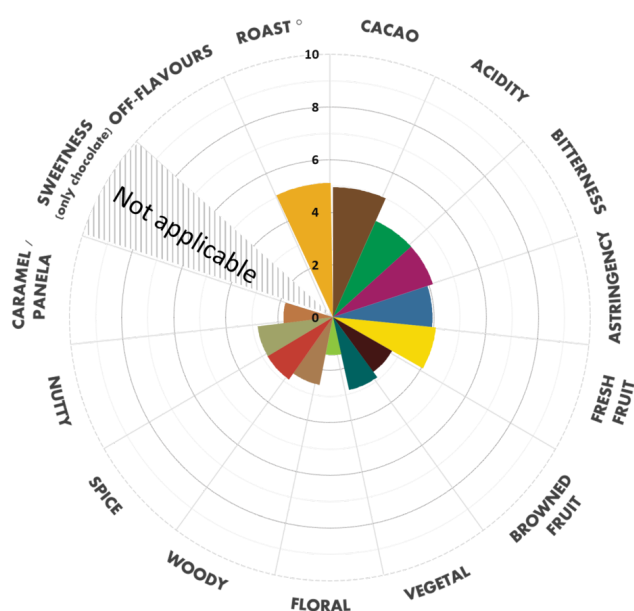
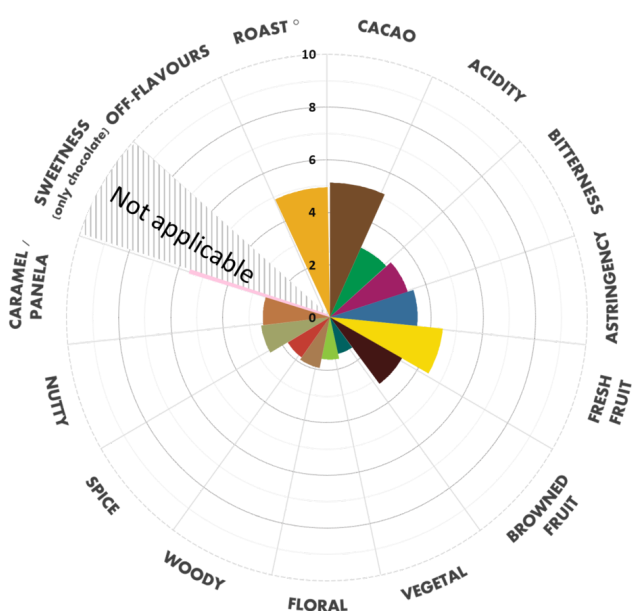




## Mayej

**Mayej** originates from a beautiful Guatemalan cocoa route. This blend of hybrids is handled in a modernized solar installation which steers differently the fermentation process along with implemented turning pattern. Yellow fruit (pomelo, starfruit, and grapes) and bitter hints of guava peel and roasted coffee shape the profile of this cocoa. Highly appreciated as chocolate, Mayej reveals complex floral notes of violets, citrus blossom, and lemongrass, while the tropical fruitiness of guanabana and wild citrus blend with delicate pine nut creaminess.



## Quality - Taste Notes



violets, citrus blossom, lemongrass,  
guanabana, wild citrus blend, delicate pine nut  
creminess



Yellow fruit (pomelo, starfruit, and grapes) and  
bitter hints of guava peel, roasted coffee

1.10

gr/bean  
Bean size

40%

Well fermented  
beans

30%

Semi fermented  
beans

30%

Defects

120

20'; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Acriollado  
Blend (5% white; 15% lilac)

**Pulp pre-conditioning:** -

**Fermentation method:** cascade-  
type boxes

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

**Drying:** 5 days

## Generals

**Producer:** Asociacion de  
productores organicos para el  
desarrollo integral del polochic -  
APODIP

**Coordinates:**

**Availability:** ~10 MT/year

**Contact:** marvin@apodip.org

**Phone:**