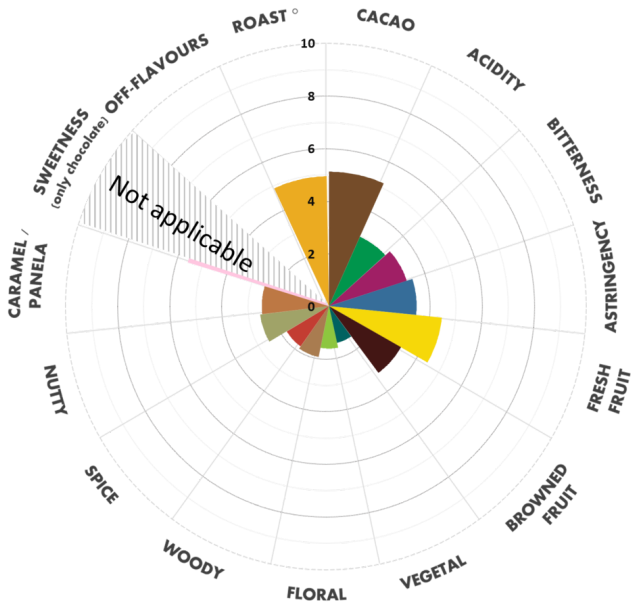
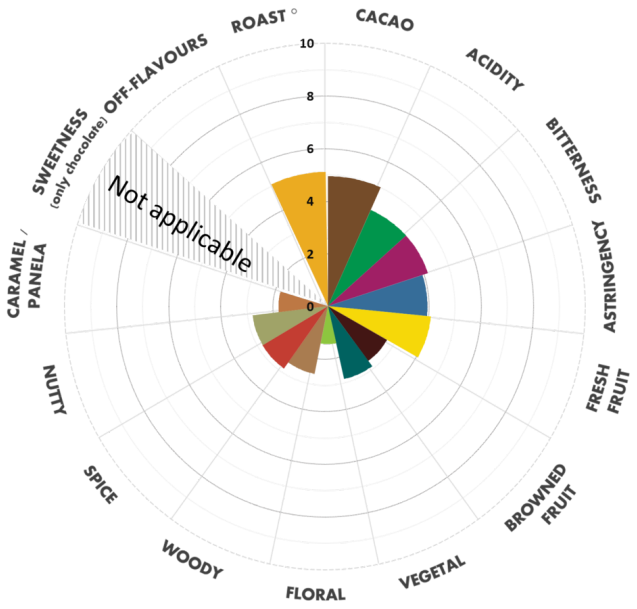


Mayej

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



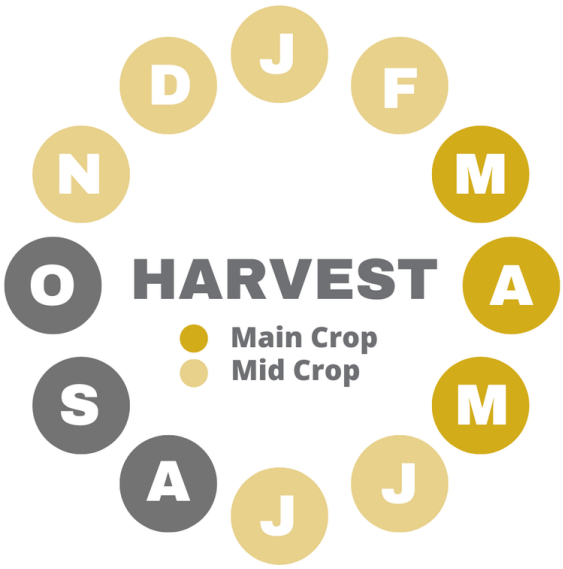
violets, citrus blossom, lemongrass, guanabana, wild citrus blend, delicate pine nut creaminess



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

1.10	40%	30%	30%	120
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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: