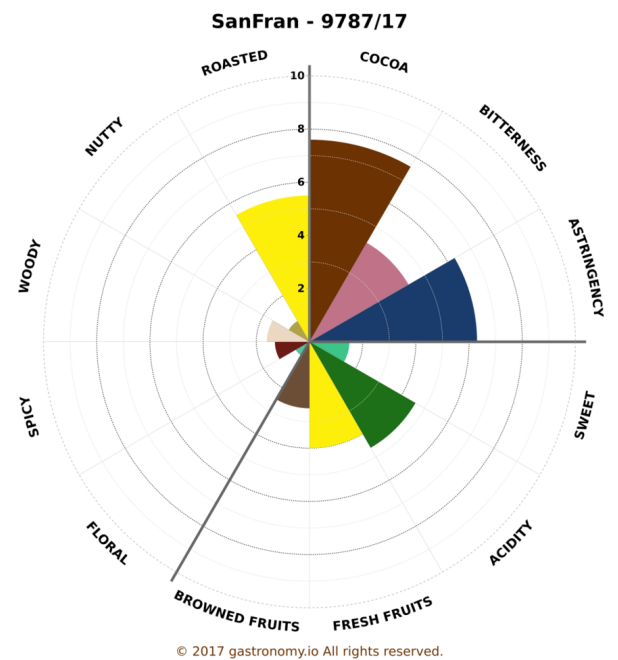
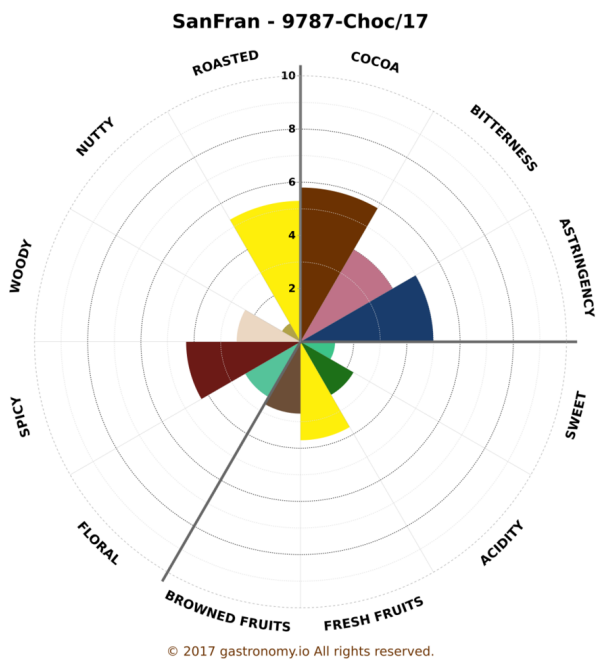




# SanFran

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

**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:**  
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**Teléfono:** (504)  
9441-6911

**Certificación:** Símbolo PPC