



Fine Cocoa Attributes, New Fermentations and By-Products

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Fine Cocoa Inventors/Consultants***



Phenomenal Cocoa

& Chocolate Delicacies

The Magic of Reality



Albertus Eskes

My Presentation

=

My Book

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Bertus Eskes, Holland/Brazil

1971 - 2016

Geneticist of coffee and cocoa, Brazil/France
Projects in 12 cocoa producing countries

2008/09

Initiator of **“Cocoa of Excellence (CoE)”** competition, France

2001/11

Cocoa Farmer in Bahia



2007 **Discovers the relationship between pulp flavors and aromas and fine-chocolate attributes**

2009 **European patent on fermentation of cocoa with aromatic substances (“TropMix” method)**

2015/20 **Fine flavor Surveys in Peru and Brazil**

2019 **Anima Fermentation Technology**

2021 **Tradima Fermentation Technology**

2021 **“Phenomenal Cocoa” Book**



**Cocoa and Me:
52 Years of
Marriage**

***“Love is to be Paid
for by Love”***

Phenomenal Cocoa



1. Flavors and Aromas in Cocoa Fruits

2. New Fermentations

1. 3. New Fine By-Products



Fine Attributes



1. Fine Cocoa Attributes

=

**Other Sensory Attributes
than “Cocoa” Flavor
(ICCO)**





Fine Flavor Diversity

Origin of Fine Flavor Traits

- Fermentation: *Nutty*
- Pulp: *Citric Acid, Sweet, Fresh and Mature Fruit, Floral, Spicy*

↪ Fine Flavor Traits Derive 5/6th
From the Pulp





Fine Flavor Diversity

Our Objective:

**Study Cacao Pulp Flavors
and Aromas**

↳ **These have Been Little
Studied so Far**



Fine Flavor Diversity



Pulp Flavors and Aromas Determine Fine Chocolate Traits (Eskes et al. 2009, 2012)

- **Fine-flavor cocoa countries grow cocoa varieties with *nice pulp*, eg. Trinidad TSH varieties**
- ***Aromatic substances added* during fermentations are incorporated into beans and chocolates (TropMix, 2009)**
- **Pulp and chocolate sensory traits of traditional fine-flavor cocoa varieties *are related***





Fine Flavor Diversity

Traditional Fine Flavor Cocoa varieties (4 flavors and 2 aromas)

Variety	Pulps	Chocolates
Criollo	very sweet	<i>caramel</i>
Trinitario	citrus/lemon	<i>fresh fruit</i>
Nacional	jasmine, herbal fruity	<i>floral, herbal fruity</i>
Scavina 6	grape, lily	<i>raisin, floral</i>



► ***Genetic Pulp and Chocolate traits
are related***

Fine Flavor Diversity



Opportunities

1. *Rapid identification of new fine cocoa varieties by evaluation of pulp flavors and aromas (**genetic variation**)*
2. *Modification of chocolate flavor and aroma by **adding aromatic substances** during fermentation (**naturally induced variation**)*





Fine Flavor Diversity

Genetic Variation for Fine-Flavor Cocoas

***T.cacao: All that is Good should
be Simple***



Fine Flavor Diversity

The *nose* to identify the *aroma*



Fine Flavor Diversity

The *mouth* to identify the *flavors*



Fine Flavor Diversity

Genetic Surveys

- ***Eight surprising*** new pulp sensory traits identified in different countries between 2007 and 2012

Example:

- « ***Banana Cocoa*** » Tree in Trinidad
“This chocolate with ***intense banana jam flavor*** persists long time in the mouth”
(*Bertus Eskes*)

