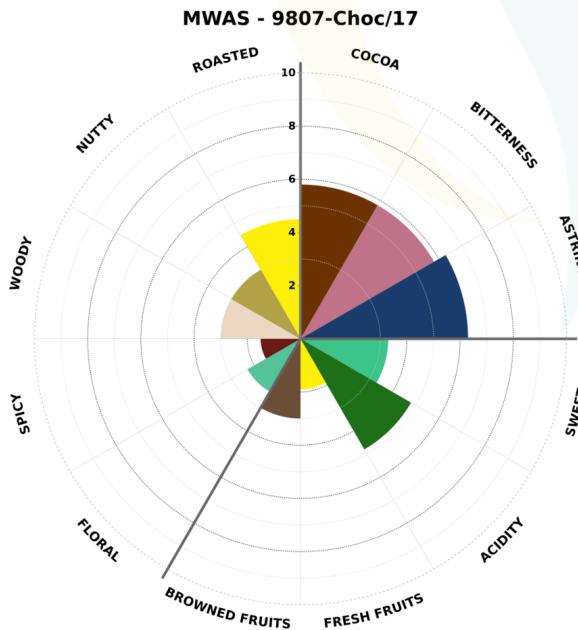


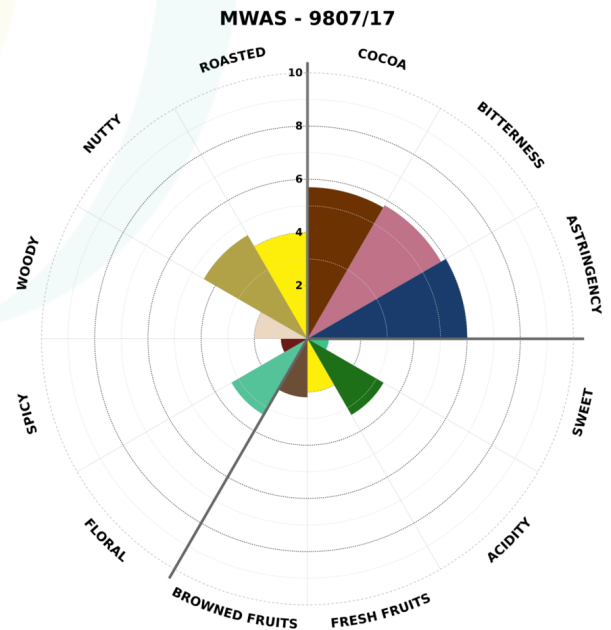


# MWas

This Cocoa is cultivated and processed by women from the Waslala



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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

Generals

Location

**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

**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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