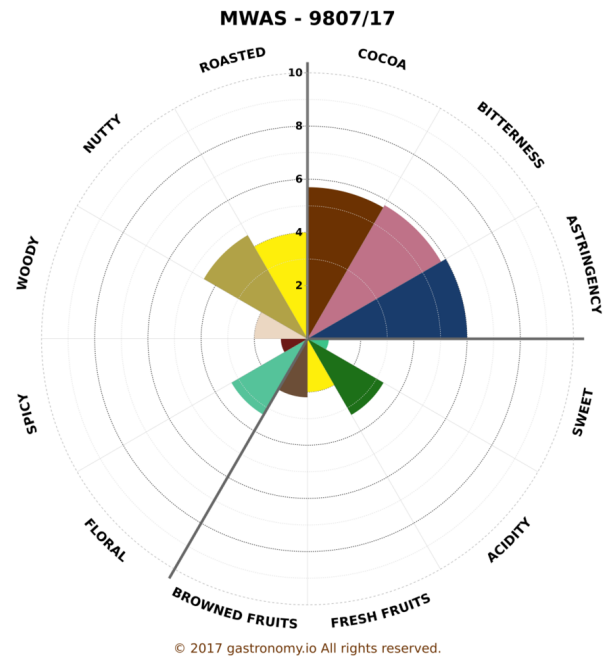
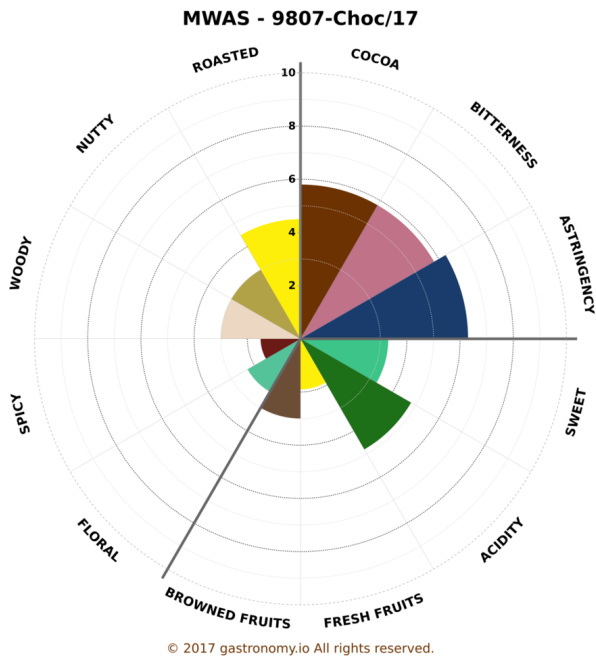




MWas

This Cocoa is cultivated and processed by women from the Waslala



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

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