



Belen Dulce

Same cooperative different routes give distinct results. **Belen Dulce** is characterized by a clear coconut flavor with *ripe banana* and *cinnamon* making a nice balanced combination with wide applications.

Quality - Taste Notes



ripe banana, coconut, red curry, dried fig



coconut flavor, ripe banana, cinnamon

1.62

gr/bean
Bean size

60%

Well fermented
beans

24%

Semi fermented
beans

0%

Defects

120°C

20'; -
Roasting
conditions

Harvest

Processing

Varietal composition: Regional Blend & CCN-51 (36% lila; 0% white)

Pulp pre-conditioning: Overnight in bags.

Fermentation method: In linear and ladder-type wooden crates (6-7 days)

Pre-drying: 24h; 8 cm

Drying: 8 days in dryers with a transparent calamine roof and wooden pallets over blankets

Generals

Producer: Cooperativa Agraria Industrial Apasc Sancore Palcazu

Coordinates: 10° 11' 07.66" S 75° 09' 20.80" W

Availability: ~50 MT/year

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