- ***Expressive Pulp Flavors Become Expressive Chocolate Flavors***



Fine Flavor Diversikty

**Survey of Native Chuncho 2015/16,
Cusco, Perú**

226 Old Chuncho trees, used for *juices*



Carlos Rodriquez

Fine Flavor Diversikty



**Survey of 48
Brazilian
« bulk » varieties**





Phenomenal Cocoa





Fine Flavor Diversity

Chuncho and Brazil Pulp Survey

Eskes et al., 2018

▪ 29 Fruit Flavors

citrus, mandarin, tangelo, jack fruit, annona, soursop, custard apple, 5 bananas, grape, green apple, dry apple, roseapple, guava, cranberry, mango, inga, peach, plum, honey, raisin, red mature fruit, red fresh fruit, yellow fresh fruit, fruity, mangosteen

▪ 14 Aromas (Floral and Spices)

rose, jasmine, lily, floral, heavy floral, spicy, cinnamon, vanilla, mint, yeast, basil, malt, violet and licorice



Fine Flavor Diversity

Peru and Brazil

- 73 Unique Sensory Profiles, eg.
 - tangelo/jasmine, **lemon/jasmine**, **banana**, mandarin/jasmine, lily/rose, soursop/rose, **mango/rose**, roseapple/floral, mint/jasmine, **cranberry/rose**, nuts/rose, mango; custard apple; Inga; Inga/floral; citrus/yeast; mangosteen, citrus/banana (*var. Isla*); citrus/rose/jasmine; basil; mint/floral; malt/jasmine; mint/jasmine; nuts; mint/nuts/lily; peach/jackfruit; *etc.*





Fine Flavor Diversikty

Perspectives

➤ Peru:

- Chunchu Used to be « **Bulk** » Cocoa just 10 Years Ago
- Increased **Commercial Interest** in fine-flavor/aroma Chunchu
- Eg. Location with **pure Rose Aroma**





Fine Flavor Diversikty

Perspectives

➤ Brazil:

- Mainly **bulk** cocoas with traditional fermentations
- Flavor/aroma diversity of just 48 varieties is **50%** of Chunchu
- Need to **extend survey**
- Potential to produce fine flavor cocoas in Brazil is **enormous**



Need for a fine-flavor fermentation method to realize potential!



Fine Flavor Diversity

Example of Fine Flavor Selection

- ▶ *Hybrid cocoa in Bahia, Brazil*
- ▶ 40 trees with diverse flavor/aroma profile
- ▶ 20 trees with excellent profiles
- ▶ Examples:

