



## Product **Yojo**

### ► Quality - Taste notes

**Bean Size:** 1.52 gr/bean

**Well-fermented Beans:** 58%

**Semi-fermented Beans:** 16%

**Defects:** 0%

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

**Liquor:** tannic, napoleon liqueur, peanut butter, mocha, dough

**Chocolate 66%:** almonds, tobacco, flour, sugar, red fruit marmalade

### ► Harvest

### ► Processing

**Varietal composition:** Trinitario blend (20% lilac; 2% white)

**Pulp pre-conditioning:** /

**Fermentation method:** Cascade-type boxes (350kg)

**Pre-drying:** 24h (Day1 2h sun); 12 cm; open air

**Drying:** 9-day sun-drying; open air; wood

### ► Generals

Cortés, Honduras

**Producer:** Cooperativa Agrícola Cafetalera San Antonio Limitada  
COAGRICSAL

**Coordinates:** 15°07'37.3"N 88°40'11.8"W

**Availability:** ~10 MT/year

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**Certification:**

