



Nicaragua



Unbox Creativity.

THE RARE CHOCOLATES COLLECTION

RUGOSO 71%

CHD-P71RUGO-U73

Nicaragua is located in Central America, between the Pacific Ocean the Caribbean Sea. It's a land rich in flora and wildlife. Nicaragua is called "The land of lakes and volcanoes" for its countless volcanoes, most of which are still active, as well as lakes, rivers and lagoons that provide beautiful landscapes.

Nicaragua has a tropical climate and agriculture provides most of the economic stimulus due to the many opportunities this land gives to its people.

The most productive areas in the country are Bocay, El Cua, La Dalia and New Guinea. Our partners also collaborate with farmers in the protected reserve of Bosawas, the largest forest reserve in Central America.

DARK CHOCOLATE COUVERTURE

71 % min. cacao / 42 % Fat

FLUIDITY : -●●●●○+

ALLERGENS : Milk

MADE WITH SUNFLOWER LECITHIN

FORMAT : Pistoles



APPLICATION TYPE :



Multi-Applications

BEANS GENETICS :

The Rugoso beans are single origin 100% Nicaragua **Trinitario-criollado fine beans.**

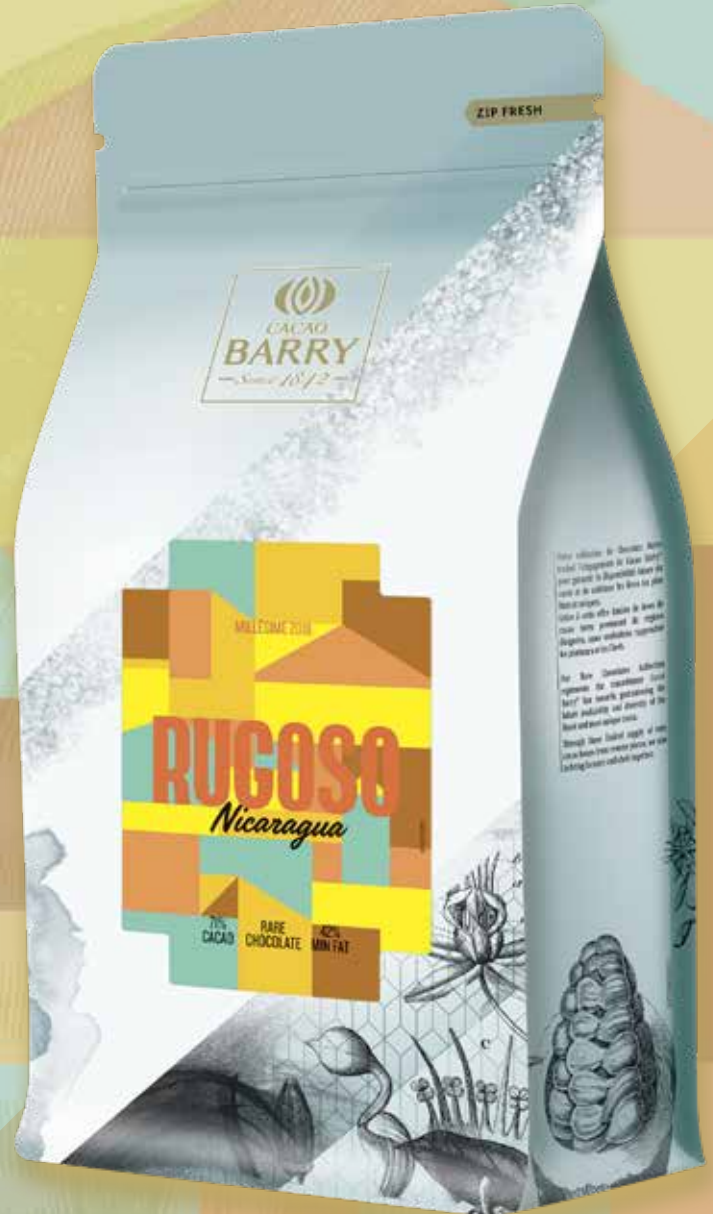
These beans are trinitario with criollo genes. In some batches, there can be up to **40% of white beans.**

FERMENTATION : 5 days 2 turns in wooden boxes.

