

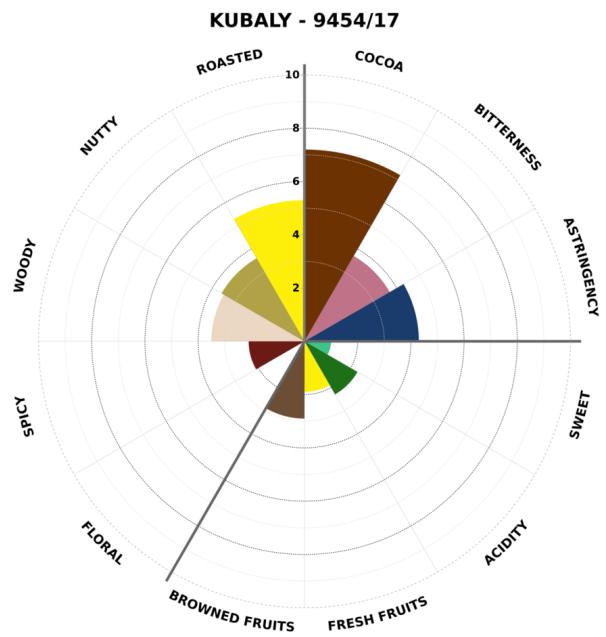
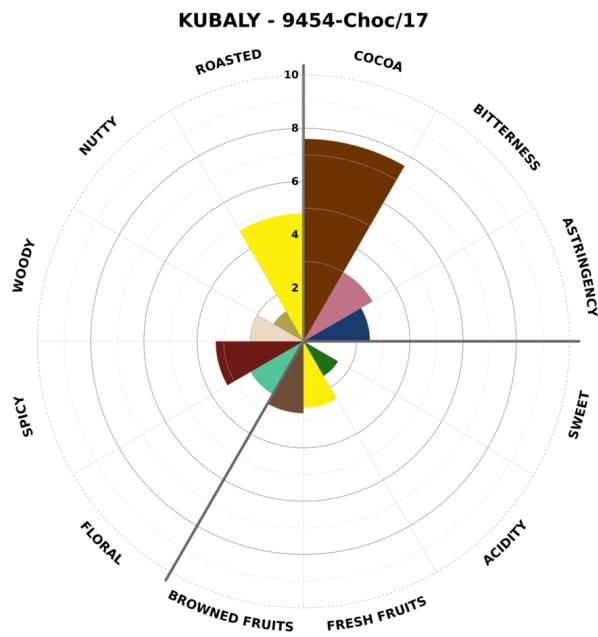


Kubaly

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
beans

0 - 2 %

Defects

120 ° C

25 °; 12 µm
Roasting
conditions

Harvest



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

Generals

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

