



## 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

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