



## Cheni

Playing with fermentation techniques is always exciting. Many cocoa farmers look for modernized methods that can help them automatize the post-harvest process making less labour-intensive. However, improving classic practices can also help boost quality and complexity. This duo - **Poshaki Kemito/Cheni** - is a comparison of fermentation in trapezoidal rotated boxes vs classic cubic cascade-type wooden recipients, respectively. **Poshaki Kemito** has a strong character of *turkish coffee and nuts with pomelo perfume* whilst with some *strong acidity and playful pink flower hints* and the chocolate has a special beige colour. **Cheni** comes with typical *woody/resin* and *liquorice* notes with light aroma of *white pepper*

## Quality - Taste Notes



strawfruit astringency, white pepper, liquorice, bitter



woody/resin, liquorice notes, light aroma of white pepper

1.00

gr/bean  
Bean size

40%

Well fermented  
beans

32%

Semi fermented  
beans

0%

Defects

120°C

20'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Regional clones (45% lila; 2% white)

**Pulp pre-conditioning:** /

**Fermentation method:** cascade-type boxes

**Pre-drying:** 48h; 10 cm

**Drying:** 7 days on wooden beds

## Generals

**Producer:** COOPERATIVA AGRARIA AGROINDUSTRIAL INTERCULTURAL ECOLÓGICA SAN JUAN VALLE CHENI

**Coordinates:** 10° 52' 33.21" S 75° 13' 46.41" W

**Availability:** ~50 MT/year

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