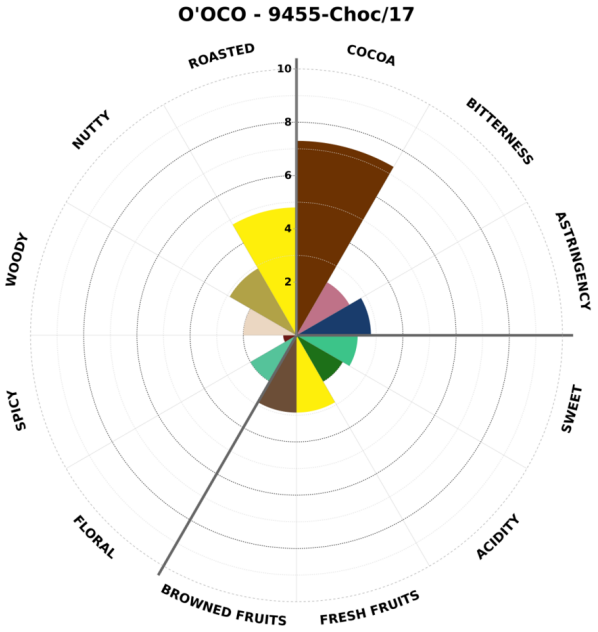


O'oco

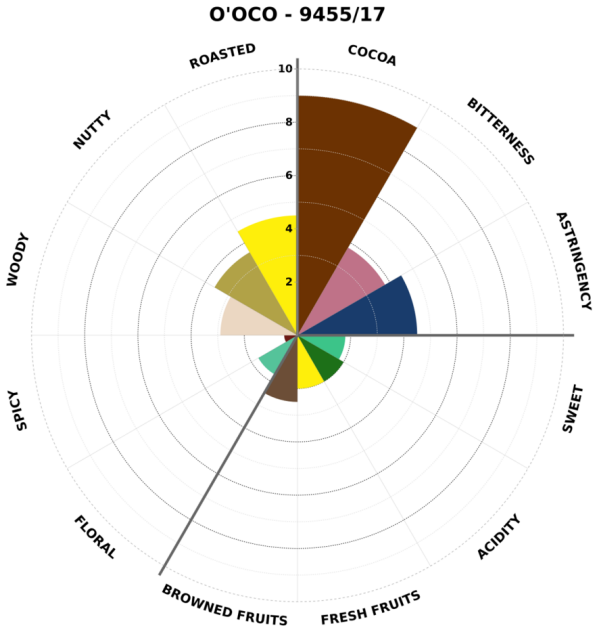
O'oco is characterized by its donut flavor, with notes of chocolate and caramel.

The CACAONICA RL cooperative, located in the beautiful Waslala region on Nicaragua's northern Caribbean coast, is much more than a group of cacao producers. It is an example of how dedication, collaboration, and effort can transform entire communities.

Since its founding in 2000, CACAONICA has been a pillar in the lives of hundreds of local farmers. With 369 certified producers, the cooperative has established itself as a benchmark in cacao production under agroforestry systems, which is the main sector they serve.



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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	84%	10%	0%	-
gr/bean Bean size	Well fermented beans	Semi fermented beans	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
Contact: cacaonica.organico@yahoo.com, cacaonica.com.ni
Phone: (505) 5768-8495