



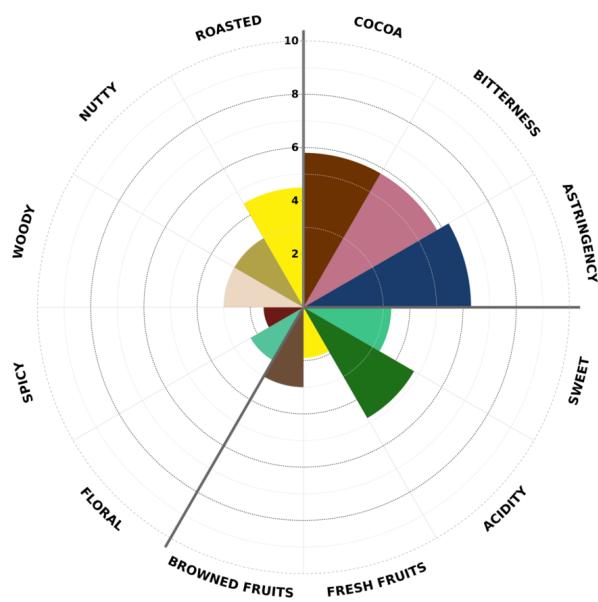
M'Was

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.

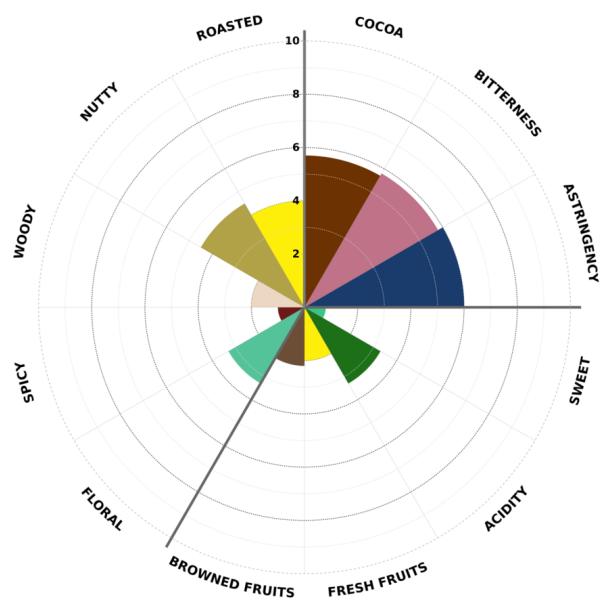
You can support the efforts of the women of the Waslala area by trying M'Was, a profile with notes of green olives in cacao liquor and pecans in chocolate, with tannic and earthy characteristics.

MWAS - 9807-Choc/17



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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
Contact: apromuwas@gmail.com
Phone: (505) 8920-2933