



Product **Cajut**

► Quality - Taste notes

Bean Size: 1.05 gr/bean

Well-fermented Beans: 52%

Semi-fermented Beans: 24%

Defects: 0%

Roasting Conditions: 120°C; 25'; 12 µm

Liquor: plum, chestnut, resin, smoky notes, sparkling cherry wine, jasmine

Chocolate 66%: caramel toffee, orange/kumquat, hazelnut, marshmallow

► Harvest

► Processing

Varietal composition: Trinitario blend (30% lilac; 2% white)

Pulp pre-conditioning: /

Fermentation method: Cascade-type boxes (300kg)

Pre-drying: 48h (Day1 2h sun; Day2 4h sun); 13 cm; open air

Drying: 4-day sun-drying; open air; wood& 4-h artificial drying; OGO; 50 °C; energy: wood

► Generals

Atlántida, Honduras

Producer: Cooperativa de Producción Agrícola Cacaoteros de Limitada COPRACAJUL

Coordinates: 15°44'32.7"N 86°29'58.8"W

Availability: ~15 - 20 MT/year

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