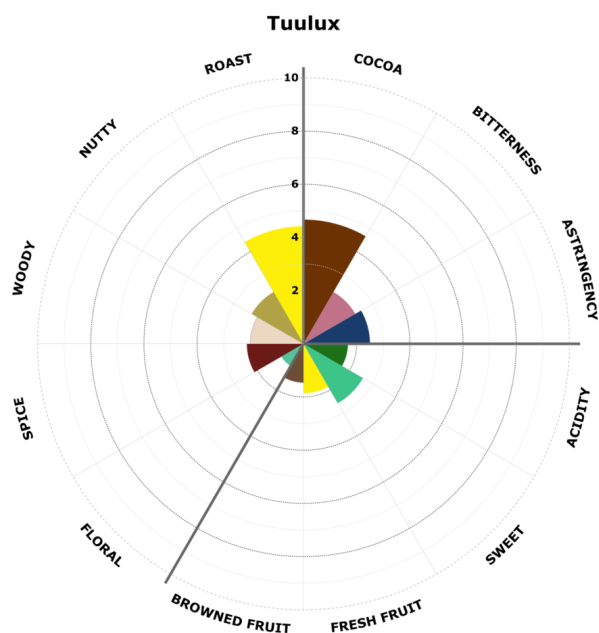




# Tuulux

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.



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## Quality - Taste Notes



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



hazelnut, dry herbs, chocolatey, cinnamon,  
umami

1.60

gr/bean  
Bean size

55%

Well fermented  
beans

40%

Semi fermented  
beans

0%

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

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