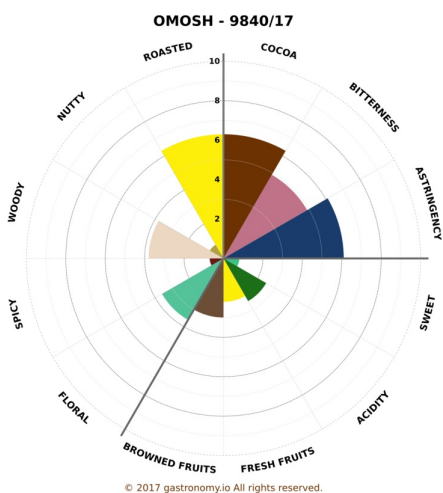
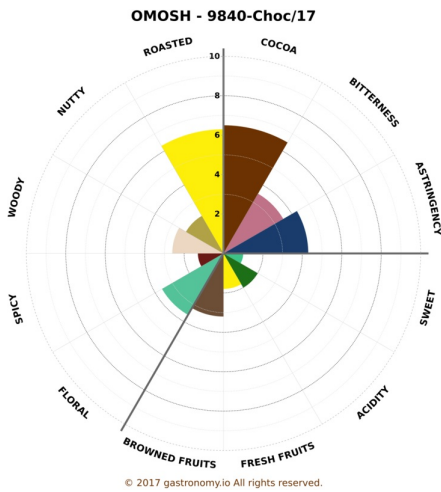




Product **Omosh**

A Trinitario blend from the Northern coast of Honduras releases a flavorsome sweet chocolate taste with hints of oregano, dried fruit, and flower nectar. Intense nutty (walnut, chestnut) and cider wood notes follow ending up in a resin, butterscotch flavor.





► Quality - Taste notes

Bean Size: 1.43 gr/bean

Well-fermented Beans: 62%

Semi-fermented Beans: 26%

Defects: 0%

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

Liquor: oregano, hints of dried fruit, and flower nectar, walnut, chestnut, cider wood notes, resin, butterscotch

Chocolate 66%: powerfull, spice, guanabana, laurel, mexican mole

► Harvest



► Processing

Varietal composition: Trinitario blend (30% lilac; 8% white)

Pulp pre-conditioning: /

Fermentation method: Cascade-type wooden boxes (385kg)

Pre-drying: 24h (Day1 2h sun); 10 cm; solar tunnel

Drying: 6-day sun-drying; solar tunnel; perforated steel

► Generals

Omoa, Cortés

Producer: Cooperativa Agrícola de Cacaoteeros de Omoa San Fernando Limitada CACAOSAFER

Coordinates: 15°46'42.4"N 88°00'00.0"W

Availability: ~40 MT/year

Contact: cacaosafer@aprocacaho.com

Phone: (504) 9435-1366

Certification:

