



YOUR EXPERT IN COCOA TRANSPORTATION





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A FAMILY COMPANY CARING FOR YOUR BUSINESS

MSC is a family company with strong values and a deep shipping heritage dating back 50 years. Despite our global presence and large-scale operations, we understand that each customer has different needs, so we go the extra mile to offer tailor-made solutions.

Founded by Captain Gianluigi Aponte, MSC Mediterranean Shipping Company (MSC) is a privately-owned shipping line established in 1970 and headquartered in Geneva (Switzerland) since 1978. The company's international headquarters supervise a worldwide network of offices, each responsible for commercial and operational activities in their respective countries.

MSC is a world leader in global transportation and is part of the MSC Group shipping conglomerate, a global business in the transport and logistics sector. The Group encompasses a Cargo Division with MSC Mediterranean Shipping Company (MSC), Terminal Investment Limited (TiL), MEDLOG and a Passenger Division led by MSC Cruises and complemented by Mediterranean passenger ferries Grandi Navi Veloci (GNV) and SNAV.



YOUR PARTNER ON THE COCOA JOURNEY

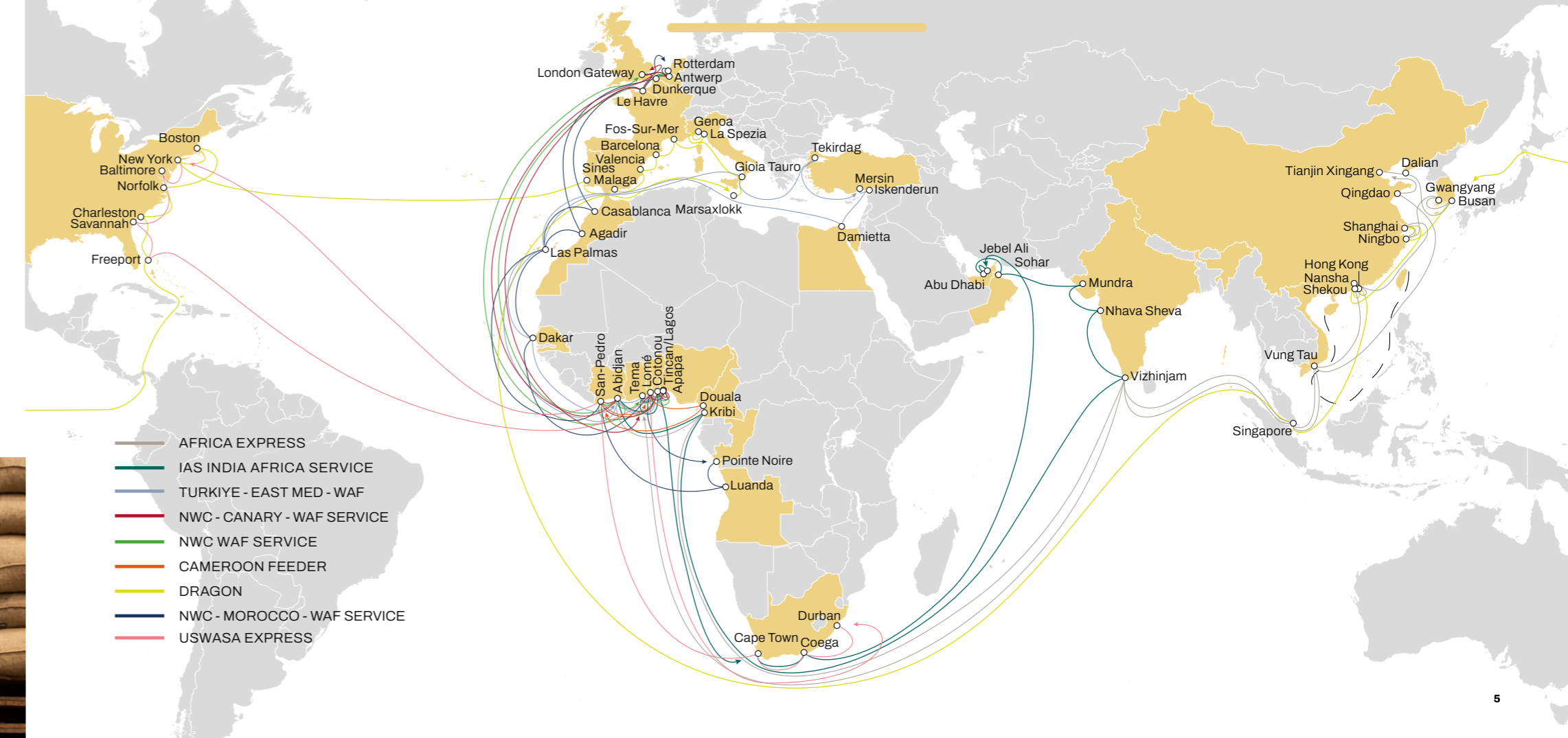
If there is one product loved by the world over and forever in favour, it's chocolate. This global obsession means a constant demand for cocoa, and therefore for a reliable, responsive supply chain where every party fully understands the complexity of the bean-to-consumer journey. As a world leader in global container shipping, MSC Mediterranean Shipping Company prides itself on offering global service with local knowledge.

Over the years, our local teams in Africa, Asia and Latin America have developed a strong expertise in all of the aspects related to cocoa transportation. In Africa, MSC is present in over 45 countries, with offices in Ivory Coast, Ghana, Cameroon, Nigeria and Guinea, Kenya, Sierra Leone, Liberia and Togo undeniably some of the major producing countries.

