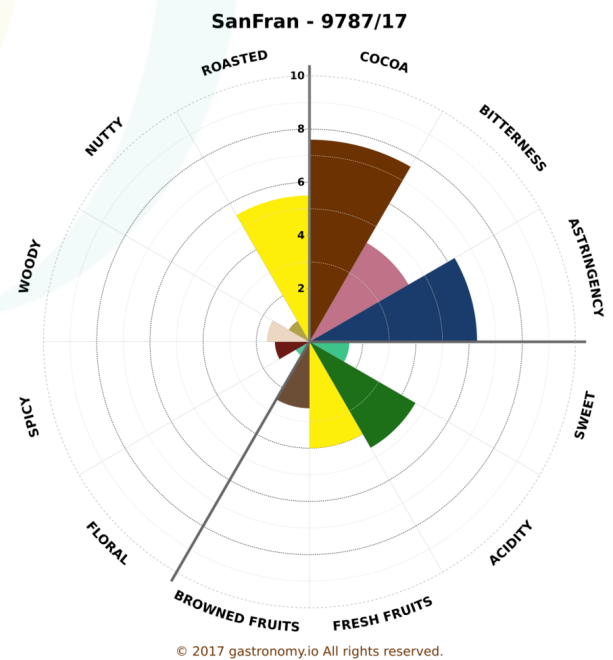
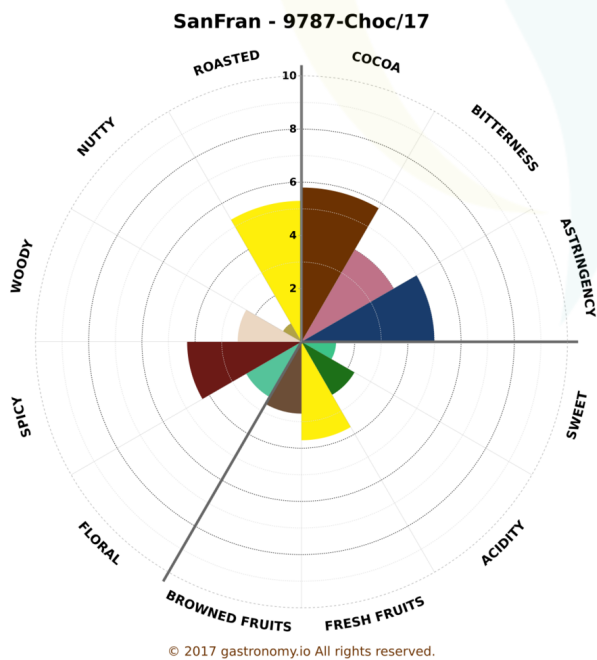




SanFran

A strong light-colored cocoa with intense black olive and tobacco notes made for special occasions. The star fruit acidity and astringency are the special sensory elements of this cocoa which can still be detected when converted into chocolate. Basmati rice and cinnamon add on character in the chocolate form.





Quality - Taste Notes



mild, chocolate, pear, basmati rice



carambola, black olive, mild earthy, floral

1.14

gr/bean
Bean size

76%

Well fermented
beans

14%

Semi fermented
beans

0%

Defects

120 ° C

25 ' ; 12 µm
Roasting
conditions

Harvest

Processing

Varietal composition: Trinitario
blend (36% lilac; 142 white)

Pulp pre-conditioning: /

Fermentation method:
Horizontal wooden boxes (270kg)

Pre-drying: 48h
(Day1 2h sun; Day2 4h sun); 8 cm;
open air

Drying: 9-day
sun-drying; open air; wood

Generals

Location

Productor: Asociación de
Productores de Pico Bonito
ASOPROPIB

Coordenadas: 15 ° 41'14.6 "N
86 ° 58'53.2" W

Disponibilidad: 8 - 10 MT / año
(aprox.)

Contacto:
asopropib@gmail.com

Teléfono: (504)
9441-6911

Certificación: Símbolo PPC