Peach/Lily

Acid Apple/Lily

Lime/Jasmine

Mango/Rose

Muscat Grape/Lily

Herbal

Mango/Cumin





Phenomenal Cocoa





Phenomenal Cocoa

Cocoa Sensory Identity Symbol

Both Mimick Interesting Far-Away Attributes





Phenomenal Cocoa

Cocoa Sensory Associations

Between Sensory Traits

With other Traits





Phenomenal Cocoa

Cocoa Sensory Associations

- Citrus/**Jasmine**
- Mandarin/**Jasmine**
- Tangelo/**Jasmine**

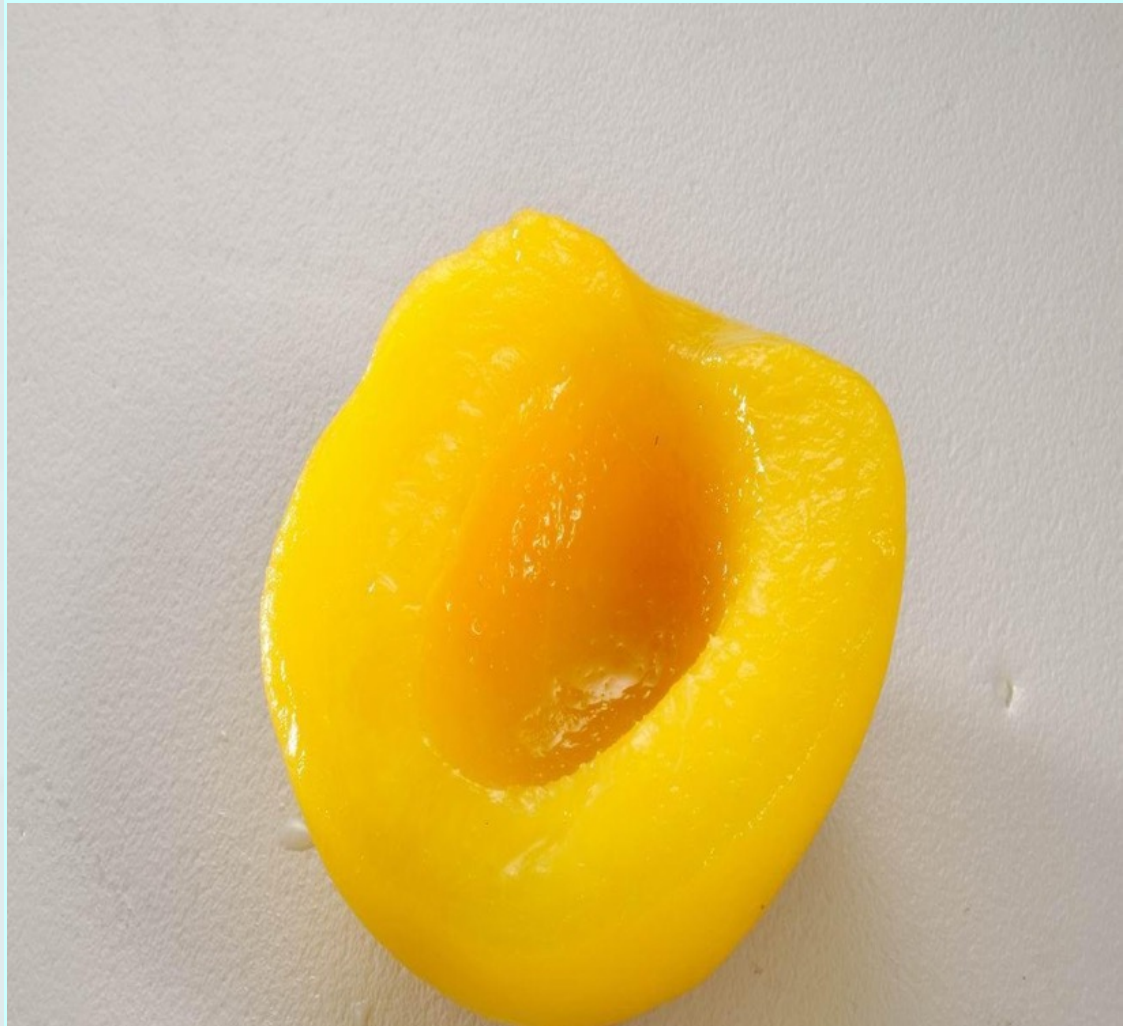


Probability by chance = 0.001

Not accepted at $P=0.05$

Phenomenal Cocoa

Cocoa Sensory Associations



Phenomenal Cocoa

Cocoa Sensory Associations



Phenomenal Cocoa

Cocoa Sensory Associations

Normal vs. Soursop Cocoa Beans





Phenomenal Cocoa

**How to Explain 43 Fine Flavors
and Aromas and 31 mimicked
attributes in *T.cacao*?**

**Cocoa Evolution
and
Domestication**



Phenomenal Cocoa

Evolutionary role of frugivore animals in Cusco, Peru



Diversity generates diversity?



Phenomenal Cocoa

**What is good for one monkey is also
good for the other monkey!**





Chuncho sensory treasury

Native ***Matsigengas*** = domesticators that pre-historically consumed cocoa pulp and beans in Cusco and sold beans to the ***Incas***



Phenomenal Cocoa



**Genetic sensory expression
of *T. cacao*
vs. other fleshy fruit species**





Phenomenal Cocoa

Genetic expression of Sensory Traits

<i>T. cacao</i>	Other fruits
<i>Expresses 73 sensory profiles</i>	<i>Express one sensory profile (an apple is always an apple)</i>
<i>Qualitative Expression of 43 Traits</i>	<i>Quantitative Expression of one Profile</i>
<i>Simple pleiotropic inheritance</i>	<i>Complex inheritance (tomato: 100 QTL)</i>



