



## 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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