

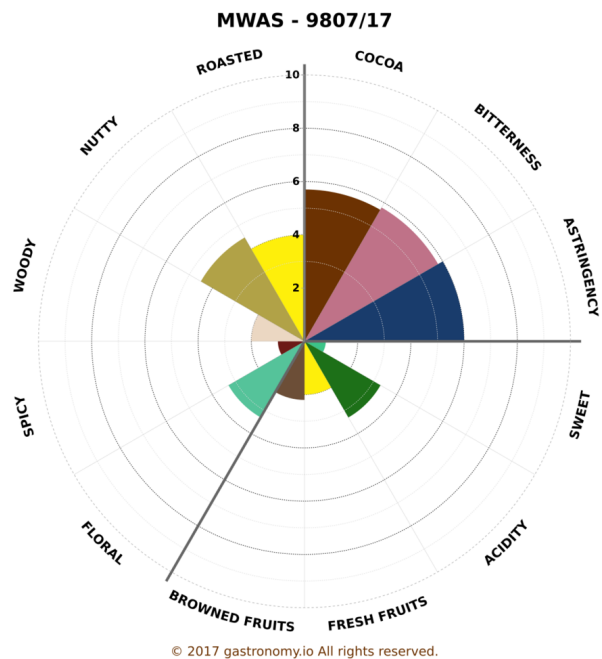
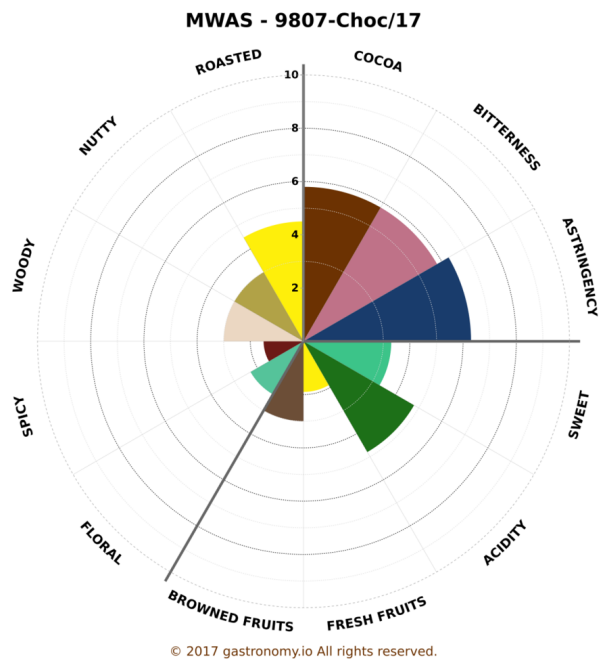


## MWas

Association for the Advancement of Women of Waslala (APROMUWA)

This is a community-based organization of small producers. This association encompasses 43 communities in the municipality of Waslala. It currently has more than 700 members, and nearly 100 women cacao producers are in the process of organic certification. Its annual production is approximately 12 metric tons.

You can support the efforts of the women of the Waslala area by trying M'Was, a profile with notes of green olives in cacao liquor and pecans in chocolate, with tannic and earthy characteristics.



## Quality - Taste Notes



pecan nuts, overripe melon/kiwi, herbs



green banana, green olives, leather, chestnut

1.36

gr/bean  
Bean size

42%

Well fermented  
beans

28%

Semi fermented  
beans

0%

Defects

120 ° C

25 ' ; 12 µm  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Forastero  
blend (6% lilac; 0% white)

**Pulp pre-conditioning:** /

**Fermentation method:** Horizontal  
wooden boxes (50-100kg)

**Pre-drying:** 48h; 10 cm; solar tunnel

**Drying:** 12-day sun-drying; solar  
tunnel; wood

## Generals

**Producer:** Asociación para la  
Promoción de las Mujeres de Waslala  
APROMUWA R.L.

**Coordinates:** 13°19'44.3"N  
85°22'32.4"W

**Availability:** ~12 MT/year

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