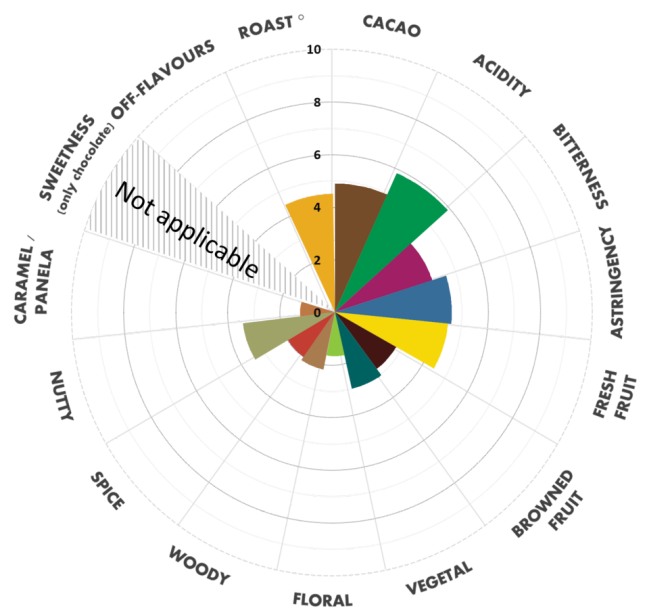
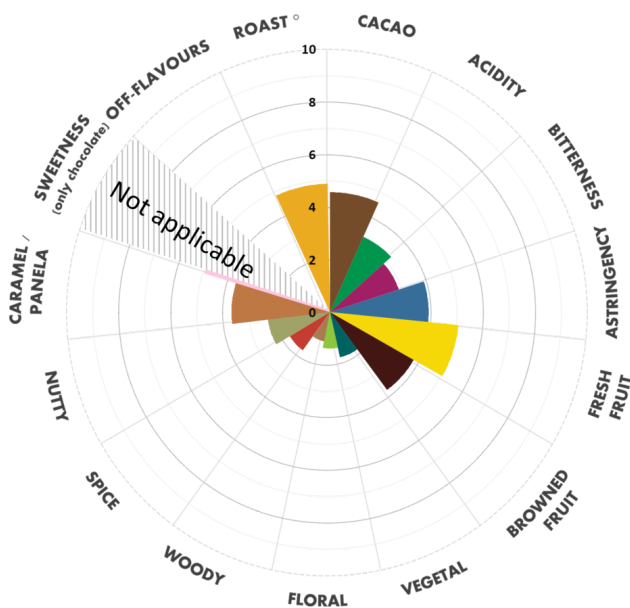




# Hix

Digging in the rainforests of Alta Verapaz, local hybrids blended with popular newly introduced clones accent the flavor experience and challenge the palate. Striving for early cocoa bean acidification through newly introduced practices, **Hix**, comes with pleasant citrus and starfruit acidity followed by aromatic herbs and spices, like cardamom and juniper, finishing with woody tones and fresh macadamia nuts. Once sugar is added in the recipe, Hix drags you in a long-lasting sensory flight with strong dried fruit notes (apricot, dates, orange peel), and sweet and refreshing spicy hints of licorice, cinnamon, and eucalyptus.



## Quality - Taste Notes



dried fruit notes (apricot, dates, orange peel), and sweet and refreshing spicy hints of licorice, cinnamon, eucalyptus



citrus, starfruit, aromatic herbs and spices (cardamom and juniper), woody tones, fresh macadamia nuts

1.35  
gr/bean  
Bean size

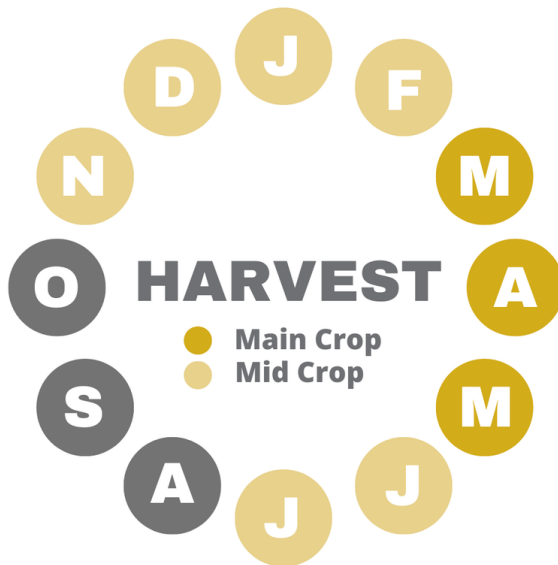
45%  
Well fermented  
beans

20%  
Semi fermented  
beans

35%  
Defects

120.20'  
-; -  
Roasting conditions

## Harvest



## Processing

**Varietal composition:** Blend of hybrids and clones (0% white; 10% lilac)

**Pulp pre-conditioning:** overnight extended on perforated beds

**Fermentation method:** horizontal boxes

**Pre-drying:** 24h; 6 cm

**Drying:** 8 days

## Generals

**Producer:** Asociación de Desarrollo Integral Regional Peyan K'atb'alpom

**Coordinates:**

**Availability:** ~15 MT/year

**Contact:** raulquezadaa@outlook.com

**Phone:**