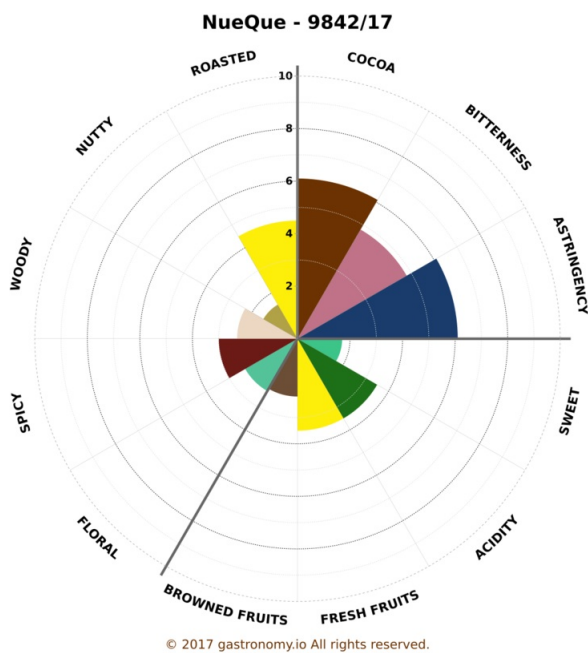




Product **NueQue**



► Quality - Taste notes

Bean Size: 1.35 gr/bean

Well-fermented Beans: 15%

Semi-fermented Beans: 10%

Defects: 0%

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

► Processing

Varietal composition: Trinitario blend (12% lilac; 2% white)

Pulp pre-conditioning: /

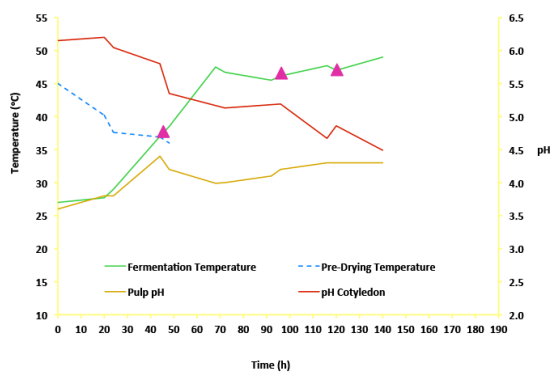
Fermentation method: Tray (min. 220kg)

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

Liquor: brown fruits, raisins, clove, nutmeg, chocolate with a woody finish

Chocolate 66%: dried cherries, strawberry, sparkling, rhum, almonds, rice, creamy

Drying: 11-day sun-drying; solar tunnel; perforated steel



► Harvest

► Generals

Rio San Juan, Nicaragua

Producer: Cooperativa de Servicios Múltiples Productores de Cacao Familias Unidas de El Castillo COOPROCAFUC R.L.

Coordinates: 11°14'22.3"N 84°18'33.5"W

Availability: ~15 - 18 MT/year

Contact: cooprocacafuc@yahoo.es

Phone: (505) 8441-1612