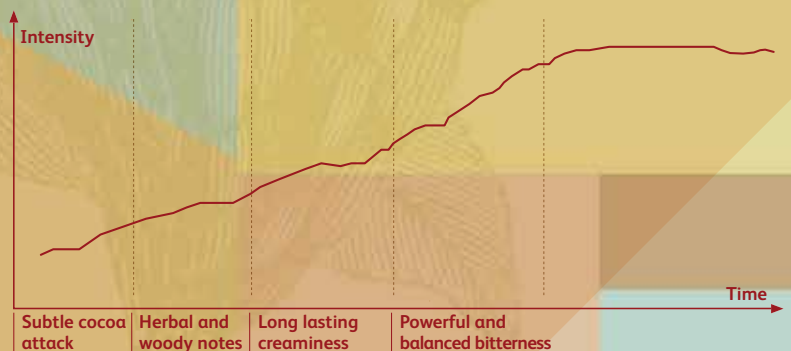
DRYING : 7 days, sun drying.

HARVEST MOMENTS : October and June.

FLAVOR DESCRIPTION : Rugoso 71 % delivers a **warm progressive flavor experience** by unleashing **subtle creamy, herbal and woody notes**, highlighted by a **slight astringency.**



FLAVOR FLIGHT :





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CLIMATE : Tropical climate.

COOPERATIVE : Ingemann Fine Cocoa is a family owned and managed supplier of fine cocoa from Nicaragua. They source an array of different types of cocoa with clearly distinguished flavor profiles and single varieties such as Rugoso.

PLANTATION INFORMATION : In total 400 plantations. Average plantation size 2 - 3 ha.

FARMERS : Family Flores and Family Ragama among 398 other families.

FARMERS BENEFIT : The quality and diversity of flavours from these nicaraguan beans should benefit all people involved in their value chain. Ingemann guarantee each producer a 30-year market access at a premium price, which is higher than any existing premiums.

TRACEABILITY : All the information related to the beans are registered (pH, temperature evolution during fermentation, etc) and can be found on their "Lot identity sheet".

SPECIAL PROJECT : Proyecto Adapta is a four-year project supported by Ingemann, and co-developed with the Nicaraguan non-governmental organisation Centro Humboldt and the international development agency Christian Aid. Their objective is to achieve adaptation to climate change for small and medium producers of cocoa and honey in Nicaragua, with profitable and sustainable businesses.

PLANTATION TRIP : Organized once a year by Cacao Barry®.

ANNUAL PRODUCTION : 20 mT

PLACE OF PRODUCTION : Meulan, France

PACK WITH ZIP CLOSING

CERTIFICATION : Kosher Dairy et Halal

SHELF LIFE : 24 months

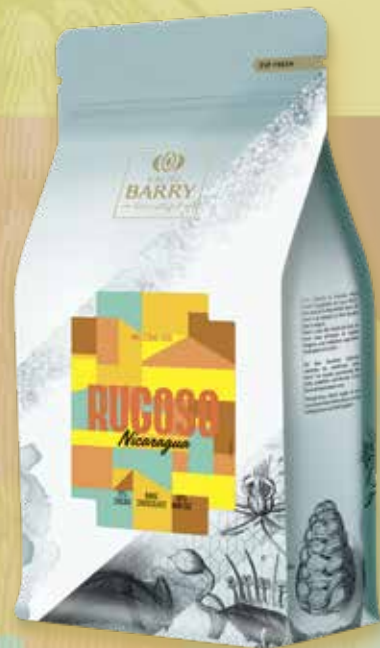
STORAGE CONDITION :

Store the product in a clean, dry place (max. 70 % relative humidity) and odorless.

TEMPERATURE OF STORAGE :

12 - 20 °C

PRODUCT CODE CHD-P71RUGO-U73	
CONDITIONNING : UNIT	1kg
UNIT BAR CODE	3073419313327
DIMENSIONS H x L x I	290 x 160 x 85 mm
CONDITIONNING : BOX	6 x 1kg
BOX BAR CODE	13073419313324
DIMENSIONS H x L x I	390 x 260 x 185 mm



itineror

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