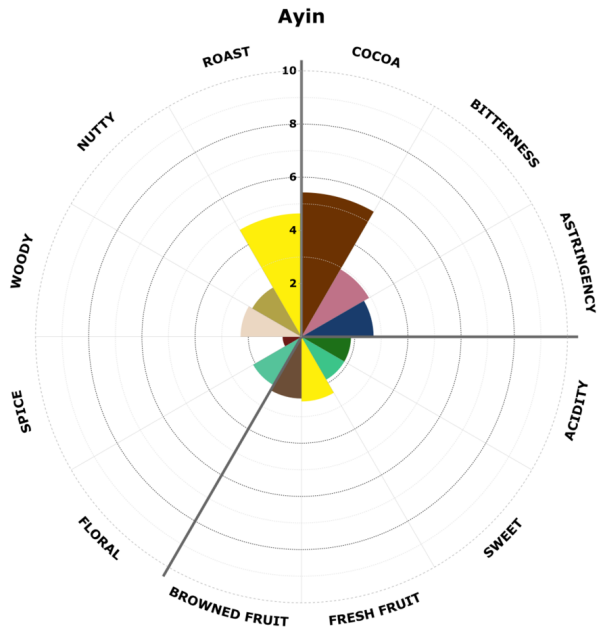


Paso Cocodrilo / Ayin

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.



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Quality - Taste Notes



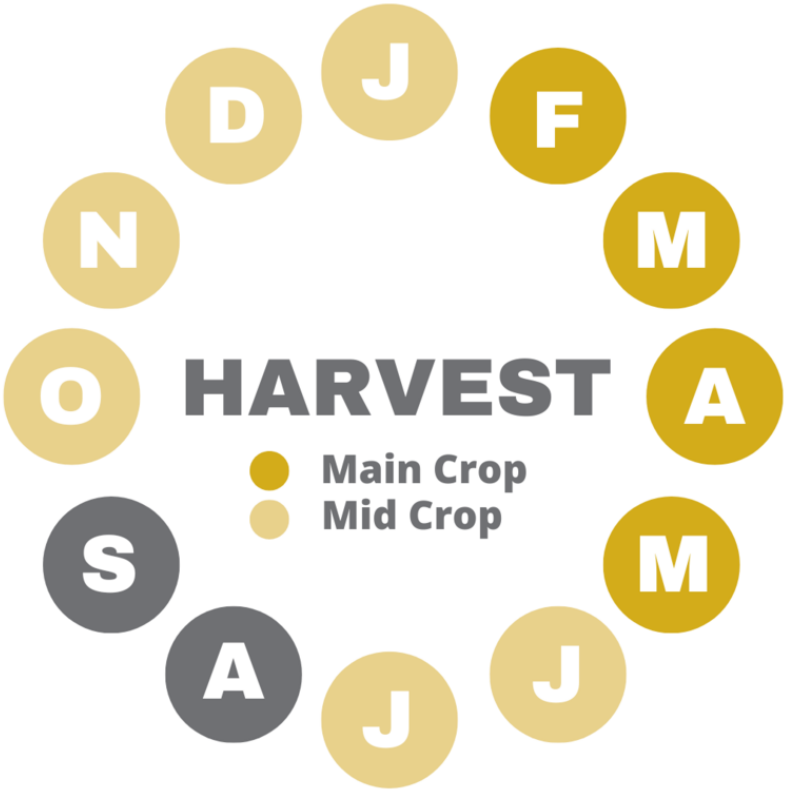
fig, rhubarb jam, pleasant tobacco smokiness, earthy, dates



ripe banana, dates, earthy hint, tamarindo, camphor

1.25	60%	25%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	20'; - Roasting conditions

Harvest



Processing

Varietal composition: FAML1 (20% lila; 0% blanco)
Pulp preconditioning: 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