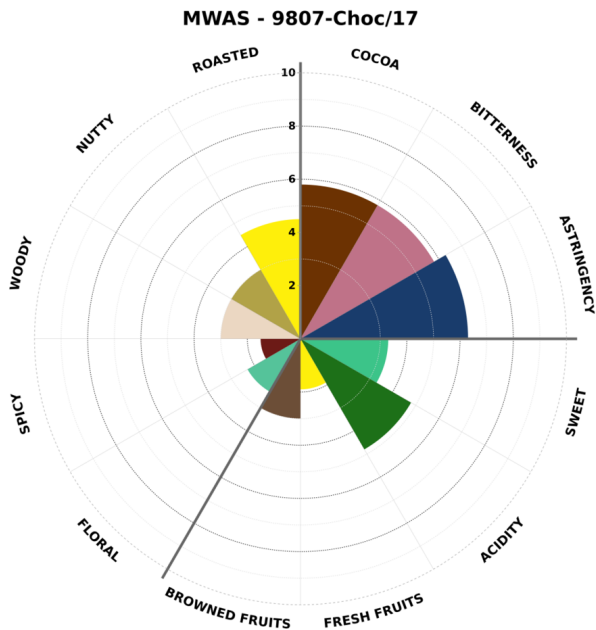


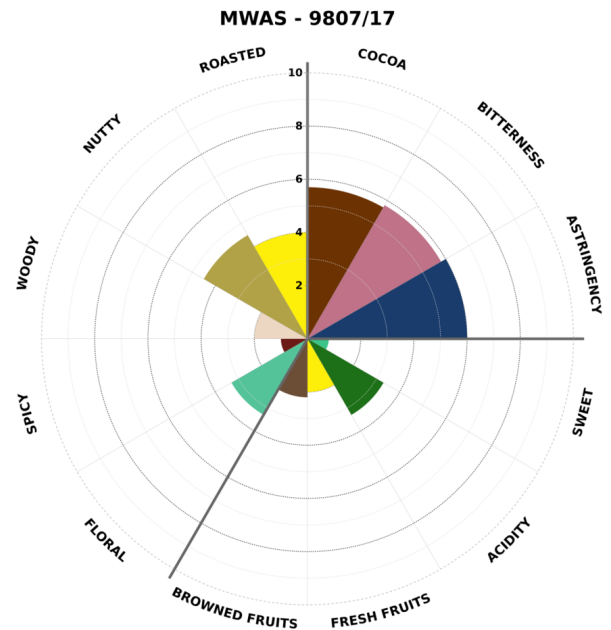


# MWas

This Cocoa is cultivated and processed by women from the Waslala



© 2017 gastronomy.io All rights reserved.



© 2017 gastronomy.io All rights reserved.

## 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](mailto:apromuwas@gmail.com)

**Phone:** (505) 8920-2933