- ▶ ***Selection for fine cocoa varieties is easy!***



Phenomenal Cocoa

Hypotheses (Eskes 2021)

1. Cocoa maybe **SuperNatural**, as the **Incas** that consumed cocoa?
2. Sole **Scientific Explanation**: « T. cacao Loves Human Beings »



Phenomenal Cocoa

Recommendations

1. Carry out **selection of new varieties** for interesting pulp sensory profiles
2. Carry out more **surveys** of pulp sensory traits in many cocoa producing countries
3. Relate interesting **pulp sensory profiles with chocolate profiles** using fine cocoa fermentation methods
4. Compare **volatiles** of cocoa pulp, eg. Rose, with the true Rose volatiles.





Phenomenal Cocoa

Discussion
Fine Cocoa Sensory
Diversity





Fermentation Methods

New Fine Cocoa Fermentation Methods

- *TropMix*
- *Anima Child*
- *Anima Adult*
- *Tradima*





Fermentation Methods

Objectives New Fermentation Methods

- **Zero Bitterness, Acetic Acidity and Astringency**
- **Fine Flavors Well Expressed**





Induced Variations

TropMix: Addition of aromatic substances during fermentation

- **EU patent, 2009**
 - *With Cupuaçu and Soursop*
 - *Excellent chocolates tested in France*
 - *100 TropMix fermentations in Brazil (2015-21)*
 - *Regional aromatic products can be valorized in « terroir » chocolates*



Induced Variations

TropMix

1. *Fruit pulp or Spices Added*
2. *Traditional fermentation:*
becomes longer, more bitter and astringent
3. *Best association of TropMix is with Anima*





Induced Variations

Example of bulk cocoa Amelonado transformed with TropMix/Anima (Brazil)

Treat-ment	Days	Acidity	Bitter-ness	Astrin-gency	Nutty	Fresh fruit	Mature fruit	Spicy	Floral	Prefe-rence
Farmers control	7	0	3	3	0	0	2	0	0	5
Clove and cinnamon	3	0	3	1	2	0	0	8	5	9
Jackfruit	6	2	1	1	3	3	6	3	0	10
Cupuaçu	4	0	2	1	4	2	6	2	6	10



- ▶ Large variation induced for fine-flavor traits!
- ▶ Amedei loved the Cupuaçu TropMix

Induced Variations

Example of bulk Vietnam cocoa varieties
flavored with Durian pulp (Cambodja)



Treat- ment	Days	Acidity	Bitter	Astring-	Cocoa	Nutty	Sweet	Fr. fruit	Mat.fruit	Floral	Prefe- rence
Durian	4	4	0	1	4	6	6	10	3	4	10+ +

Champion chocolate!

Induced Variations



TropMix Potential

***1. Unlimited Variation for Flavors
and Aromas***

***2. Large potential for Regional
« Terroir » Products***





Induced Variations

But TropMix

- **Not accepted** in international cocoa competitions!
- While **80%** of Fine Chocolates Have Inclusions or Flavorings!

This means Injustice to the Farmers!





Induced Variations

ValRhona Double Fermentation « Invention » (2016)

- = *TropMix Fermentation at 4 Days!*
- *Passion Fruit and Oranges (2016)*
- **No Reference** to my Patent, but
- At Least Shows **Commercial**
Validity of TropMix



Anima Fermentations



Other New Fermentation Technologies (Experimental/Commercial)





Anima Fermentations



“Anima”

**(= *Soul, Spirit of
the Forest*)**

Fermentations

Anima Child Fermentations



“Anima Child”

2015-2018





Anima Child Fermentations

Protocol of my First Anima Fermentation (2015)

- **Small Boxes**
- **Three Steps: 1 Before and 2 During Fermentation**
- **Steps: 1-2 Preference Points (0-10 scale)**
- **Total 9-10 points**
- **Traditional Control = 5 points**





Anima Child Fermentations

- **CoE Award: 2017**
- **Limitation: Good for Small Quantities Only**
- **Less than 12-16 litre boxes for adequate aeration**



