



Cocoa of Ocumare de la Costa

"Ocumare de la Costa del Oro" is a municipality of the state Aragua in Venezuela. The relief is mountainous, with valleys and vegetation varies according to the bioclimas that exist in the municipality, predominantly the dry tropical forest and in the mountains closer to the sea the vegetation is hidrophylic. In this cocoa growth area the cocoa beans are produced without any chemical fertilizers nor preservatives. The insect repellents are made from the residues of the harvest. The fruits of this cocoa is characterized by its big cocoa pods of the Angoleta or Cundeamor type with variation in colour, going from green, yellow, orange, red and all of their tones. The cocoa beans are colored rosy or pale violet depending on their variety. The aromatic profile is predominated by fruity cocoa notes.

Product: Cocoa beans
Scientific name: Theobroma Cacao

Quality: F1
Family: Malvaceae

Variety: Criollo, Criollo hybrid. Location: Ocumare de la Costa. Municipality: Ocumare de la Costa. State: Aragua, Venezuela

Physical conditions: agricultural population located in the north of Aragua coordenadas coordinates UTM Datum NORTH Canoe: 1.156.323 . EAST: 635.766

Natural vegetation: tropical forest according to the Hubble classification.

Floors: CLASS VIII, according to according to Classification of Floor Use VII approach by Juan Comerma and Luis Arias.

Aromatic profile: Fruity cocoa, Nuts, Malty

Fermentation: 6 days, more than 80%

Bean Amount: N/A
Average bean weight: 1.20 g

Production since the beginning of XVII, known as the Ruta del Cacao. Regional Production: 150 tons
Quantity Exported: 10.020 Kg

Production area: 53 farmers work in 4 ha. Each ha produces 350-400 kg cocoa. Number of producers: 20 families.

Climate: Maximum: 30,5 °C. Minimum: 30 °C
Rainfall: 600mm. Minimum rainfall: 800 mm
Hight: 1000 masl