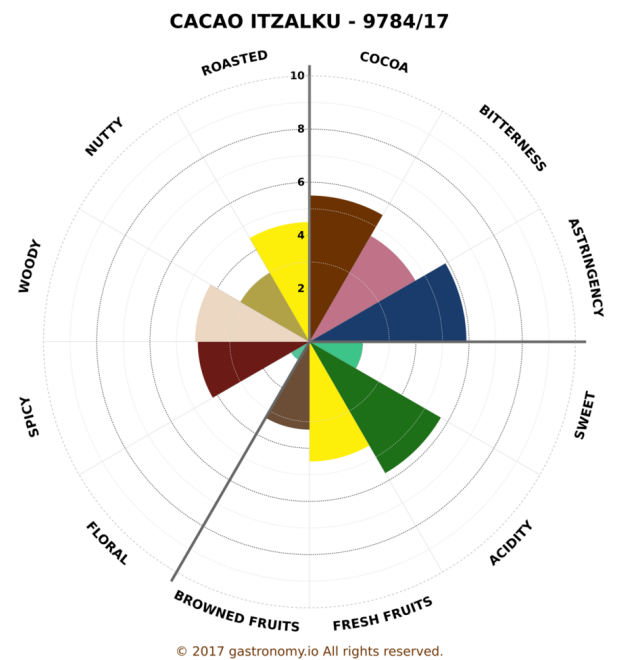
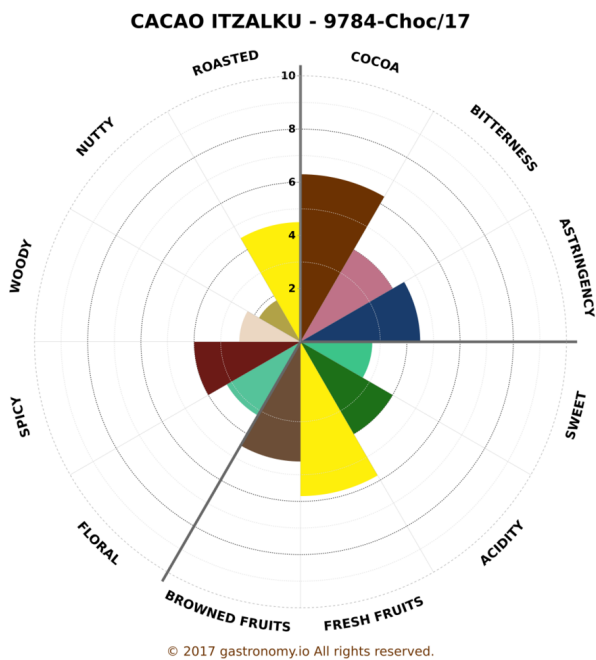




# Itzalku

Processing this cacao at farm level in mini boxes allows for unique flavor development. The refreshing blend of citrus fruits and mint & lemongrass is pleasantly covered by a soft woody breeze. Converted into chocolate, it releases the sweetness of red apple crumble strewed with sprinkles of nutmeg and cinnamon.



## Quality - Taste Notes



cocoa, date, molasses, brown fruit, green apple, peanut



cashew apple, citrus, raspberry, mint, lemongrass, woody, smoky

1.02

gr/bean  
Bean size

52%

Well fermented  
beans

24%

Semi fermented  
beans

0%

Defects

120°C

25'; 12 µm  
Roasting  
conditions

## Harvest



## Processing

**Varietal composition:**

Trinitario blend (32% lilac; 8% white)

**Fermentation method:**

Small-sized wooden box (50kg)

**Drying:**

8-day sun-drying; open air; wicker basket

## Generals

**Producer:** Cooperativa los Izalkos  
**Coordinates:** 13°44'05.8"N 89°40'40.4"W  
**Availability:** ~0.5 MT/year  
**Contact:** [chocolates.izalco@gmail.com](mailto:chocolates.izalco@gmail.com)  
**Phone:** (503) 6156-1618