We're proud of our credibility and our deep understanding when it comes to the world of cocoa. MSC clearly is the perfect partner for the critical journey of this high-demand commodity.



DEDICATED TRADE SERVICES



MSC IN AFRICA

Our key strengths in Africa are:

- A dedicated team
- Regular trade services
- Fast and reliable transit times
- 24/7 container availability
- Our own terminal at San Pedro (TSP - Terminal San Pedro) and Lomé (Lomé Container Terminal)
- MSC Extended protection
- EBL
- Thermal liner
- Our subsidiary MEDLOG (land transport and logistics activities)

Africa leads the world in cocoa production, and the port of San Pedro, in Ivory Coast is the main harbour for cocoa exports. Through our global network, MSC can connect the African continent to the main trade centres of the world.

In Abidjan and San Pedro, MEDLOG operates several warehouses. The sites are equipped with a wide range of handling equipment, including trucks, trailers, box loaders, forklifts and more. We prioritize the safety of your cocoa, ensuring peace of mind throughout the shipping process.

Our trucks are equipped with GPS for real-time tracking, alarms in case of route changes, and a speed control system. To further safeguard your shipments, we partner with one of the top security firms in the country to protect our warehouses and monitor container movements.

Additionally, we have established a dedicated security department to oversee these comprehensive security measures.

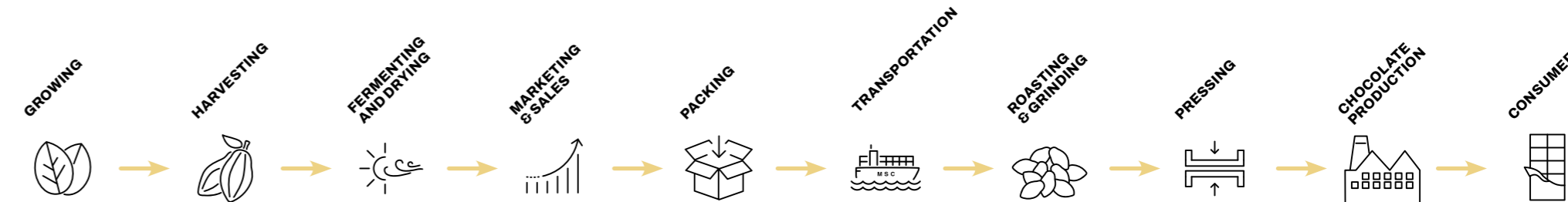


AT THE HEART OF THE COCOA VALUE CHAIN

The top five biggest importers in the past few years included the Netherlands, Malaysia, Germany, Belgium and United States. The quality of cocoa products is primarily determined by the quality of the raw cocoa. Cocoa itself will not improve after it leaves the farm gates, but it is critical that it is carefully preserved during transportation.

At MSC, we understand the sensitivity required in the care of cocoa beans throughout their journey. We work closely with exporters, brokers and importers to ensure the commodity arrives in the very best conditions possible. Our extensive knowledge and experience tells us that cocoa beans should be shipped shortly after harvest, as extended storage (more than six months) may result in losses due to the high relative humidity in the tropics.

It is thanks to this knowledge that we are able to guide our customers in shipment options of either containerized or conventional shipping and handle the full process from the time the cocoa leaves the plantation to when it is exported. This includes the control procedures; cleaning, drying and packing of cocoa beans as well as container stuffing and export customs formalities.



MSC'S COCOA EXPORT PROCESS

Every single cocoa journey we organise for our customers receives the highest level of attention and expertise. Our highly experienced team takes huge pride in supporting each step of the export process, from guiding customers through appropriate and country-specific procedures, to helpfully suggesting advice around shipment preparation. MSC customers know they can rely on the very best solution, from the moment they make their booking, to the loading of their container on board the vessel.

Our role is to be the partner you can trust at every step.



CONTAINER SELECTION PROCESS & PREPARATION

During the export process, we help our customers to choose their containers. We also inspect the containers and carefully prepare the cargo. Our local team of experts is on hand to advise you of the different materials available. At MSC, we understand the importance of keeping our customers' goods in perfect condition, from the moment they are loaded to the moment they reach their destination.

Our container inspection includes:

- Cleaning to remove any interior dirt on walls, ceilings and floors (such as grease or oil) and odours
- Checking for cracks, holes, leaks (leak test), rust and fixing brackets (mounting screws prohibited)
- An examination of the external structure (to ensure that the side walls, handles and rails of the container are not deformed and that the doors close correctly)
- Testing of the moisture level of the floor, which must not exceed 12%
- Verification of the absence of hazardous material labels on the walls

We then prepare the containers according to the packaging:

- Cocoa beans in container bags or bulk containers
- Cocoa derivatives in dry or refrigerated containers

DRESSING

✓ MSC Thermal Liners

✓ Dry Bags

✓ Corrugated Paper

✓ Corrugated Paper double face

FUNCTION / USE

Protect sensitive cargo against damage caused by temperature changes, moisture, condensation or contamination during transportation. To know more, click here: [msc.com/thermal-liner](https://www.msc.com/thermal-liner)

Desiccant sachet; moisture-absorbing bags to protect against potential damage in the event of condensation. The amount of bags used depends on transit time, as well as weather conditions at the port of loading and unloading; packaging (container bags or bulk container) as well as the size and type of containers (20 'DV or 40' DV)

Used to cover interior walls (side, ceiling, floor) of containers

Used to cover interior walls (side, ceiling, floor) of containers





MOVING THE WORLD, TOGETHER.



[msc.com/cocoa](https://www.msc.com/cocoa)