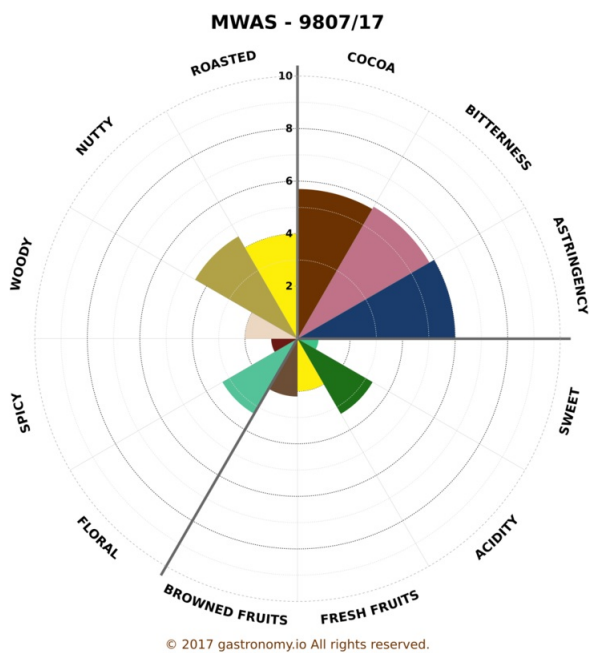




Product MWAs



► Quality - Taste notes

Bean Size: 1.36 gr/bean

Well-fermented Beans: 42%

Semi-fermented Beans: 28%

► Processing

Varietal composition: Forastero blend (6% lilac; 0% white)

Pulp pre-conditioning: /

Defects: 0%

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

Liquor: green banana, green olives, leather, chestnut

Chocolate 66%: pecan nuts, overripe melon/kiwi, herbs

► **Harvest**

Fermentation method: Horizontal wooden boxes (50-100kg)

Pre-drying: 48h; 10 cm; solar tunnel

Drying: 12-day sun-drying; solar tunnel; wood

► **Generals**

Waslala, Nicaragua

Producer: Asociación para la Promoción de las Mujeres de Waslala APROMUWA R.L.

Coordinates: 13°19'44.3"N 85°22'32.4"W

Availability: ~12 MT/year

Contact: apromuwas@gmail.com

Phone: (505) 8920-2933