

SVENSKA KAKAOBOLAGET

SEMULIKI FOREST CACAO, BUNDIBUGYO, UGANDA

The cacao grows in the Bundibugyo district of western Uganda neighboring Semuliki National Park. The elevation is over 850 m above sea level with more than 1000 mm of rain per year and fertile soils. The genetics of the cacao are mainly a blend of Trinitario and Amelonado varieties and most of the trees are planted within the last 30 years in what used to be a coffee growing area.

Fresh cacao is bought by Latitude Trade Co. (LTC) at a premium price from more than 1000 organic certified growers, of which the majority are women. Collection points for the fresh cacao are located in rural areas along the road running through the Galiraya, Kisonko, Mirambi and Buganikere communities. The growers receive much-needed cash on delivery at the collection points. In addition, LTC supports farmers with agronomy and financial literacy training in addition to promoting organic agroforestry practices.

LTC centrally ferments the beans in the village of Bumate at the base of the hills leading into the Rwenzori mountains. They are fermented for up to seven days in a paired box system and then sun dried on raised beds.

The beans have a mild aroma. Almost no bitterness or astringency is present. The medium acidity balances the fruity notes perfectly with the deeper cocoa base. From these beans we make a fresh and easy going chocolate for most occasions.

THE BEANS

Type: Mostly Trinitario and Amelonado hybrids.

Region: Bundibugyo, western Uganda.

Terroir: Fertile soils with heavy rainfall.

Harvest Season: Main Sept-Jan, second March-April.

Fermentation: Paired box for 5,5-6,6 days.

Drying method: Portable drying beds.

THE CHOCOLATE

Cacao: 72%

Flavor notes: Banana bread, cinnamon & orange.

SVENSKA KAKAOBOLAGET

The Swedish Cacao Company

Bean to bar chocolate makers

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