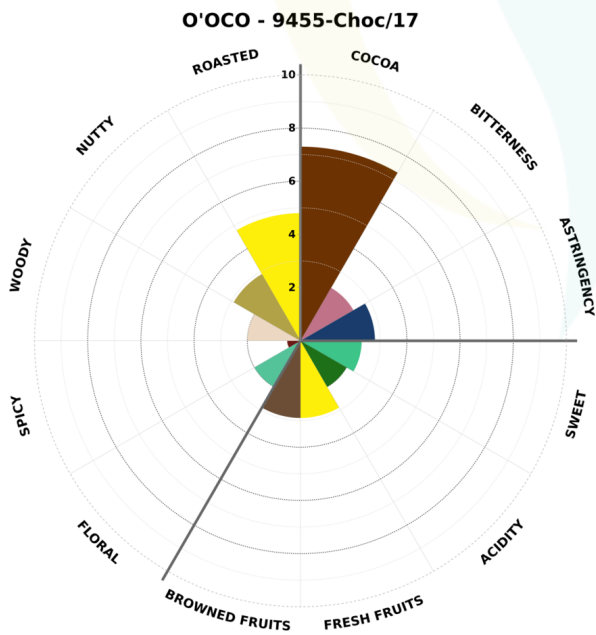


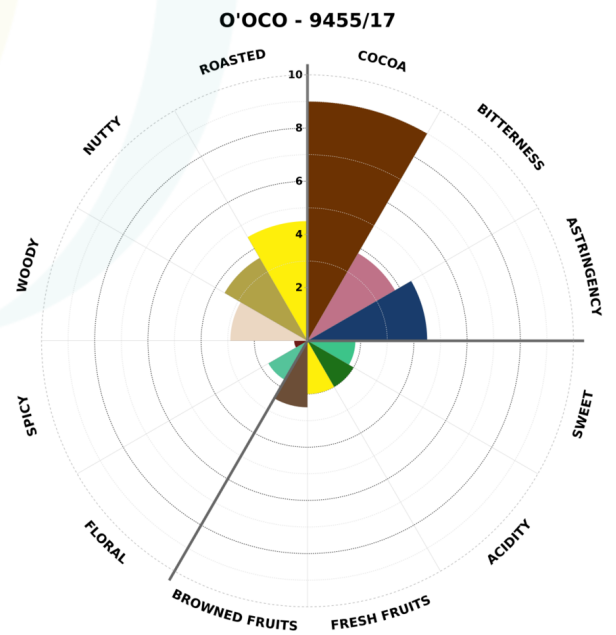


O'OCO

It has a donut flavor



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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

Location

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

Contact: cacaonica.organico@yahoo.com, cacaonica.com.ni

Phone: (505) 5768-8495