Anima Adult Fermentations



“Anima Adult”

2018





Anima Child Fermentations

Adult Anima

Fermentations (2015)

- **Small, Medium and Big Boxes**
- **Two Steps: Before and During Fermentation (Aerobic)**
- **One and 3 Preference Points**
- **Total 10 points**





SuperNatural Cocoa

Anima Duration of Fermentation

T#	8 ^h	8 ^h	9 ^h	9 ^h	10 ^h	10 ^h	10 ^h	11 ^h	11 ^h	12 ^h	12 ^h	13 ^h	13 ^h	14 ^h	15 ^h
	9h#	18h#	8h#	21h#	8h#	14h#	20#	8h#	16h#	8h#	16h#	8h#	16h#	8h#	8h#
1#	29#	31#	34#	35#	35#	38#	38#	37#	38#	40#	40#	42#	40#	43#	42#
2#	29#	31#	35#	36#	37#	36#	35#	35#	35#	38#	38#	40#	38#	43#	40#
3#	29#	30#	34#	37#	37#	37#	37#	40#	40#	44#	40#	43#	41#	45#	41#
4#	□	□	44#	44#	35#	44#	43#	32#	33#	72h#	□	□	□	□	□
5#	□	□	47#	46#	43#	45#	45#	42#	40#	40#	40#	39#	35#	120#	□
6#	□	□	42#	44#	37#	43#	45#	41#	42#	37#	37#	96h#	□	□	□
7#	□	□	48#	45#	40#	42#	45#	41#	42#	46#	86h#	□	□	□	□
8#	□	□	43#	42#	35#	37#	39#	33#	33#	72h#	□	□	□	□	□
9#	□	□	44#	42#	37#	42#	40#	30#	33#	72h#	□	□	□	□	□
10#	□	□	44#	43#	44#	44#	41#	38#	40#	38#	86h#	□	□	□	□
11#	□	□	44#	47#	46#	47#	43#	42#	44#	45#	45#	43#	35#	120#	□
12#	□	□	36#	36#	42#	45#	43#	45#	45#	45#	46#	45#	46#	35#	136#
13#	□	□	47#	43#	40#	48#	46#	42#	41#	37#	38#	33#	110#	□	□
14#	□	□	45#	46#	41#	41#	38#	35#	35#	72h#	□	□	□	□	□
15#	□	□	44#	43#	37#	34#	40#	32#	33#	72h#	□	□	□	□	□
16#	□	□	44#	46#	43#	47#	45#	40#	38#	40#	38#	32#	110#	□	□
17#	□	□	44#	46#	47#	47#	45#	43#	44#	42#	39#	36#	110#	□	□
18#	□	□	42#	43#	40#	40#	42#	34#	37#	72h#	□	□	□	□	□





Adult Anima Fermentations

- **Uniform Anima Beans**
- * No bitterness nor astringency
- * Little bleeding
- * 95% cotyledon openings
- * All uniform taste
- * 100% Fermented
- * PH 6-6,2
- * Need protection against mold (**with vinegar**)





Anima Fermentations

Discussion Anima Technology

- ▶ The **Anima** fermentations counterdict secular **dogmas** of cocoa fermentation!
- ▶ The **Aerobic** Condition is the Main Fermentation Step
- ▶ End of Fermentation is Determined by **Tasting** in stead of the **Cut-test**
- ▶ **Cheap and Simple** Method





Adult Anima Fermentations

Adult Anima Beans Compared to Control

Treat-ment	Days	Acidity	Bittern.	Astring.	Honey	Nutty	Fresh fruit	Mature fruit	Floral	Aftertaste	Prefe-rence
Farmers control	7	3	4	3	0	0	0	2	0	5	5
Anima Amelonado	3	0	1	0	4	4	3	3	3	8	9
Anima CCN51	4	3	2	1	3	4	6	2	3	9	9
Anima CEPEC	4	0	1	0	5	5	0	8	5	10	10+



Anima Fermentations



Other Anima Assessments

▶ **“I hated chocolate. But Anima is fantastic”**

(First Anima chocolatier in Africa, 2021)

▶ **“The most balanced chocolate I ever tasted. Can be universally pleasing to any palate”**

(Young chocolatier in Brazil, 2023)



Anima Fermentations



Anima Potential

- ▶ **Anima** fermentations transform bulk cocoas into fine-flavor cocoas!
- ▶ **Worldwide** potential for cocoa quality improvement is unlimited!





