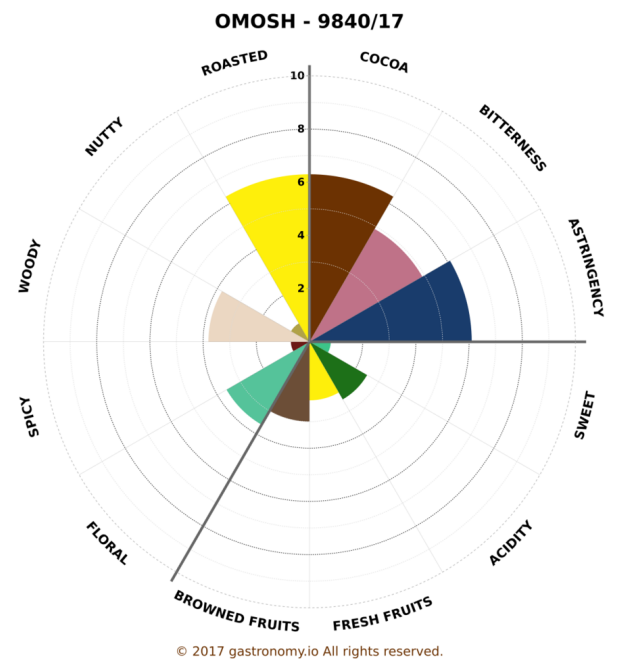
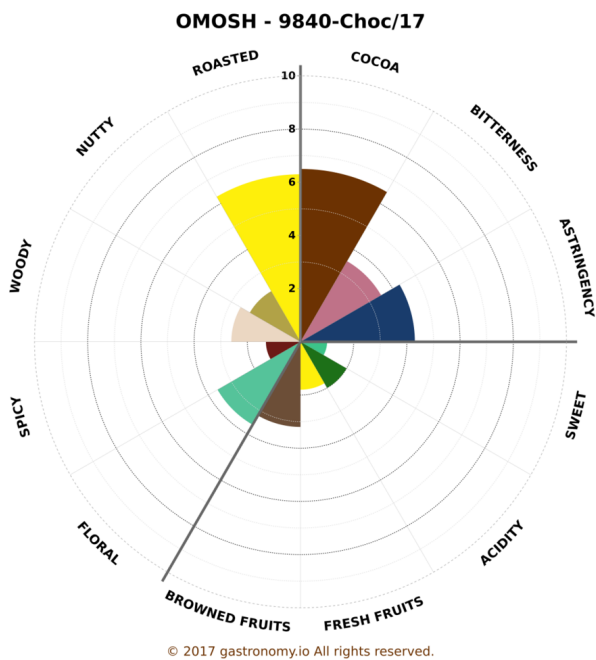




# Omosh

A Trinitario blend from the Northern coast of Honduras releases a flavorsome sweet chocolate taste with hints of oregano, dried fruit, and flower nectar. Intense nutty (walnut, chestnut) and cider wood notes follow ending up in a resin, butterscotch flavor.



## Quality - Taste Notes



powerfull, spice, guanabana, laurel, mexican mole



oregano, hints of dried fruit, and flower nectar, walnut, chestnut, cider wood notes, resin, butterscotch

1.43  
gr/bean  
Bean size

62%  
Well fermented  
beans

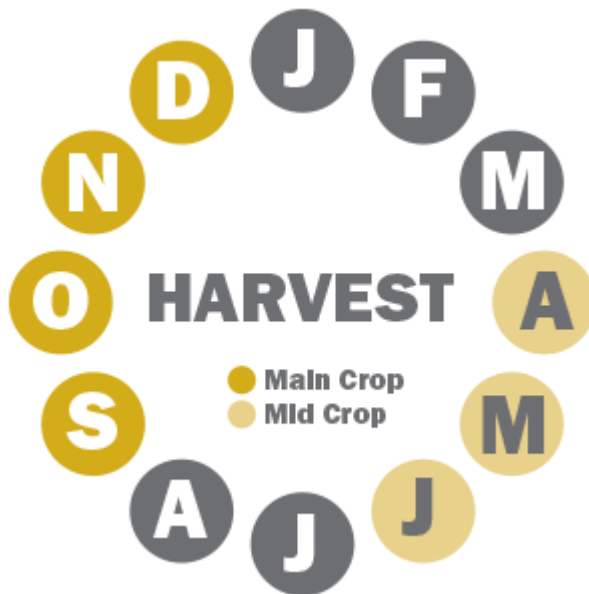
26%  
Semi fermented  
beans

0%  
Defects

120°C  
25'; 12 µm  
Roasting  
conditions

## Harvest

## Processing



**Varietal composition:** Trinitario blend (30% lilac; 8% white)  
**Pulp pre-conditioning:** /  
**Fermentation method:** Cascade-type wooden boxes (385kg)  
**Pre-drying:** 24h (Day1 2h sun); 10 cm; solar tunnel  
**Drying:** 6-day sun-drying; solar tunnel; perforated steel

## Generals

**Producer:** Cooperativa Agrícola de Cacaoteeros de Omoa San Fernando Limitada CACAOSAFER  
**Coordinates:** 15°46'42.4"N 88°00'00.0"W  
**Availability:** ~40 MT/year  
**Contact:** [cacaosafer@aprocacaho.com](mailto:cacaosafer@aprocacaho.com)  
**Phone:** (504) 9435-1366  
**Certification:**

