



Senahú

The **Senahú** cocoa is a classic Guatemalan clone and it comes with a very mature sensory profile; *cooked plums* and *cherries* and *peanut butter* all cocooned in *special floral* and *anise* undertones. It is produced in a single farm and it is carefully processed providing an exclusive offer.

Quality - Taste Notes



caramel, quince jam, pear, sparkling wine,
lychee, anise



cooked plums, cherries, peanut butter,floral,
anise

1.87

gr/bean
Bean size

60%

Well fermented
beans

12%

Semi fermented
beans

0%

Defects

120°C

25'; -
Roasting
conditions

Harvest

Processing

Varietal composition: UF-668 (28%
lila; 0% white)

Pulp pre-conditioning: /

Fermentation method: cascade-
type boxes

Pre-drying: /

Drying: 7 days on perforated tables

Generals

Producer:Chocolate Forest Cacao

Coordinates:15° 33' 14.00" N 88°
37' 41.62" W

Availability: ~5 MT/year

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