Anima Fermentations

Commercial Features of Anima

- ▶ More than **200 Experimental** and **500 Commercial** Anima fermentations done in Brazil
- ▶ **Anima chocolates** made by Domori sold better than 9 other fine cocoa origins in France (2020)
- ▶ **Anima International**: Brazil, Peru, Colombia, Ivory Coast, Cameroon, Cambodia and Thailand





Anima Fermentations

Cocoaian Company Abidjan (2022)

- ▶ 200 Farmers
- ▶ 100% Anima
- ▶ Produces chocolate and other cocoa products in Abidjan
- ▶ Sells to Belgium





Anima Fermentations

Anima Awards

Two Brazil

Two Peru

Two Paris





Adult Anima Fermentations

Anima Recommendations

- Associate Anima with local or regional processing because *Anima beans can become stressed by travelling (is being studied)*
- Regional Anima-TropMix excellent approach for exploring "terroir" effect



The End of the Beginning of Anima



Tradima Fermentations



***Anima Alternative:
Tradima Fermentations***

(Traditional x Anima)



Tradima Fermentations



Tradima Steps

- **5-7 days pod storage**
- **Traditional Fermentation (3-4 days)**
- **Additional Fermentation Step**
(reduces acidity and bitterness)





Tradima Fermentations

Examples of Tradima

Treat-ment	Days	Acidity	Bittern.	Astring.	Honey	Nutty	Fresh fruit	Mature fruit	Floral	Aftertaste	Prefe-rence
Farmers control	7	3	3	3	0	0	0	2	0	5	5
Tradima 1	6	2	3	1	4	4	4	4	8	9	9
Tradima 2	5	2	0	0	4	4	0	6	5	9	9
Tradima 3	6	0	1	0	6	6	0	8	6	10	10





Tradima Fermentations

Tradima Technology

- ▶ **100% without acidity and bitterness**
- ▶ **Fine cocoa traits are well expressed (eg. fruit, floral)**
- ▶ **Quality comparable to Anima**





Tradima Fermentations

Recommendations Tradima Fermentations

- ▶ Use Tradima for small and large scale companies
- ▶ More resistant to transport stress and mold formation

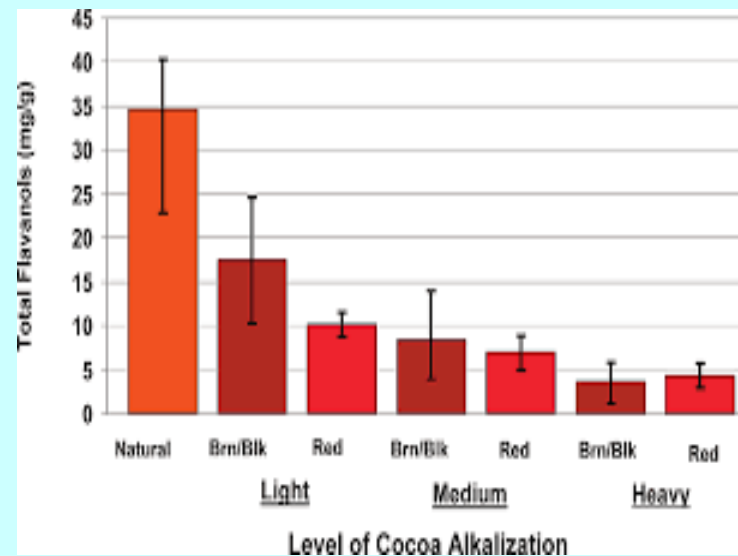




Anima and Tradima Fermentations

Recommendations

- Large scale Anima and Tradima makes **Dutching unnecessary**, obtaining **more savory and 400% more healthy industrial cocoa products**



