



Poshaki Kemito

Playing with fermentation techniques is always exciting. Many cocoa farmers look for modernized methods that can help them automatize the post-harvest process making less labour-intensive. However, improving classic practices can also help boost quality and complexity. This duo - **Poshaki Kemito/Cheni -** is a comparison of fermentation in trapezoidal rotated boxes vs classic cubic cascade-type wooden recipients, respectively. **Poshaki Kemito** has a strong character of *turkish coffee and nuts with pomelo perfume* whilst with some strong acidity and playful pink flower hints and the chocolate has a special beige color.



Quality - Taste Notes



acidic, raspberry, young white wine, olives, nut skins



turkish coffee, nuts, pomelo perfume & acidity, pink flower

1.29 gr/bean Bean size

52%
Well fermented beans

28% Semi fermented beans

0%
Defects

110°C 30'; -Roasting conditions

Harvest

Processing

Varietal composition: Regional clones (45% lila; 2% white)
Pulp pre-conditioning: /

Fermentation method: trapezoidal

wooden box

Pre-drying: 48h; 10 cm

Drying: 7 days on wooden beds

Generals

Producer:COOPERATIVA AGRARIA AGROINDUSTRIAL INTERCULTURAL ECOLÓGICA SAN JUAN VALLE CHENI **Coordinates:**10° 46' 33.21" S 75°

13' 46.41" W

Availability: ~50 MT/year

Contact:

Phone: +51 971797035