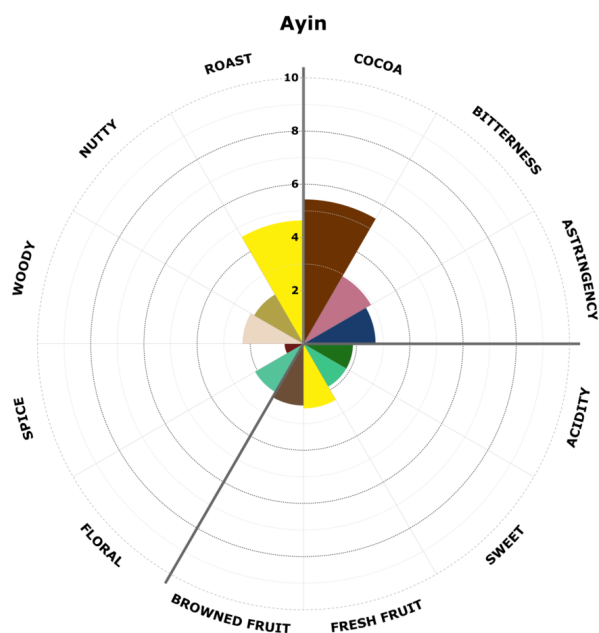




## Paso Cocodrilo / Ayin

**Ayin** has very thin long-shaped beans and despite their small size long processing is required to bring a chocolate profile that comes with *balanced fig and rhubarb jam notes with pleasant tobacco smokiness*.

Ayin means lagarto in Q'eqchi', Paso Cocodrilo it's the farm's name, located in the Alta Verapaz department, owned by Erick Ac and family. Situated on the western edge of Laguna Lachua National Park, the Finca Paso cocodrilo currently covers 50ha and is expanding.



## Quality - Taste Notes



fig, rhubarb jam, pleasant tobacco smokiness,  
earthy, dates



ripe banana, dates, earthy hint, tamarindo,  
camphor

1.25  
gr/bean  
Bean size

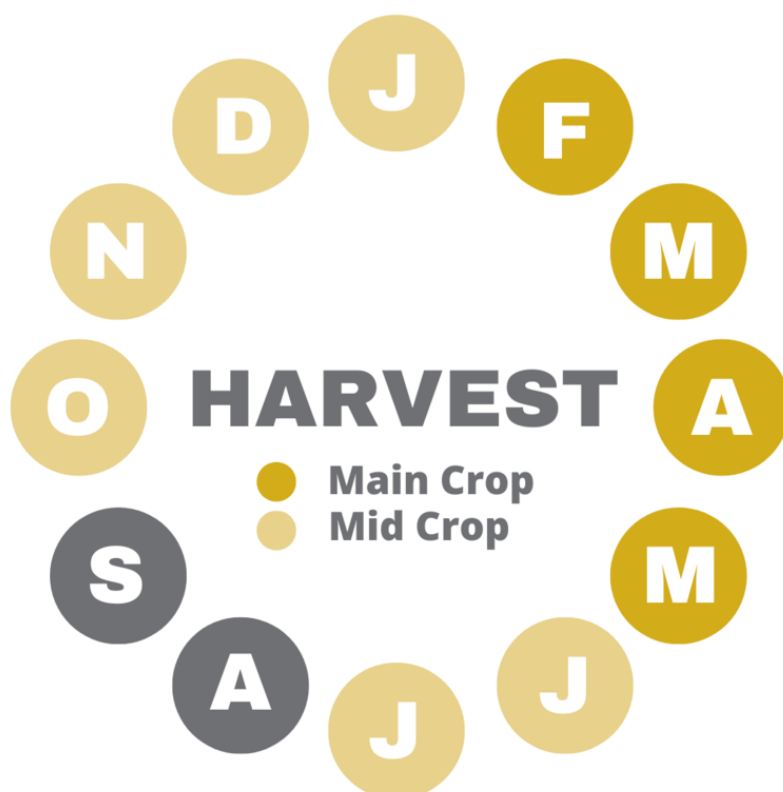
60%  
Well fermented  
beans

25%  
Semi fermented  
beans

0%  
Defects

120°C  
20'; -  
Roasting  
conditions

## Harvest



## Processing

**Varietal composition:** FAML1 (20% lila; 0% white)

**Pulp pre-conditioning:** overnight extended on perforated beds 6 cm

**Fermentation method:** horizontal boxes

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

**Drying:** 8 days on perforated tables

## Generals

**Producer:** Finca Paso Cocodrilo (Central Cacao Company)

**Coordinates:** 15° 49' 24.99" N 90° 42' 51.99" W

**Availability:** ~3 MT/year

**Contact:** jasgodoy77@gmail.com

**Phone:** +507 6027-3810