Anima and Tradima Fermentations

Recommendations

- Numerous research projects are needed to explain the *chemical and sensorial* bases of Anima and Tradima quality traits.
- These should include studies of beans during fermentation, after fermentation, after drying and after storage.
- So far, only *one student* in Cameroon is planning his PhD study (Patrick Fokem)





Cocoa Path

New Cocoa Path





Cocoa Path

The End of the Glacial Cocoa Era:

- Warm Cocoa Stimulated the **Mayas**

- By Drinking its Hot Chocolates

- Aromatic Cocoa Pulp and Beans

- Were Savored by the

- “**Matsigengas**” in Cusco

- Female Cocoa Beans Dominated

- The Male Coca Leaves

- Consumed together by the **Incas**

- These are Warm, Savory and Love Traditions





Cocoa Path

- It was the Spanish that initiated the Path
 - Of Chilling Down Cocoa
 - Mixing it with **Milk**
 - Mixing it with **Sugar**
 - Destroying its **Original Spirit**
They Produced Cocoa Beans
 - In “Dead” Boxes without Air
 - Suffocating Her
 - **Killing Her Soul**





Cocoa Path

- **With so much Suffering**
 - **She became**
- **Glacial, Bitter and Astringent**
- **And lost Her Fine Flavors**
 - **Treated with Lack of**
 - **Understanding**
 - **For Five Centuries**



Cocoa Path



- The Genocide of
- Cocoa Beans Continues
- **Suffocating** Her Massively
 - Inside and Outside
 - “Concentration” Boxes





Cocoa Path

- And then Treated by the “**Dutching**” Process
 - To Eliminate the Consequences of
 - Cocoa Sufferings
 - To Eliminate most of Her Beauties
 - Including **Antioxidants**
- Creating a Chemical “**Frankenstein**” Product
 - That Nothing has in Common
 - With Her True Nature
 - Gracious, Docile, Savory, Aromatic
 - And **Healthy**





Cocoa Path

- Finally,
- Another **Dutch** Invention
- Respecting Her True Nature
 - Is now Illuminating the
- Light at the End of the Tunnel
 - Of Her Massacre





Cocoa Path

- She is **Reviving**
- **Performing Her Path Back**
- **From the Past to the Future**
 - **From the Traditions**
 - **Of the **Matsigenkas**,**
 - **Of the **Incas** and**
 - **Of the **Mayas****
 - **That were the First**
- **To Worship the **Cocoa Goddess****





Cocoa Path

- **Docile, Savory and Aromatic**
 - A “*SuperNatural*” Being
 - That Cures Many Diseases
 - And Feeds the “**Anima**”
 - Of the Human Being
 - *The Most Perfect Being*
 - *in the World!*





Fermentation Technologies

Discussion

Fermentation

Technologies



Cocoa By-Products



Three Recently Invented Cocoa By-Products



Cocoa By-Products

- 1. CacaoNuts***
- 2. CacaoNutlates***
- 3. Cocoa Perfume***

**Objective: More Farmers
Income**



Cocoa By-Products

1. CACAONUTS





By-Products

CacaoNuts Factory



- ▶ Four Hours at **220/150** Degrees
- ▶ Two Hours Drying at **50-60** Degrees
- ▶ Add **Cocoa Powder**
- ▶ **Shelf Life** 2 Years in Frig and 6-12 Months at Room Temperature

By-Products

CacaoNut Features

- **100% Cocoa**
- **0% Bitterness and Astringency**
- **Savory** with Nutty and Fresh Pulp Taste
- **Whole Fruit Product**
- **100% + Polyphenols** than B2B Chocolate
- **100% + Fibers** than in Chocolate
- Can be **Transformed** into Chocolate





