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Singing Rooster's Raw Cacao Data Sheet

Thanks for your purchase!

These beans are well sorted and fermented. More than that, we help farmers to build better businesses: doubling fermentation tanks & introducing grainpro storage (the first thing we did), regenerating old fields, launching seedling nurseries, advising farmers on equipment upgrades, and training in small business management.

Rare, Unique, Fair Trade, Organic

Producer: Farmer-owned : FECANO/KAFUPBO

Dominating genetic origins : Trinitario, Criollo

Certified Organic : ECOCERT

Certified Fair Trade : FLO

Roasting Profile : These beans show a broad range of flavor potential; roasting becomes a balancing act to coax flavors you most desire.

Lighter Roast / bean surface temp 240 = floral notes - experiment with a hotter and faster approach when roasting Haitian lighter.

Medium Roast / bean surface temp 255 = toasted oat and red fruity currant with a hint of hazelnut - experiment with a goldilocks approach: not too hot, not too cold, not too short, not too long when roasting Haitian medium.

Darker Roast / bean surface temp 265 = a majority of feedback we receive is a preference to roast Haitian cacao dark. Haitian cacao can take the punch of a dark roast **without** developing undesirable acrid or burned flavors. Classic but complex flavors with hints of licorice, chocolate cake and marshmallow. Some chocolate makers have told us fruitiness **increases** with darker roasting.

When roasting dark, experiment with using a cooler and slower approach while reaching a bean surface temp ~ 265.

Do experiment: Take a trick out of the coffee roaster's playbook & try *mélanger* roasts (mix lighter & darker roasts together) to maximize flavors of this versatile bean. Lighter roasts reveal bright fruity highs but tend to be more bitter/astringent like an unripe strawberry or nut skin. Balance those out with a second and third, darker roast which pull out hazelnut, chocolate cake, licorice and marshmallow as well as tame astringency.

Resting : most report they do not need to rest Haitian chocolate

We post **Roasting advice & troubleshooting ideas on our website:**

singingrooster.org/roasting-haitian-cacao