



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.

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

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
(Guatemala 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