Cocoa By-Products

2. CacaoNutlates = CacaoNuts as Chocolates

2.1. 100% CacaoNuts

**2.2. 50% CacaoNuts
50% Chocolate**





Phenomenal Cocoa



Cocoa By-Products

CacaoNuts (dry fruit) and CacaoNutlates (balanced chocolate profile)



Treat-ment	Citric Acid	Bittern.	Astring.	Cocoa	Nutty	Sweet	Fresh fruit	Mature Fruit	Floral	Prefe-rence
Cacao Nuts	4	1	0	2	6	3	8	3	6	9
Chocolate 70%	0	3	2	7	3	4	0	4	0	7
Cacao-Nutlates	3	2	0	4	4	4	7	4	5	10



Cocoa By-Products

CacaoNuts and CacaoNutlates

- * *Special **Unique Taste** Comes from the **Pulp** (Fruity and Floral)*
- * *Can be **Marketed** for Fine Chocolate and Health Consumers*
- * *Potential **New Commodity Segment!***



Extra Income for Farmers!

Cocoa By-Products



3. Cocoa Perfume



Cocoa By-Products

Cocoa Perfume Factory



CacaoNuts and CacaoNutlates

- **Special Unique Taste Comes from the Pulp (Fruity and Floral)**
- **Can be Marketed for Fine Chocolate and Health Consumers**
- **Potential New Commodity Segment!**

Extra Income for Farmers



**Alcohol +
Aroma**



Cocoa By-Products

Cocoa Perfume

- ▶ **Collected from *Emptied Husks***
- ▶ **With *95-100% Alcohol***
- ▶ ***300 Husks = 1 Liter Product***
- ▶ ***Two Hours Man Labour***
- ▶ ***3 % Fixator***
- ▶ ***6 Months Maturation***



**NB. One liter of true Rose Perfume
Needs *1500 kg* of Rose petals**



Phenomenal Cocoa



Cocoa By-Products



Persistence on the Skin

Chanel 5: 12 hrs

Cocoa Rose "Perfume": 12 hrs !!!!

Cocoa Jasmine "Eau de Perfume": 6 hrs



Cocoa By-Products



Potential Market Value

- * *Attractive Product for Consumers*
- * *Craft Cocoa Perfume can be expected to sell in Perfume and Chocolate Shops*



Cocoa By-Products



Potential Market Value for Farmers

* *50 ml of Eau de Perfume: 20 USD*

* *One liter = 400 USD*

* *Two hrs of collecting = potentially valued at least at 100 USD*





Cocoa By-Products

Conclusion

New by-products have potentially great market value:

- * *CacaoNuts*
- * *CacaoNutlates*
- * *Cocoa Perfume*



**Potentially increased sustainability
for the farmer**



Caipirinha Fenomenal

*Ultimo pero no la
Peor Invención:*



Mi Caipirinha
(Eskes 2014)



Caipirinha Fenomenal

Mescla de 2-4 Frutas em Vez

Solo uma Fruta

***“Todo que es rico tendra
que ser bonito”***





Caipirinha Fenomenal

Composición: 1/2/3

***“Todo que es Bueno deberá ser
Simples”***



Uma Dosis: 2-4 Frutas Espremidas

Dos Doses: Cachaça, Wodka o Agua

**Tres Doses: Hielo Triturado con la
mana**



Caipirinha Fenomenal

Algunas Combinaciones

- 1/2 Limón verde + 1/3 Guyaba + 1/2 limón dulce
 - 1/2 Limón verde + 1/2 Limón dulce
- 1/3 Limón verde + 1/3 Limón dulce + 1/3 Maracuyá
- 1/3 Limón verde + 1/3 Mandarina + 1/3 Maracuyá
 - 1/3 Limón verde + 1/3 Tangerina Ponkan+
 - 1/3 Maracuyá
 - 1/2 Limón verde + 1/2 Mandarina
- 1/3 de Limón verde + 1/3 de Anacardo + 1/3 de Maracuyá
 -
- *Azúcar según preferencia*





Caipirinha Fenomenal

Cheers

Santé

Prosit

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