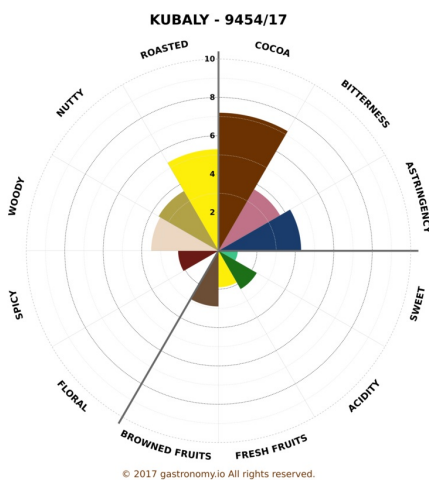




## Product **Kubaly**



### ► Quality - Taste notes

**Bean Size:** 1.10 gr/bean

**Well-fermented Beans:** 72%

**Semi-fermented Beans:** 20%

**Defects:** 0-2%

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

**Liquor:** nutty, pepper, cereals, dried fruit hints, woody

**Chocolate 66%:** chocomouse, instant cocoa powder, brown dried fruit hints, vanilla

### ► Processing

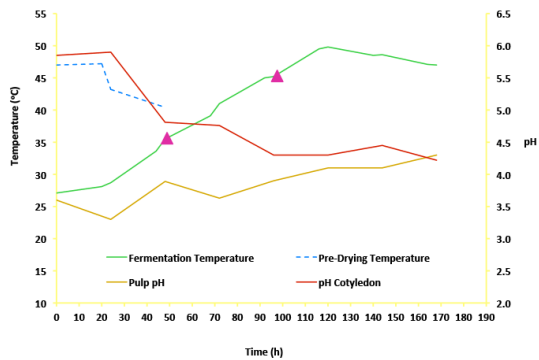
**Varietal composition:** Trinitario blend (22% lilac; 6% white)

**Pulp pre-conditioning:** /

**Fermentation method:** Horizontal wooden boxes (1,200kg)

**Pre-drying:** 48h; 13 cm; under transparent sheets

**Drying:** 8-day sun-drying; solar tunnel; wood



## ► Harvest



## ► Generals

Waslala, Nicaragua

**Producer:** Cooperativa de Servicio Agroforestal y de Comercialización De Cacao CACAONICA R.L.

**Coordinates:** 13°19'58.8"N 85°22'14.0"W

**Availability:** ~20 MT/year

**Contact:** [cacaonica.organico@yahoo.com](mailto:cacaonica.organico@yahoo.com), [cacaonica.com](http://cacaonica.com).

**Phone:** (505) 5768-8495

**Certification:** Sello pequeños productores de comercio justo

