

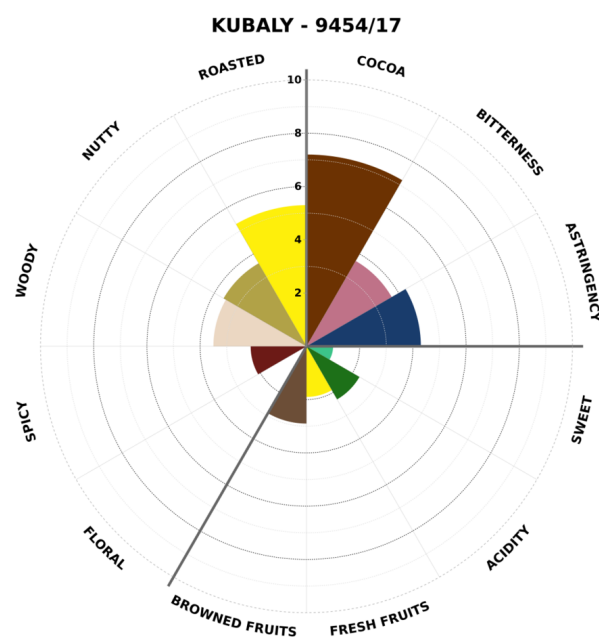
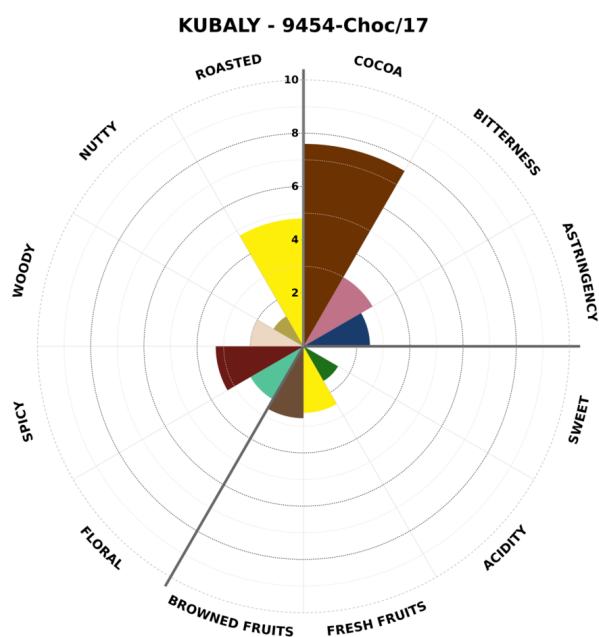


# Kubaly

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](mailto:cacaonica.organico@yahoo.com), [cacaonica.com.ni](http://cacaonica.com.ni)

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**Certification:** Sello pequeños productores de comercio justo

