

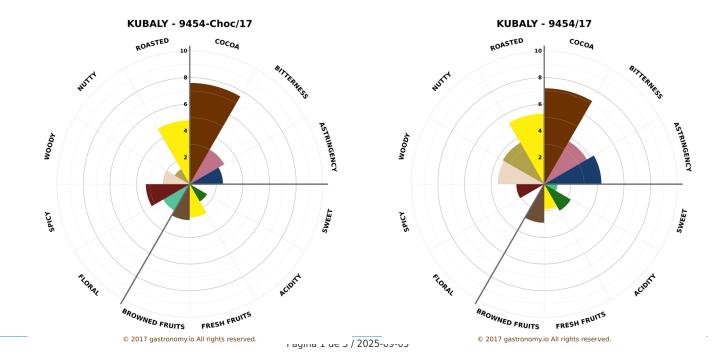


## **Kubaly**

The CACAONICA RL cooperative, located in the beautiful Waslala region on Nicaragua's northern Caribbean coast, is much more than a group of cacao producers. It is an example of how dedication, collaboration, and effort can transform entire communities.

Since its founding in 2000, CACAONICA has been a pillar in the lives of hundreds of local farmers. With 369 certified producers, the cooperative has established itself as a benchmark in cacao production under agroforestry systems, which is the main sector they serve.

The Kubaly flavor profile stands out for its cacao notes and is a spicy experience.





## **Quality - Taste Notes**



chocomouse, instant cocoa powder, brown dried fruit hints, vanilla



nutty, pepper, cereals, dried fruit hints, woody

1.10 gr/bean Bean size

72%
Well fermented beans

20% Semi fermented 0 - 2 %

Defects

120 ° C 25 ′; 12 μm

Roasting conditions

## **Harvest**



**Generals** 

## **Processing**

Varietal composition: Trinitario blend (22% lilac; 6% white)
Pulp pre-conditioning: /

Fermentation method: Horizontal

wooden boxes (1,200kg)

Pre-drying: 48h; 13 cm; under

transparent sheets

Drying: 8-day sun-drying; solar

tunnel; wood



**Producer:** Cooperativa de Servicio Agroforestal y de

Comercialización De Cacao CACAONICA R.L. **Coordinates:** 13°19'58.8"N 85°22'14.0"W

**Availability:** ~20 MT/year

**Contact:** cacaonica.organico@yahoo.com, cacaonica.com.ni

**Phone:** (505) 5768-8495

**Certification:** Sello pequeños productores de comercio

justo

