Newsletter February 2026

Guess who's back?!
The Tan Bun Skrati newsletter is back 😊

We've been working hard recently to strengthen the cocoa sector in Suriname. This work required a lot of attention – and we're proud of that. At the same time, it meant that the production of our own chocolate and skrati was temporarily less visible.

Good news: production has now resumed, and our points of sale are gradually being restocked. Thank you for your patience and commitment!

Train, train, train 🌱
In August 2025, we began training ten growers within the West Klaaskreek project of the LOKEO Foundation. During practical field sessions, we explored cocoa growing conditions and planting within an agroforestry system. With support from the Suriname Environmental and Mining Foundation (SEMiF), the growers were provided with the necessary equipment and protective clothing..





"In addition to the growers and Tan Bun Skrati, staff from the Foundation for Forest Management and Supervision, CELOS, and Conservation International were also present in the cocoa education garden. The growers talked about the use of NTFP varieties, Tan Bun Skrati about cocoa cultivation, SBB about trees and how forests "work," and CELOS and Conservation International shared practical experiences with agroforestry and arable farming. These different perspectives complemented each other beautifully and made us aware of each other's blind spots".

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Within the IDB Lab project "No Bean Left Behind," these training sessions were further developed and expanded last November to the villages of Compagniekreek and Brownsweg (Brokopondo), Tijgerkreek and surrounding area (Saramacca), and Witagron in the Upper Coppename region.

Agroecologist Sarah Bharath (Trinidad & Tobago) introduced participants to the interrelationships between plants, soil, and soil life. Using practical techniques—such as compost lines, vermi-compost, fish fertilizer, and targeted pruning—growers learned how to sustainably improve their soil quality.

Thanks to Tropenbos Suriname (Farmers Field School Djankakondre), the Hortus Foundation, the Frederik Wilhelm Muler Foundation, and STIDOWWEB for making their locations available.



Training in Good Agricultural Practices (with a focus on sustainable cultivation), post-harvest techniques, and digital skills is planned for the coming year.

No Bean Left Behind
The Cacao Project

The *No Bean Left Behind* project is a co-investment between IDB Lab and Tan Bun Skrati N.V., and Tan Bun Skrati serves as the project's Executing Agency.

No Bean Left Behind aims to unlock more value within Suriname's traditional cocoa sector by introducing more sustainable cultivation methods and circular economy principles. This strengthens the value chain within which Tan Bun Skrati operates.

The project consists of various activities within the following three components:

1. Cultivation training
2. Product development
3. Knowledge sharing

The project involves collaboration with various stakeholders, including the Foundation for Forest Management and Supervision, the Centre for Agricultural Research Suriname (CELOS), Tropenbos Suriname, and the Claudetta Toney University Suriname for Chemistry, Education, and Research.

In addition, a Surinamese cocoa and chocolate festival is planned for 2027.

More information can be found at: https://www.iadb.org/en/project/SU-T1195

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Upcycling waste streams: new products ♻

By upcycling waste streams, innovative cocoa products are created besides chocolate and skrati. The cocoa butter lip balm sticks are now a permanent part of the range. With the help of a cold oil press—purchased with co-financing from the SURGE program of the Ministry of Economic Affairs and Climate Policy—the production of cocoa butter can be further scaled up.





In the No Bean Left Behind project we are also developing deodorized cocoa butter. The natural scent of cocoa butter isn't desirable in all cosmetic applications. By deodorizing the butter, we can use it in even more applications.

Further research is also being conducted into the use of cocoa pod husk for cosmetic products. This is being done in collaboration with Victorine Pinas of the recently established Claudetta Toney University Suriname for Chemistry, Education and Research.

ISO 9001:2015

With support from UNIDO and CROSQ, we are working on implementing a quality management system compliant with ISO 9001:2015. We have received training, and the system is being implemented step by step—a welcome development toward greater market access.

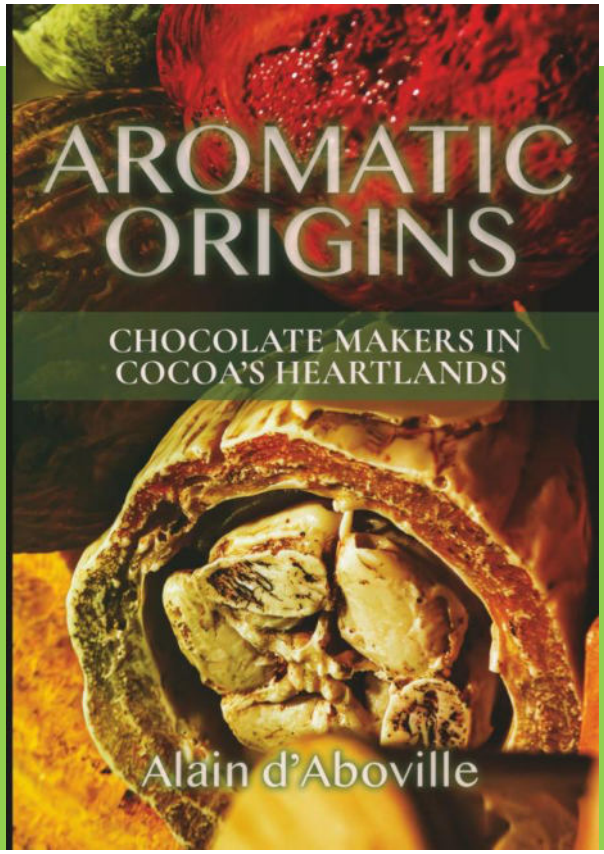
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ME-WE x Tan Bun Skrati ♡
To celebrate 2025, we collaborated with ME-WE Studio from Madrid, founded by Merel Werners.

In her mother's garden in Paramaribo, there's a cacao tree whose fruit is used exclusively by Tan Bun Skrati in some of our chocolates.

As a token of appreciation, ME-WE Studio gave its customers Tan Bun Skrati chocolate and lip balm, packaged in a recognizable ME-WE design. A co-branding partnership that makes us happy!





Tan Bun Skrati in boek over chocolademakers
Hot off the press in early 2026, the book "Aromatic Origins: Chocolate Makers in Cocoa's Heartlands" by author Alain d'Aboville, previously known for CocoaSource, will be released. The book highlights tree-to-bar chocolate makers who process cacao into chocolate in the country where it is grown.

Through interviews and stories, readers will meet makers from countries including Burkina Faso, Uganda, Belize, Nicaragua, Ecuador, Panama, Costa Rica, Cambodia, Vietnam, Malaysia, Fiji, Taiwan—and, of course, Suriname. Now that's quite a lineup to be in!

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