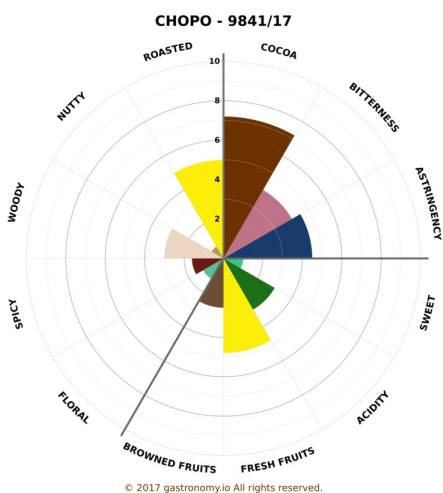
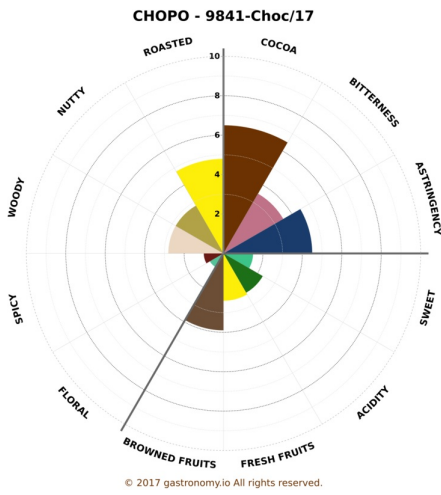




Product **Chopo**

Through a long post-harvest processing we obtain this sweet-sour cocoa with intense pine nut flavor. Its special character is related to the sweet roots' long-lasting taste. With a hint of spice, the milky chocolate flavor persists as well.





► Quality - Taste notes

Bean Size: 1.40 gr/bean

Well-fermented Beans: 76%

Semi-fermented Beans: 18%

Defects: 0%

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

Liquor: chocolate, milky, pine nut, hint of spice and lemongrass, sweet roots

Chocolate 66%: nutty, sweet, milk chocolate, hints of fruit

► Harvest



► Processing

Varietal composition: Trinitario blend (28% lilac; 12% white)

Pulp pre-conditioning: /

Fermentation method: Horizontal wooden boxes (360g)

Pre-drying: 48h (Day1 2h sun; Day2 4h sun); 10 cm; solar tunnel

Drying: 7-day sun-drying; solar tunnel; wood

► Generals

Choloma, Honduras

Producer: Asociación de Productores Agroforestales de la Cuenca Rio Choloma APACH

Coordinates: 15°33'45.4"N 87°55'09.5"W

Availability: ~20 MT/year

Email: apach@aprocacaho.com

Phone: (504) 9638-7359