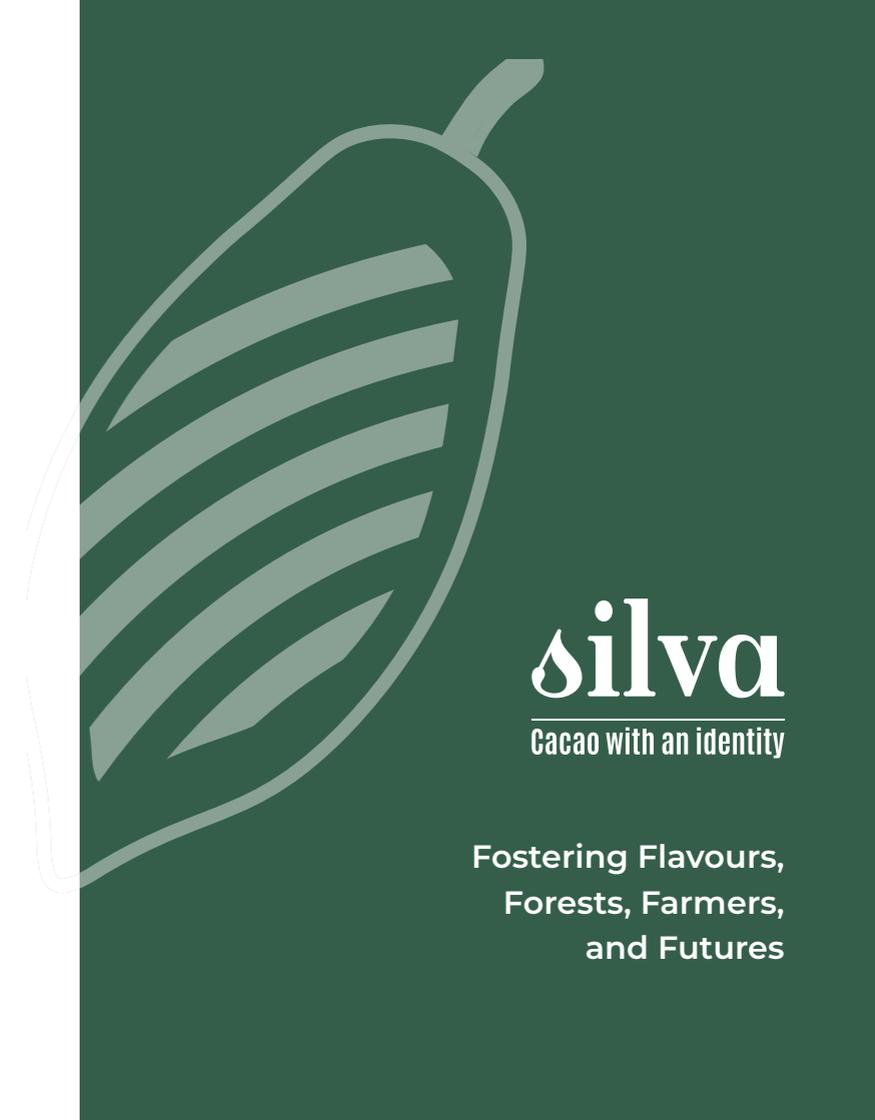
Our calendar is your go-to planning guide, keeping you ahead of seasonal uncertainties so you can focus on what you do best - creating exceptional chocolate.

FORECAST YOUR NEEDS: WHY PLAN AHEAD?

- Ensure year-round access to your preferred qualities and flavour profiles
- Lock in prices for better budget control
- Streamline logistics for smooth, uninterrupted supply
- Contribute to stability for cacao producers

