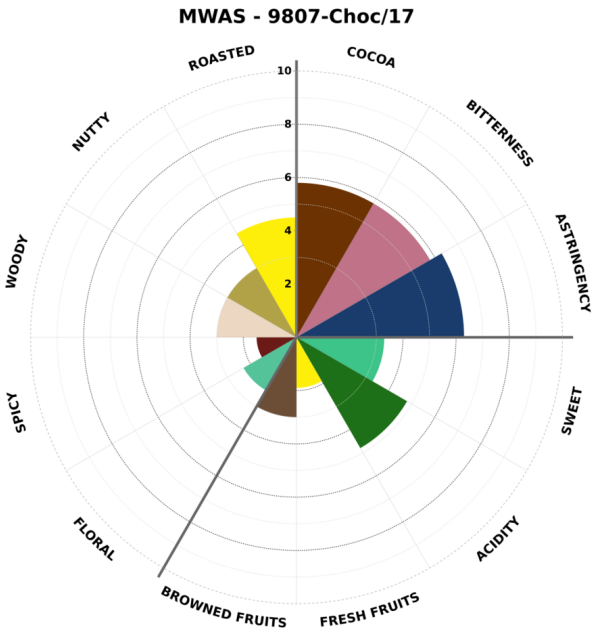


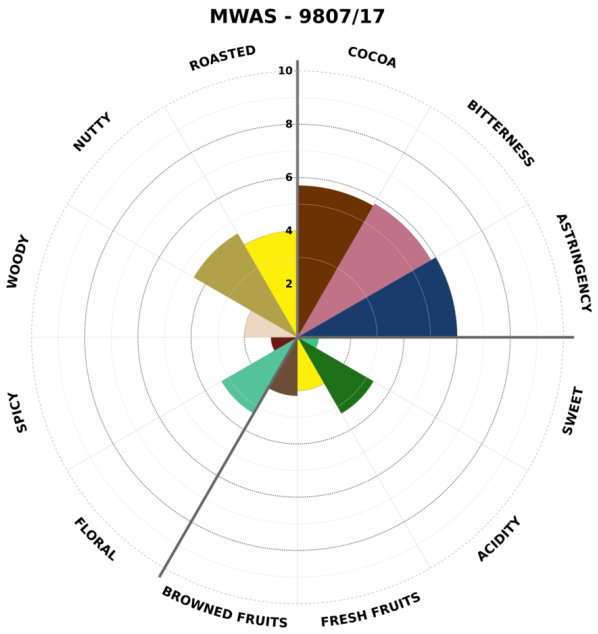
# MWas

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.




© 2017 gastronomy.io All rights reserved.




© 2017 gastronomy.io All rights reserved.

# Quality - Taste Notes



pecan nuts, overipe melon/kiwi, herbs



green banana, green olives, leather, chestnut

| 1.36 | 42% | 28% | 0% | 120 ° C |
|---|---|---|---|---|
| gr/bean<br>Bean size | Well fermented beans | Semi fermented beans | Defects | 25 ’; 12 µm<br>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