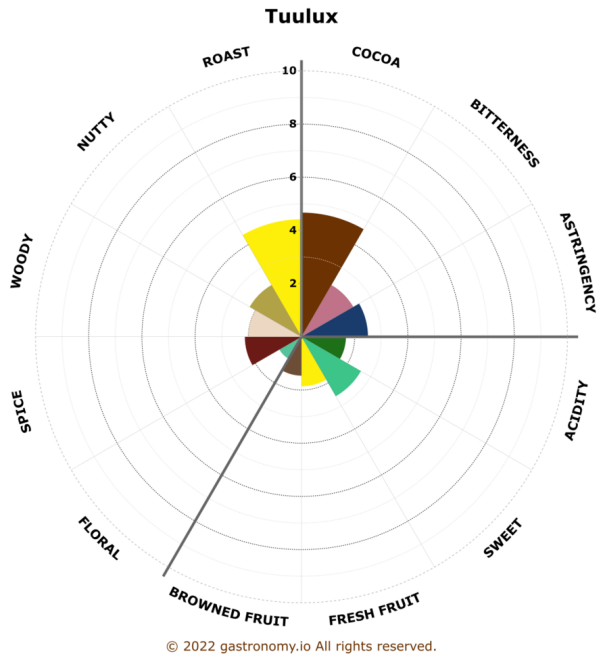


Tuulux

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.



© 2022 gastronomy.io All rights reserved.

Quality - Taste Notes



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



hazelnut, dry herbs, chocolatey, cinammon, umami

1.60	55%	40%	0%	120°C
gr/bean Bean size	Well fermented beans	Semi fermented beans	Defects	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