 Main harvest  Mid harvest **PRE-BOOK**

			JAN	FEB	MARCH	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC	
CENTRAL AMERICA & CARIBBEAN	GUATEMALA	ALTA VERAPAZ & IZABAL	PRE-BOOK 										PRE-BOOK	PRE-BOOK 	
	NICARAGUA	MATAGALPA, WASLALA, RÍO SAN JUAN	PRE-BOOK 											PRE-BOOK 	
	HAITI	GRAND ANSE			PRE-BOOK								PRE-BOOK 		
	DOMINICAN REPUBLIC	NORTHERN MOUNTAIN RANGE			PRE-BOOK									PRE-BOOK 	
	MEXICO	CHIAPAS				PRE-BOOK						PRE-BOOK			
SOUTH AMERICA	PERU	AMAZONAS, CAJAMARCA, VRAEM, SELVA CENTRAL		PRE-BOOK	PRE-BOOK 										
		PIURA & CUSCO											PRE-BOOK	PRE-BOOK 	
	BRAZIL	BAHIA				PRE-BOOK						PRE-BOOK			
	VENEZUELA	COASTAL REGION, AMAZON BASIN					PRE-BOOK						PRE-BOOK		PRE-BOOK 
	COLOMBIA	ANTIOQUIOA					PRE-BOOK					PRE-BOOK			
	ECUADOR	CCN GENETICS								PRE-BOOK					
NACIONAL GENETICS													PRE-BOOK	PRE-BOOK 	
AFRICA	SAO TOMÉ & PRINCIPE	CANTAGALO, MÉ-ZOCHI, LOBATA			PRE-BOOK 				PRE-BOOK	PRE-BOOK	PRE-BOOK 				
	CAMEROUN	CENTRAL REGION						PRE-BOOK	PRE-BOOK	PRE-BOOK 					
	TANZANIA	MOROGORO						PRE-BOOK	PRE-BOOK	PRE-BOOK 					
	CONGO DRC.	ITURI			PRE-BOOK						PRE-BOOK	PRE-BOOK 			
		MAI-NDOMBE				PRE-BOOK	PRE-BOOK 								
	UGANDA	BUNDIBUGYO		PRE-BOOK							PRE-BOOK				
	MADAGASCAR	SAMBIRANO				PRE-BOOK					PRE-BOOK	PRE-BOOK 			
TOGO	PLATEAUX REGION										PRE-BOOK	PRE-BOOK 			
ASIA	PHILIPPINES	DAVAO					PRE-BOOK					PRE-BOOK	PRE-BOOK 		
	INDIA	KERALA					PRE-BOOK						PRE-BOOK		
	THAILAND	SOUTHERN REGION										PRE-BOOK			
	VIETNAM	SOUTHERN LOW & HIGHLANDS										PRE-BOOK			
												PRE-BOOK			



silva
Cacao with an identity

Fostering Flavours,
Forests, Farmers,
and Futures



THE SILVA WAY

REDEFINING THE CACAO COMMUNITY WITH A FRESH PERSPECTIVE

At Silva, we believe it's time for a fresh approach in the cacao and chocolate world. Our vision? Making it a better place for everyone.

We believe in a different way of doing business -sourcing cacao with a unique identity and building meaningful partnerships for a shared future, based on respect and trust.

All our cacao beans are directly sourced from its origins, carrying a unique flavour profile and identity that reflects the place, the process and the people behind it. We are proud to work with dedicated producers worldwide and are thrilled to share their exceptional work with you.

Together, we're fostering a resilient and vibrant cacao community, connecting passionate chocolate makers with dedicated cacao producers in meaningful ways.

We hope to inspire others to discover, embrace and celebrate specialty cacao with a true identity.



SILVA'S FUNDAMENTALS

FOSTERING FLAVOURS, FORESTS, FARMERS, AND FUTURES

Together we can make a difference for Flavour, Forest, Farmers, and their Future, all while having Fun along the way.



Featuring specialty cacao with unique flavour profiles, carefully sourced from distinct regions.



Dedicated to the preservation and restoration of cacao-producing forests and their biodiversity.



Ensuring fair income and decent working conditions for cacao producers and their families, while banning child labor and slavery.



Making the chocolate world a better place for all.



Sharing genuine stories of flavour, forests, farmers, and their future to share with chocolate lovers.



FLAVOUR-FOCUSED APPROACH

FORGING QUALITY CACAO THROUGH DEDICATED COLLABORATIONS

As a specialty cacao sourcer, we're passionate about selecting the world's finest cacao beans -a very intense process that demands not only dedication but also significant time and joint effort.

Working closely with our trusted cacao producers, valued local heroes, and dedicated fermentation specialists, we carefully craft each bean's journey.

Our distinctive cacao flavour profiles are the result of a harmonious combination of environmental factors, genetic diversity, meticulous harvesting, precise fermentation and drying techniques, as well as carefully managed transport and storage.

We engage all our senses to create new cacao products and are dedicated to continuous improvement. By investing in comprehensive training, meticulous testing, tasting, and precise calibration, we ensure that only the finest quality cacao reaches the market -cacao that truly stands apart.



FINEST CACAO CATEGORIES

AN EXTENSIVE RANGE OF PRODUCTS FOR EVERY TASTE

From unique micro-lots to signature selections, our offerings span four categories, defined by sensorial experience, physical selection, production size and source.

PLANTATION CACAO

Exceptional cacao with a unique sensory experience sourced from 1 single farm and featuring meticulous physical selection.

SPECIAL SELECTION

Exceptional cacao with a unique sensory experience sourced from a collective of farmers, traceable to the farm level and featuring meticulous physical selection.

REGIONAL CACAO

A signature cacao with a consistent flavour profile sourced from a specific region, traceable to the farm level.

MICROLOTS AND LIMITED EDITIONS

Exceptional cacao with a unique sensory experience, genetic selection, limited availability and a precise physical selection.



Exceptional chocolate starts with exceptional beans

Join forces with Silva to make a difference through cacao with an identity