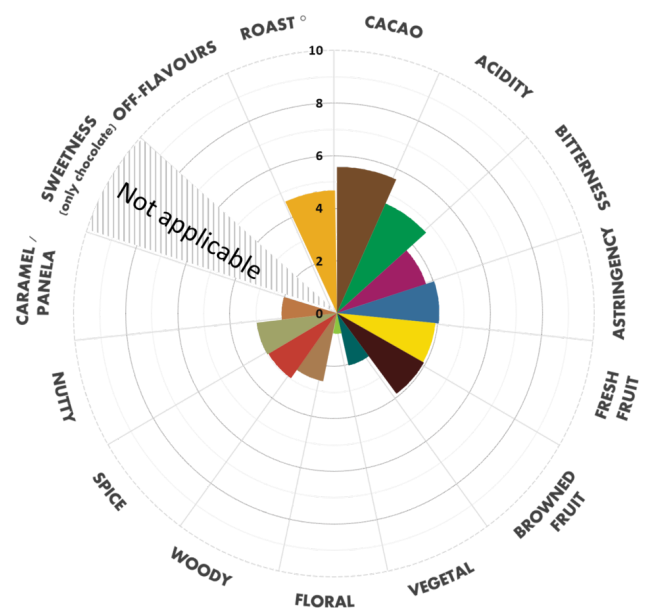
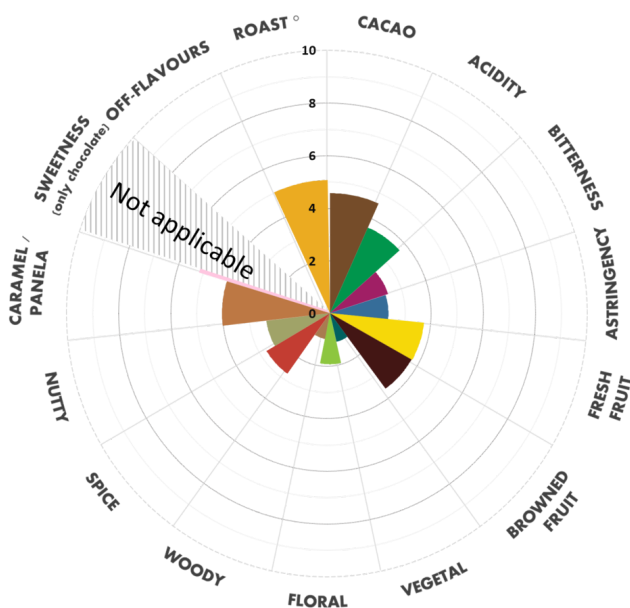




# Ulúa

Working in a route with the most authentic cocoa diversity, **Ulúa** changes the perception of Honduran cocoa flavors. Complexity and uniqueness are the terms that characterize this regional blend. Playful and unusual candied fruitiness, with lychee, tangerine, and quince as predominating notes, let you cascade through an incredible aromatic garden. This blend requires long processing to reach the necessary balanced bitterness of aromatic tobacco that enhances in chocolate; rounded by aromatic notes of floral Turkish delight and dulce de leche, and roasted notes, Ulúa chocolate is the ideal ingredient for pastry creativity.



## Quality - Taste Notes



floral Turkish delight and dulce de leche, and roasted notes, tobacco



lychee, tangerine, and quince, aromatic herbs

1.30

gr/bean  
Bean size

65%

Well fermented  
beans

25%

Semi fermented  
beans

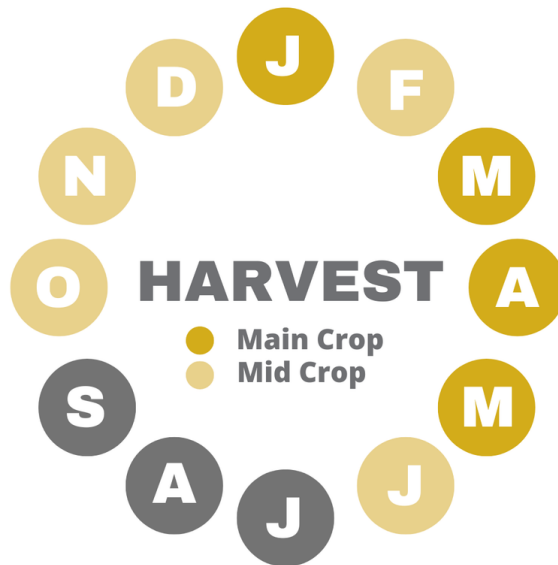
50%

Defects

120

25°; -  
Roasting  
conditions

## Harvest



## Processing

**Varietal composition:** Blend of hybrids (25% white, 30% lilac)  
**Pulp preconditioning:** overnight in bags  
**Fermentation method:** horizontal boxes  
**Pre-drying:** 24h; 8 cm  
**Drying:** 7 days

## Generals

**Producer:** Asociacion de productores La Finca de Guacamaya (APROFIGUA)

**Coordenates:**

**Availability:** ~35 MT/year

**Contact:** saul1969alas@gmail.com