

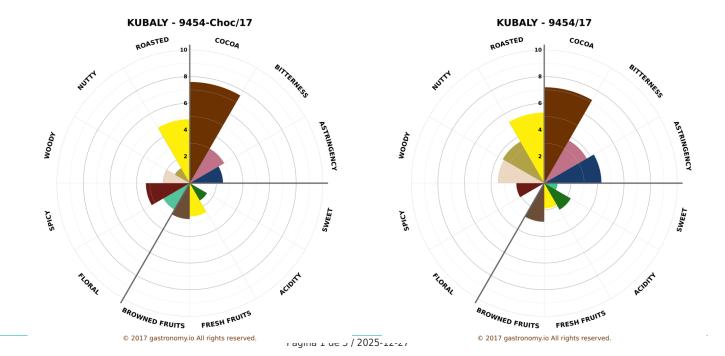


Kubaly

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

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

