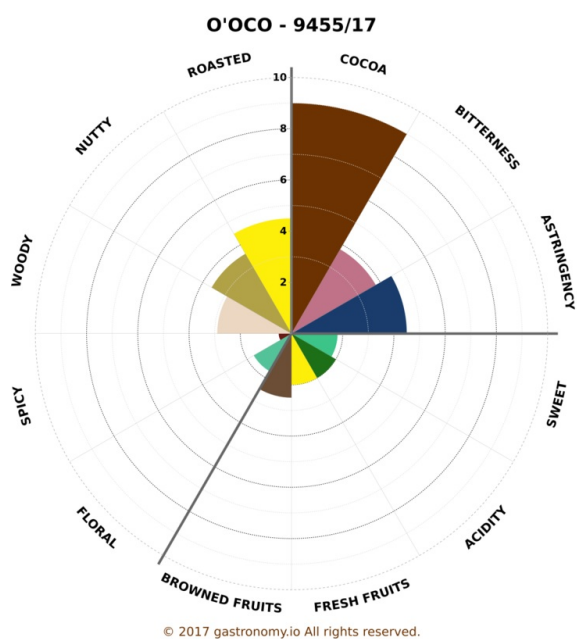




Product **O'OCO**



► Quality - Taste notes

Bean Size: 1.34 gr/bean

Well-fermented Beans: 84%

Semi-fermented Beans: 10%

Defects: 0%

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

Liquor: pinol, prunes, dark raisins, olives, rosewater, gin, smoky (tobacco)

► Processing

Varietal composition: Forastero blend (4% lilac; 2% white)

Pulp pre-conditioning: /

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

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

Drying: 6-day sun-drying; solar tunnel; wood

Chocolate 66%: chocolate doughnut, cognac, yeast, fresh and bright fruit

► Harvest

► Generals

Waslala, Nicaragua

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

Coordinates: 13°18'58.1"N 85°22'56.4"W

Availability: ~50 MT/year

Contact: cacaonica.organico@yahoo.com, cacaonica.com.i

Phone: (505) 5768-8495