



Altitude: 300ft (87m) Approx

Nearest Port: Mumbai, cochin (Sea), Bangalore(Air)

Avg. annual Rainfall: 3,674 mm

Mansoon Season: June-August

Cocoa Harvesting: March - May



Cocoa Varities: Forrestero & Trinitario - Malaysian Clones Hybrid's (VTLCH-1,2,3,4)









SII Z VIEGII S

Bitterness: Medium to Medium High

Fermentation:

Method: Collective Fermentation in Wooden Box

Time: 4-5 Days

Drying Method: Mansoon - Polyhouse

Summer/Winter - Sun drying

Grading: Yes(Hand sorting)

Quality Monitering: Temperture Monitoring, Cut test

during & After fermentation.

Intercropping: Yes

Fruit Crops: Banana | Jack fruit | Arecanut | Coconut

Spice Crops: Pepper | Cardomom | Cashews