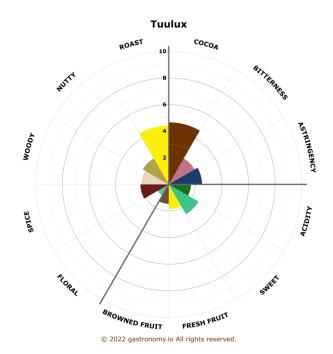




# **Tuulux**

Another example of the diversified flavor potential of in-house single clones from single farms; **Tuulux** results in a velvety *cinnamon-brown color* liquor and chocolate. Its *nutty* character is exceptionally intense and it gives an *umami appreciation* making this cocoa very interesting for savory creations among others.

The cacao is produced in North Guatemala, close by National Park "Laguna Lachuá" at Finca Ana Maria, an indigenous Q'eqchi Maya family, single variety cacao grows in agroforestry.





## **Quality - Taste Notes**



nut mix, olive, pistache paste, smoked cheese, umami



hazelnut, dry herbs, chocolatey, cinammon, umami

1.60 gr/bean Bean size

55%
Well fermented beans

40% Semi fermented beans

U% Defects 120°C 18'; -Roasting conditions

#### **Harvest**

### **Processing**

Varietal composition: FAMLB1 (0%

lila; 100% white)

Pulp pre-conditioning: /

Fermentation method: horizontal

boxes

**Pre-drying:** 24h; 6 cm

**Drying:** 7 days on perforated tables

#### **Generals**

Producer:Finca Ana Maria (Central

Cacao Company)

Coordinates:15° 53' 48.99" N 90°

45' 11.99" W

**Availability:** ~1 MT/year

Contact: jasgodoy77@gmail.com

**Phone:** +507 6027-3810