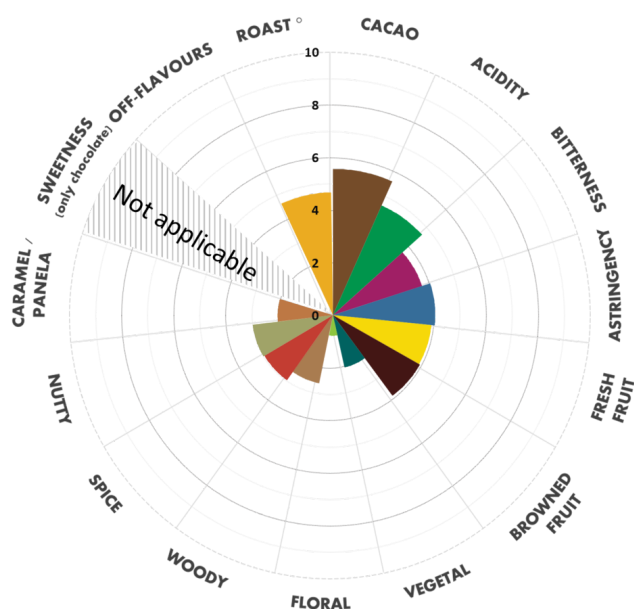
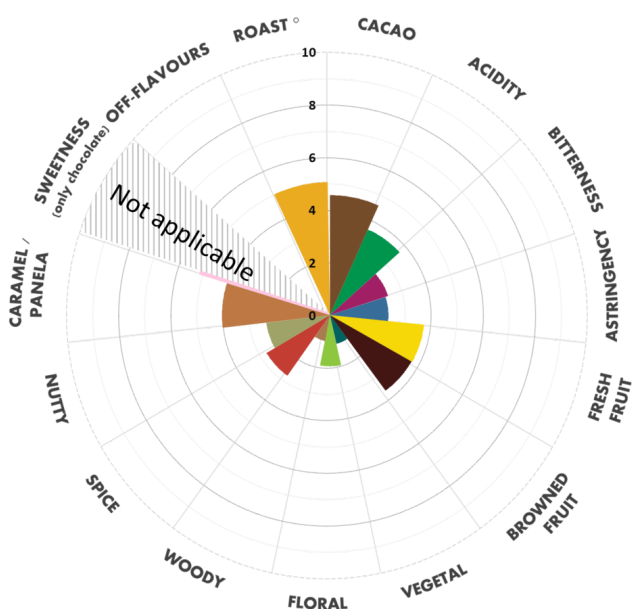




## Ulúa

Working in a route with the most authentic cocoa diversity, **Ulúa** changes the perception of Honduran cocoa flavors. Complexity and uniqueness are the terms that characterize this regional blend. Playful and unusual candied fruitiness, with lychee, tangerine, and quince as predominating notes, let you cascade through an incredible aromatic garden. This blend requires long processing to reach the necessary balanced bitterness of aromatic tobacco that enhances in chocolate; rounded by aromatic notes of floral Turkish delight and dulce de leche, and roasted notes, Ulúa chocolate is the ideal ingredient for pastry creativity.



## Quality - Taste Notes



floral Turkish delight and dulce de leche, and  
roasted notes, tobacco



lychee, tangerine, and quince, aromatic herbs

1.30

gr/bean  
Bean size

65%

Well fermented  
beans

25%

Semi fermented  
beans

50%

Defects

120,

25'

-; -  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** Blend of  
hybrids (25% white, 30% lilac)  
**Pulp preconditioning:** overnight in  
bags  
**Fermentation method:** horizontal  
boxes  
**Pre-drying:** 24h; 8 cm  
**Drying:** 7 days

## Generals

**Producer:** Asociacion de  
productores La Finca de Guacamaya  
(APROFIGUA)  
**Coordenates:**  
**Availability:** ~35 MT/year  
**Contact:** saul1969alas@gmail.com  
**Phone:**