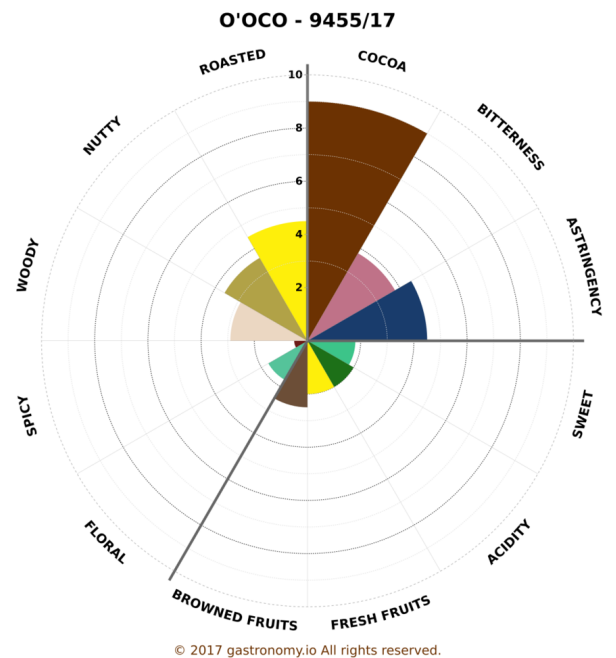
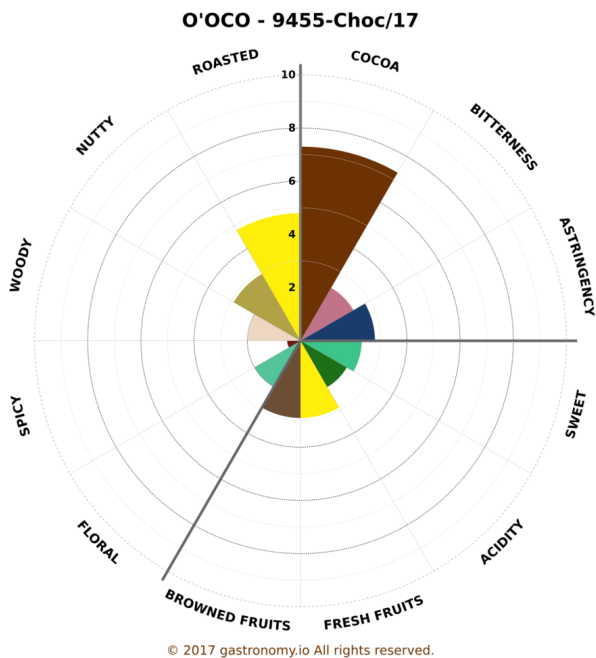




# O'oco

It has a donut flavor



## Quality - Taste Notes



chocolate doughnut, cognac, yeast, fresh and bright fruit



pinol, prunes, dark raisins, olives, rosewater, gin, smoky (tobacco)

1.34

gr/bean  
Bean size

84%

Well fermented  
beans

10%

Semi fermented  
beans

0%

Defects

-

- ; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Forastero blend (4% lilac; 2% white)

**Pulp pre-conditioning:** /

**Fermentation method:** Horizontal wooden boxes (1,200kg)

**Pre-drying:** 48h; 10 cm; solar tunnel

**Drying:** 6-day sun-drying; solar tunnel; wood

## Generals

**Producer:** Cooperativa de Servicio Agroforestal y de Comercialización de Cacao CACAONICA R.L.

**Coordinates:** 13°18'58.1"N 85°22'56.4"W

**Availability:** ~50 MT/year

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**Phone:** (505) 5768-8495