

UCAYALI RIVER CACAO



Our cacao beans are hand selected from trees that are harvested on small family farms in the Ucayali and Huánuco regions of Peru. We only purchase fine cacao clones and native varieties which are pre-sorted before being put into the fermentation boxes.

GENERAL CHARACTERISTICS

Product: Theobroma cacao
Form: Fermented / Dried
Count: 80 to 85 beans / 100 grams
Packaging: 50 kg jute sack with Grainpro liner
Origin: Amazon Region, Peru
Certifications: Organic non-certified

VARIETIES

ICS 1 , ICS 39, ICS 95, TCH 595 and native local varieties

FERMENTATION

Avg Percentage 82%
Slaty 0%
Violet 10% (+/-)
Partial Violet 8% (+/-)

DRYING

Solar dried in covered greenhouse
Humidity: 7.2 – 7.5%

DEFECTS

Germinated: 1% max
Flat beans: < 1%
Doubles: < 1%
Broken: < 1%
Insect Damage: < 1%
Total Defects: typically 1% or less

CONTACT

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PRODUCT SPECIFICATION

