

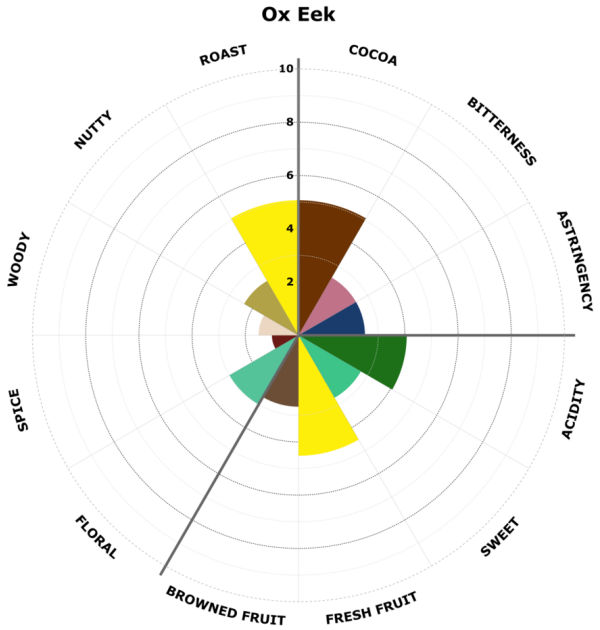
OX EEK

This classic regional Guatemalan blend is properly taken care by the local Mayans. Its usual character is the citrus *peel* and *bitter almond* but now the introduction of pre-drainage step and gradual pre-drying elevated the *red fruit* potential with sweet *sour redcurran*t being the front flavour. As chocolate, the tart red *fruit note* also predominates in **OX EEK** giving complexity with *mineral wine acidity* and *floral hints*.

This cacao is processed by the Association of Integrated Development “OX EEK” Santa Maria Cahabón (ADIOESMAC), is situated in the Tzalamtun community of Guatemala, perched on a mountaintop overlooking the beautiful forests of the Cahabón region.

The association of 43 smallholder cocoa farmers, which includes 17 women, was founded in 2004 after encouragement from the local Catholic Church. By 2007, they established a centralized fermentation and processing center. Now, with 33 hectares of cocoa operating under certified organic agroforestry systems, the group has an average yield of 700 to 800 kg per hectare of dry cocoa.;

ADIOESMAC, whose members are indigenous Q’eqchi’ Maya, champions inclusive leadership, with women, men and youth involved in all areas of cocoa production, from business administration to community production processes.



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Quality - Taste Notes



tart red fruit, mineral wine acidity, floral



red fruit, sweet sour redcurrant

1.84	40%	20%	0%	120oC
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	25'; - Roasting conditions

Harvest

Processing

Varietal composition: Regional blend (24% lila; 12% white)
Pulp pre-conditioning: overnight extended on perforated beds 10 cm
Fermentation method: horizontal boxes
Pre-drying: 72h; gradually-reducing layer
Drying: 8 days on wooden beds

Generals

Producer: Asociacion de Desarrollo integral Ox eek Santa Maria ADIOESMAC
Coordinates:15° 33' 56.80" N 89° 49' 55.80" W
Availability: ~12 MT/year
Contact:
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