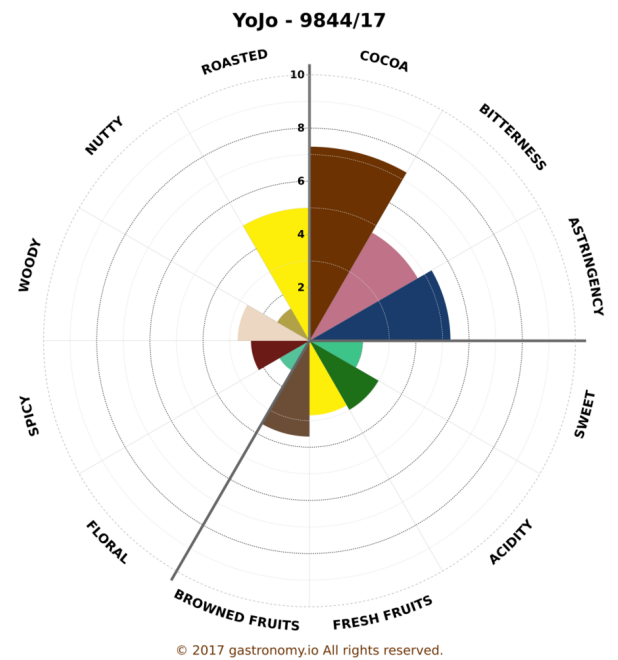
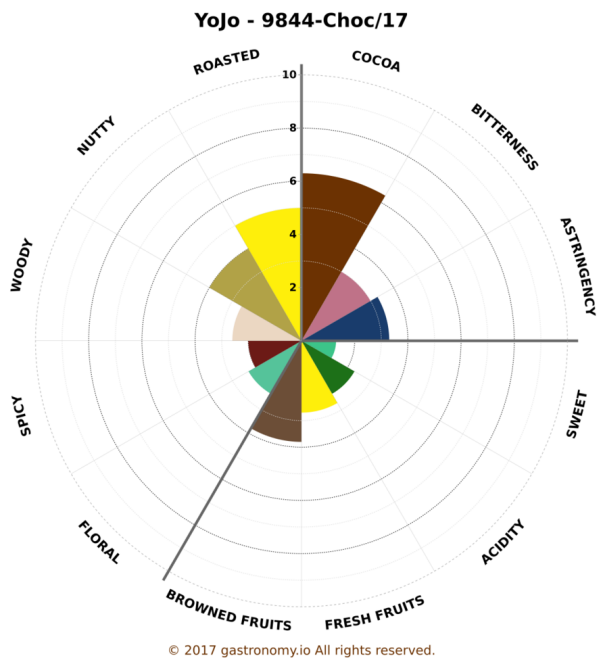




Yojo

Look for the complementary Yojo with balanced Napoleon liqueur and mocha flavor.



Quality - Taste Notes



almonds, tobacco, flour, sugar, red fruit marmalade



tannic, napoleon liqueur, peanut butter, mocha, dough

1.52

gr/bean
Bean size

58%

Well fermented
beans

16%

Semi fermented
beans

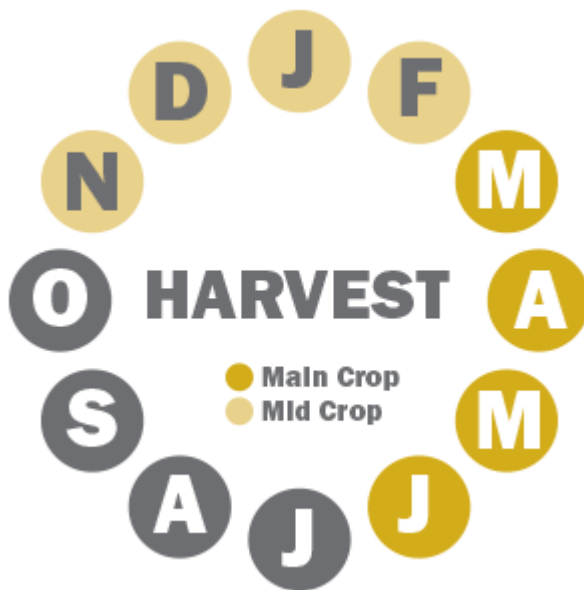
0%

Defects

120 ° C

25 ' ; 12 µm
Roasting
conditions

Harvest



Processing

Varietal composition: Trinitario blend (20% lilac; 2% white)
Pulp pre-conditioning: /
Fermentation method: Cascade-type boxes (350kg)
Pre-drying: 24h (Day1 2h sun); 12 cm; open air
Drying: 9-day sun-drying; open air; wood

Generals

Producer: Cooperativa Agrícola Cafetalera San Antonio Limitada
COAGRICAL

Coordinates: 15°07'37.3"N 88°40'11.8"W

Availability: ~10 MT/year

Contact: proyectocacao@coagricsal.hn, coagricsal.hn

Phone: (504) 2617-6423

Certification:

